Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

	ate:	7/2) ()	21	Time in: 10:50	Time out: 12:2	-	License/P								Est. Type	Risk Category Med	Page 1	of 2
					tion: 10.30	2-Follo		3-Compla		_	Invest	tinat	tion		5-CO/Cons		6-Other	TOTAL/S	
Е	stabli	ishme	nt l	Nan	ne:	2-F 0H0	Cont	act/Owner l			mves	ugai	uon		* Number o	f Repeat Vio	olations:	I TOTAL/5	CORE
		Fil a			rth	<u> </u>	Mos Pest contr		1	Hoc	nd.		Gra	000	✓ Number o	of Violations	Follow-up: Yes	8/92	<u>2/A</u>
	Golia		uie	35.			Terminix 11	/15/21		1100	Ju				1500 9/28/21		No No		
M					Status: Out = not in co	ompliance IN	= in complian	nce N	O = not o						licable COS =	= corrected o		violation W-V	Vatch
14.	iuik t	не црр	тор	riuc	•										ve Action not to				
O	_	iance S	Stat N	C	Time and Ten	nnersture fo	or Food Safe	otv	R	Co	omplia I	N	N	C					R
U T		0	A	o s	(F = d	legrees Fahre	enheit)	ciy		U T	N	О		o s			ployee Health		
					1. Proper cooling time	and temperat	ture								Managemen knowledge, resp		oyees and condition and reporting	al employees;	
		_			2. Proper Cold Holding	temperature	e(41°F/ 45°F	7)	+	-					13. Proper use o	of restriction	and exclusion; No d	lischarge from	
3					Dessert coole	er ¹	`	,			/				eyes, nose, and Posted by h	mouth		C	
	/				3. Proper Hot Holding	temperature((135°F)										ontamination by H	ands	
	/				4. Proper cooking time Hot holding over	and tempera	ature				/				14. Hands clear	ned and prop	perly washed/ Gloves	s used properly	
					5. Proper reheating pro-			65°F in 2	1								th ready to eat foods		
					Hours)										alternate method	1 properly fo	ollowed (APPROVE	ED YN)	,
		/			6. Time as a Public Hea Prep only	alth Control;	procedures	& records									sceptible Population		
					Ap	proved Sou	rce				/				Pasteurized eggs	s used when		offered	
	Ι		1		7. Food and ice obtaine	ed from appro	oved source;	Food in							Only using	liquid eq	ggs		
	/				good condition, safe, an destruction Mclain	nd unadulter	ated; parasit	e									Chemicals		
					8. Food Received at pro				+				1		17. Food additiv	es: approve	d and properly stored	d: Washing Frui	its
	/				At receiving	·r					/				& Vegetables Tested	, - F F		,	
					Protection	ı from Cont	amination				/					nces proper	ly identified, stored	and used	
					Food Separated & pr preparation, storage, dis			g food								Wa	ter/ Plumbing		
					10. Food contact surfac			aned and							19. Water from	approved so	urce; Plumbing insta	alled; proper	
	/				Sanitized at 200		10	0			/				backflow device		D: 10		
<u> </u>					11. Proper disposition of										20 Approved Se	ewage/Wast	ewater Disposal Sys	tem, proper	
		/			reconditioned Disc	arded	previously se	erved or			/				disposal	Ü	— ,		
		'	N 7	G	reconditioned Disc	arded								Corre	* *	rithin 10 da			
O U T		N O	N A	C O S	reconditioned Disc	arded	ndation It	ems (2 Po	pints) v	O U	I	N	N A	Corre	disposal			fication	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Hannah Carvajal	Print: David Contreras	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

							r _				
	ment Name: K Fil a North	Physical A N Goli		ity/State: Rockwal	l	License/Permit # FS 9514	Page _	2 of 2			
O mon	TH a Horar	11 001	TEMPERATURE OBSERVAT								
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	<u>ion</u>		Temp F			
	oy front counter	40	Low boy 8	40	Cob salad unit		t	36			
Prep	underCounter		2ndary side	_	Mac n cheese drawers			168/170			
	Fruit	39	Low boy 3	-2	Low boy 5			35/36 38			
	Hot slides	170-187	Chicken holding			Fruit cup unit					
	Soft serve	35/37	60/170/173 / nuggets 190		Salad			33			
Mi	lk shake unit	38/38	Drawers	162/168	Cut greens / grilled chicken		ken	40/39			
De	essert cooler	52	Grill cold top		Prin	nary drawer	'S	141/161			
Whipp	ped cream/ 1/2 &1/2	51	Cut tomatoes / cut leafy greens	39/39	Uprig	ght freezer f	fry	27/29			
Item			SERVATIONS AND CORRECTIV								
Number	NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	'ED AN	D			
	Dining room closed										
	Hot water restrooms 1	00 F									
	Cleaning bev nozzles daily /										
	Hot water 106 at hand sink										
02	Discarded all Tcs foods in dessert cooler / also need to address peeling paint on shelving										
	Confirmed air curtain	working		•							
	Sani buckets 150-200	/ no rinse	sanitizer 200 PPM								
42	Small amount of spills in unit to clean										
	Soup 2 flow boy chick 41 / steam table soups 159/172- soup unit 197 /										
	Breading unit 1 only b	ottoms us	sed 36/37 chicken								
42	Clean inside chicken	units									
	Breading station 2 upp	er chicke	en temps 37/37/ batter38/ ur	der tem	o - 39/41						
	Sifting breading ever 1	15-20 min	S								
	Thawing cabinets -37/	/38 / sing	le door thawing 35F / lean tl	nawing 3	5-39 F						
37	To address frost in wif	o address frost in wif ans clean floors -22 F									
	Wic -tomatoes 40/ chic	cken grille	ed 3 pans 41/40-40/ grape to	om 40 an	nbient 34						
42	Clean shelving in wic where needed										
	Dishmachine 160 SR stickers confirmariok										
32	Time to replace cutting boards where needed										
	Tested veggie wash to be within range										
45	Clean air vents where needed										
	Watch grease and drain in front of it - will advise of building plumbing insp										
	Cleaning dumpster are	ea today									
Dishmachine area - still a cross contact issue with clean and dirty / procedures to prevent in place											
	y p										
Received (signature)		/e	Print:			Title: Person In Charge/ (Owner				
Inspected	d by:		Print:								
(signature)	Kelly Kirkpa	itríck	\mathcal{RS}			0 1 2 2	11				
Form EU 06	6 (Revised 09-2015)					Samples: Y N # o	collected	а			