	Retail Food Establishment Inspection Report First aid kit Allergy policy/training 																	
_	City of Rockwall Vomit clean up Employee health																	
1.					Time in: Time out: License/P 9:39 11:13 Fs 95	514							Food handlers Food managers Page <u>1</u> of <u>2</u>					
Es	stabli	ishm	nent l	Nam			<u>∟</u> ะ	4-1	Inves	tiga	tior	<u>1</u>	5-CO/Construction 6-Other TOTAL/SCORI * Number of Repeat Violations:	E				
					th 03897 Mosley Pest control :		,	Ноо			G	*-95	✓ Number of Violations COS: e trap/ waste oil Follow-up: Yes ✓ 6/94/A	۱				
	1979 N Goliad Terminix 11/15/2022							9/20	022		Da	ar pro		_				
M					points in the OUT box for each numbered item Mark		appr	opria	ate bor	x for	r IN,	, NO,	$\begin{array}{ccc} \text{plicable} & \text{COS} = \text{corrected on site} & \text{\mathbf{R}} = \text{repeat violation} & \text{\mathbf{W}}^- \text{$Watch} \\ \text{$\mathbf{NA}$, \mathbf{COS}} & \text{$Mark an $$\mathbf{V}$} & \text{$in appropriate box for $$\mathbf{R}$} \end{array}$	1				
Co	ompli	ianc	e Sta	tus	Priority Items (3 Points) violations	s Req	uire	-	omedia Complia				ve Action not to exceed 3 days					
O U	Î	N O	Ν	C O	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Ī	O U	Î	N O	N A	C O S	Employee Health	R				
T	~			S	1. Proper cooling time and temperature Watch stacking tooo tightly			Т	~		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
	~				2. Proper Cold Holding temperature(41°F/45°F) Watch some Borderline items		Į		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~	 		\Box	3. Proper Hot Holding temperature(135°F) See						Preventing Contamination by Hands							
		~		$\left[\right]$	4. Proper cooking time and temperature	\top	l		~		14. Hands cleaned and properly washed/ Gloves used properly Gloves / yellow for raw							
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Using gloves							
		~			6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations							
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using liquid and hard boiled					
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Mclane						Chemicals							
	~				8. Food Received at proper temperature		Ī		~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Tested within range					
					Protection from Contamination		ľ	w	~				18. Toxic substances properly identified, stored and used Watch storage of wipes					
w		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Avoid over stocking coolers					Water/ Plumbing											
	~			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 SR						City approved								
	 Proper disposition of returned, previously served or reconditioned Discarded 							ĺ	~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
	Priority Foundation Items (2 Poi) vic			_			rective Action within 10 days					
O U T		N O					\Box	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R				
1	~			S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				~			3	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch over stacking and covering together					
	~		\square	\square	22. Food Handler/ no unauthorized persons/ personnel Using an internal program now	\square			~				28. Proper Date Marking and disposition Good					
	Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes all three and veggie wash					
	23. Hot and Cold Water available; adequate pressure, safe					\square							Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	i labeled Posted												
		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and											Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Ecosure check list	CP plan; Variance obtained for specialized ssing methods; manufacturer instructions osure check list supplied, used Equipped							supplied, used Equipped					
					Consumer Advisory			2					 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See green cutting boards 33. Warewashing Facilities; installed, maintained, used/ 					
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request								~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Tested both					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First												_						
0		N	N	C	Ingredients by request Core Items (1 Point) Violations Require Corrective	e Acti	on 1	Not i		xceel N	d 90 N	0 Da	ys or Next Inspection , Whichever Comes First	R				
O U T	I N	N O	N A	C O S	Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination		ion 1		Ι				ys or Next Inspection , Whichever Comes First Food Identification	R				
	I N			0	Ingredients by request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals Flies		ion 1	O U	I N	Ν	Ν	C O	ys or Next Inspection , Whichever Comes First	R				
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				0	Ingredients by request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals Flies 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored Disposable 37. Environmental contamination Condensation in freezer 38. Approved thawing method					N O	Ν	C O	Provide and the set of t	R				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Anel Gamez	Print:	Title: Person In Charge/ Owner Kitchen director
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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TEMPERATURE OBSERVATIONS Interditation Temp / Interditation Temp / Interditation Temp / Interditation Drink cooler juice 41 Freezer reach in 20 Low boy back up 38 Salad / prepped items cooler 35 Holding station 1 trays chicken 176/158 Soup unit 182/189 Hot slides 152-178 Drawers below burrito 135 Fry freezer 15 Soft serve unit 34/37 Merco holding unit eggs / sausage 163/150 Breading station new Ice Milk shake unit 38 Mac n cheese in unit 179 Chicken / batter 37/36 Whipped cream cooler 41 Cold wells out tomatoes / lettuce 39/40 Filet unit 41/41 DT milk cooler 40.3 Unit below ambient 37 Thawing unit 2 33 Mac n cheese being portioned 156 Hot drawers on fry side 156 Thawing unit 2 33 Mate n totestrows for the statuster town the statuster towat town the statuster town the statuster town the statw		^{nent Name:} Fil a north		Physical Address: 1979 N Goliad			ty/State: Cockwal	l	License/Permit # Page 2.0		2 of 2	
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Staffing is attributing to the dirty dishes storage issue												
W Clean spills on walls where needed also air vents												
Received by: (signature) See above Print: Title: Person In Charge/ Owner		See abov	'e						Title: Person In Charge/	Owner		
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