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

10/	25/	20	22	Time in: 2:34	Time out: 3:54		sense/Permit S 801						90 Food handlers Food managers Page 1 of	
				tion: 1-Routine	2-Follow U		omplaint		l-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO)RE
Chic		l-a s	sou		l n	Tim Mos	Owner Name sley						* Number of Repeat Violations: Y Number of Violations COS: Paran//waste oil Follow.up: Ves 4/96/	′Δ
2835	ical A ridge ı				Tei	est control : erminix 10/24			ood 2022				e trap//waste oil Follow-up: Yes 4790/ 1000/ 09/27/2022 / darpro No	<i>,</i> ,
Mark	Com the ap	iplia i oprop	nce S	Status: Out = not in copoints in the OUT box for	omphance	n compliance item	NO = nO Mark X in a						plicable $COS = corrected on site$ $R = repeat violation$ $W-Wat NA, COS$ Mark an in appropriate box for R	tch
Com	liance	o Stor	trac	Pri	ority Items (3	3 Points) vio	lations Req		mmed Compl			_	ive Action not to exceed 3 days	
O I U N	N	N A	C O		mperature for F	•	R	(O I U N	N O	N A	C O	Employee Health	R
T			S	1. Proper cooling time	degrees Fahrenhe and temperature			7	Г			S	12. Management, food employees and conditional employees;	
									/				knowledge, responsibilities, and reporting	
				2. Proper Cold Holdin	g temperature(41	1°F/ 45°F)			/				 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 	
H				3. Proper Hot Holding	temperature(135	5°F)							Posted at hand sink internal policy poster	
				4. Proper cooking time Hot holding	e and temperature	re							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating pro			in 2		~			-	15. No bare hand contact with ready to eat foods or approved	_
	~			Hours)		<i>5</i> \			~				alternate method properly followed (APPROVED Y N) Gloves	
W				6. Time as a Public He Using for cold top unit	ealth Control; pro until repaired	ocedures & re	cords						Highly Susceptible Populations	
				A	pproved Source				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtain	•		d in						Liquid and hard boiled	
	1			good condition, safe, a destruction MBM r	and unadulterated								Chemicals	
w				8. Food Received at p			temps		/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					·			-				_	Within range 18. Toxic substances properly identified, stored and used	_
				9. Food Separated & p	on from Contami		od		•					
V				preparation, storage, d	isplay, and tastin	ng							Water/ Plumbing	
V				10. Food contact surfa Sanitized at 200	ppm/temperatur	ire			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	~			11. Proper disposition reconditioned Disc			or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	L NI	N.	<u> </u>	Pr	riority Founda	ation Items							rective Action within 10 days	
O I U N	N	N	C				R		O I	N		C	Food Temperature Control/ Identification	R
	0	A	O S	Demonstration	on of Knowledge	e/ Personnel		Ţ		0		o S		
T	0		o s	21. Person in charge p and perform duties/ Co	resent, demonstra	ration of know	ledge,		r N	0		S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid Gaby Nino	Print:	Title: Person In Charge/ Owner Director of operations
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Fil a	Physical Address: 2835 ridge road		City/State: Rockwa	II License/Permit # FAs 8019	Page <u>2</u> of <u>2</u>					
Item/Loc		T F	TEMPERATURE OBSERVA	_	14/1 4 ²	Т					
Unit 1		Temp F 40/41	Item/Location	7.3	Mac N cheese u	nit 169					
-			Fry freezer								
	Unit 3	38/39	Center line hot holding fille	+	- 33	39					
	Slides	154/160	Spicy grill/ nugget	S 156/159	Unit 3	35					
	Unit 4	37	Cold top not working using ice only 6 ite	ns Tphc	Thawing cabinet	s					
	Unit 5	38	Drawer unit nugge	s 150	34/32/38/35/38	3					
	Soft serve	39/40	Unit 5	40	Breading station	า.					
	Milk shake	41/38	Unit salad 2 prep table shredded chick	en. 39	Chicken / batter / chicken bel	ow I 37/39/41					
	Unit 7 milk	39	Cold top lettuce	/ 37/38	Wic chicken ray	N					
			SERVATIONS AND CORRECT	IVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS		NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBSERVE	ED AND					
	Hot water in restroom	102 F - e	quipped / hot water at fror	t hand sir	nk / hot water at hand sink ir	n prep 100					
34	Flies observed around		• • • • • • • • • • • • • • • • • • • •			<u> </u>					
45	Floor sticky in drive th	ru area									
	Using table Turner qu	ats wipes	for shake machine wand	3							
	All spigots etc are clea	aned nigh	tly as well as Bev nozzles								
	Keeping box label with	n chicken	package when thawing								
37	Wif - ice accumulation on floor - ice in fans / ice behind on pipes and ice on ceiling and some boxes 6.2 F										
	Wic tomatoes 39/shredded chicken 40 lemon 39/ Mac n cheese 41 / raw chicken 40 / shredded in pan 38										
	Hot drawers 185 / soup - 184										
	Fry upright freezer 8.9										
	Sani bucket 200Ppm Tongs are wire every 4 brs										
	Tongs are w r s every 4 hrs										
	Using three comp - sanitizer 200 pp Hot water at three comp 114 F and up										
	Ice machine - Cleaning daily										
	Center line cold well - using tphc with stickers that mark 4 hrs when printing										
42	Minor cleaning inside coolers etc reach in										
	Keep an eye on cuttin	g boards									
Received (signature)	See abox	10	Print:		Title: Person In Charge/ C)wner					
T	SEE ADOV	/ C	n:								
Inspected (signature)		utríck	Print:								
	C(D) included 2015)		, •		Samples: Y N # c	collected					