\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date 05 /		/20	21	Time in: 8:22	Time out: 9:40		icense/Per							FF Risk Category Page 1 of			
				tion: 1-Routine	2-Follow 1		-Complair		_	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO			
Estal	blish	ment	Nan				Owner N				8-			* Number of Repeat Violations: Vumber of Violations COS:			
	North Goliad Terminix 04					est control : erminix 04/26	6/2021	Hood Grease 3/3021 dar pro -				Gr dar	ease pro -	e trap : Follow-up: Yes 1500 03/11/21 / also spent grease No Sollow-up: Yes Follow-up:			
Mark	Con the a	mplia approp	nce S oriate	Status: Out = not in co	mpmanee	n compliance item	110	= not o						plicable $COS = corrected on site NA, COS $			
C	12	64-	4	Pric	ority Items (3	3 Points) v	riolations I	Requir	_					ive Action not to exceed 3 days			
O I U I T	N		C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O U T	U N O A O		C O S	Employee Health				
1	_	•		Proper cooling time and temperature Sheet pans in wic					1	_			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	1			Proper Cold Holding	g temperature(4)	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from			
'				See attached		5°E)		_						eyes, nose, and mouth Screening at arrival			
V				3. Proper Hot Holding See attached										Preventing Contamination by Hands			
V				4. Proper cooking time See attached	and temperatur	re				/				14. Hands cleaned and properly washed/ Gloves used properly			
	•			5. Proper reheating pro Hours)	cedure for hot h	holding (165°	°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves			
	V			6. Time as a Public He Nothing official / prep of	alth Control; pro	ocedures &	records							Highly Susceptible Populations			
					oproved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
														Yes			
V	7. Food and ice obtained from approgood condition, safe, and unadulterated destruction McClane				nd unadulterated 1 e	d; parasite	ood in							Chemicals			
				8. Food Received at pr To always	oper temperatur	re				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				Protection	n from Contam	nination				~				Yes tested within range 18. Toxic substances properly identified, stored and used Watch			
V			Food Separated & protected, prevented during preparation, storage, display, and tasting				ood							Water/ Plumbing			
			Good 10. Food contact surfaces and Returnables; Cleaned an Sanitized at 200_ ppm/temperature 4 60					W					19. Water from approved source; Plumbing installed; proper backflow device				
				11. Proper disposition		100	_		۷۷				-1	Back siphonage device at hose attachments? 20. Approved Sewage/Wastewater Disposal System, proper			
Ц	~			reconditioned Disca	rded outsic	de of foo	d prep			~				Watch drains			
0 1			C					nts) vi	0	I	N	N	С	rective Action within 10 days			
U I	0	A	o s	21. Person in charge pr	resent, demonstr				T T	N	0	A	o s	Food Temperature Control/ Identification			
-				and perform duties/ Ce		υ .	,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
V				22. Food Handler/ no u All employees -120	inauthorized per	rsons/ person	nnel			/				28. Proper Date Marking and disposition Good			
				Safe Water, Reco	ordkeeping and Labeling	l Food Pack	age			~			·	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins			
V	1			23. Hot and Cold Water	r available; ade	quate pressu	re, safe							Permit Requirement, Prerequisite for Operation			
V	24. Required records available (shellstock tags; p destruction); Packaged Food labeled Per order		tock tags; par	rasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted						
				Conformance 25. Compliance with V	with Approved									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
		/		HACCP plan; Variance processing methods; m	e obtained for sp	pecialized	s, and			•				supplied, used All equipped			
					sumer Advisor					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch			
~				26. Posting of Consum foods (Disclosure/Rem Discussed policy / a	inder/Buffet Pla all cooked to o	ate)/ Allerger correct tem	n Label nps			•			-	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up			
0 1				Core Items (I Pon		Rominro ()	orrective A	Action	Not	to Ex		_		ys or Next Inspection , Whichever Comes First			
	N	N	C			•		R	О	I	N	N	C				
U N			C O S		of Food Conta	mination		R	O U T	I N	N O	N A	o s	Food Identification 41.Original container labeling (Bulk Food)			
U			О	34. No Evidence of Insanimals	of Food Conta	mination ion, rodent/of	ther	R	U				0	41.Original container labeling (Bulk Food)			
U			О	34. No Evidence of Insanimals 35. Personal Cleanline	of Food Containation of Food C	ing or tobacc	ther	R	U				0	41.Original container labeling (Bulk Food) Physical Facilities			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jonathan Gallagher	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish: Chick	ment Name: K fil a	Physical A North	ddress: Goliad	City/State: Rockwa		License/Permit # Page 2						
·			TEMPERATURE OBSERVA				I					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		38/41					
Lowbo	<u>-</u>	39	Centerline		Lgg alawei							
Sa	lad drive thru	35/37	Cold pass thru		Hot drawers ambient 1							
	Slides		Hot holding shelve	S	Upright freezer -							
	178-201		Nuggets / fillet	190/178	Lowboy 1 38							
Low	boy 6 (barely)	41	Drawers burrito	s 135	Breading	41						
Hasl	h brown freezer	22	Holding merco		Spicy chicken.							
	Cold well		Eggs / fillet	156/148	Breading	station 2	40/41					
	Cheese	40	Cold pass thru	31	Chicken / flo	ur/ chicken	38/38/39					
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDIT	TIONS OBSERVED A	.ND					
	Hot water in restrooms	100 plu	s / equipped									
	Hot water at hand sink											
	New air curtain at door near ice machine - confirmed operation											
	Removing nozzles to bev units daily to w r s											
	Using quats wipes for thermo probe and surfaces etc - taking temps every batch											
	Burritos are held Mac 20-30 mins - 135 at time of insp - ambient is 172 / 124											
37	Watch condensation in upright freezer next to cooking											
	Eggs cooked -178-181f											
	Thaw cabinet 2-33/ cabinet 1-37/ thaw cabinet 3-35 F											
37	Wif- condensation issue / major issue in rear / -10											
	Wic - cold sliced within 1-2 hrs chicken 37-45 (just sliced and placed into wic) discussed location											
	Tomatoes 37/ Mc and cheese 38/ cooked fillet 38 F ambient 34/36											
W	Dishwashing area - area is congested and flow isn't great as it is on dirty side of three comp sink / loaded on other side/clean dishes moved to clean storage after											
	Sink sanitizer 200 ppm / dishmachine - confirmed 160 surface reading / buckets 200 ppm											
W	Sent pic of mop sink faucet - to check for anti siphonage device											
	Veggie wash appears to be within range on color chart for chemical											
	Salad table - chicken 39/ cheese 38/ ambient 36											
45	Dust ceiling vents where needed											
W	Watch utensils storage on prep sink											
	Currently still no dine in											
Received	d by: Title: Person In Charge/ Owner											
(signature)	See abou	e'e										
Inspected (signature)	d by:		Print:									
(orginature)	Kelly Kirkpo	ıtrick	/RS		Samples: Y	N # collec	ted					
	6 (Revised 09-2015)				_umples. 1	conce						