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
Vomit clean up Employee health
Employee health

04		20	21	Time in: 10:01	Time out: 10:54	License/Per							Est. Type Risk Category Page 1 of	2
				tion: 1-Routine	2-Follow Up	3-Complain		4-1	Invest	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO	ORE
Esta	olishm	nent	Nan	ne:	Con	ntact/Owner Na				. 6			* Number of Repeat Violations: ✓ Number of Violations COS:	
	k fil			utn)	Mos Pest cont			Нос	nd		Gre	ease	e trap : Follow-up: Yes 4/96/	Α
	road				Terminix 0	04/05/2021		1100					021 dar pro/ les No ☐ PiC	
Mark				Status: Out = not in co points in the OUT box for	ompliance IN = in compliance each numbered item	ance NO: Mark V	= not o						plicable $COS = corrected on site NA, COS $	tch
		a.		Prio	ority Items (3 Point	s) violations K	Requir					-	ive Action not to exceed 3 days	
0 1	pliance N N O	e Sta N A	C O	Time and Ten	nperature for Food Sa	fety	R	O U		N	N	C O	Employee Health	R
T	' 0	A	s	1. Proper cooling time a	egrees Fahrenheit)			T	14	_		S	Employee Health 12. Management, food employees and conditional employees;	
	/			1. 1 Toper cooming time to	and temperature				/				knowledge, responsibilities, and reporting	
				2. Proper Cold Holding See	g temperature(41°F/45°	F)			. /				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				3. Proper Hot Holding t	temperature(135°F)		_						Screening at arrival	
-				See					اء				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	~			4. Proper cooking time Hot holding higher5. Proper reheating prod		(1659E := 2			~				No bare hand contact with ready to eat foods or approved	
	~			Hours)	cedure for not notding ((103 F III 2			~				alternate method properly followed (APPROVED Y N.) Gloves	
	/			6. Time as a Public Hea	alth Control; procedures	s & records							Highly Susceptible Populations	
				•							Т		16. Pasteurized foods used; prohibited food not offered	
					proved Source								Pasteurized eggs used when required	
				7. Food and ice obtaine good condition, safe, ar	nd unadulterated; parasi	e; Food in ite							Chemicals	
				destruction Mcclane	е								Circincais	
•				8. Food Received at pro Checking	oper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
													Veggie wash 18. Toxic substances properly identified, stored and used	-
				Protection 9. Food Separated & pr	from Contamination				/				Stored low	_
l	1			preparation, storage, dis		ing 1000							Water/ Plumbing	
·	/			10. Food contact surfact Sanitized at _200_	res and Returnables ; Cl ppm/temperature 160	eaned and Surface			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	/			11. Proper disposition of		served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	+
		<u> </u>				<u>.</u>	rte)i	olati	ions L	Page	ring (Con	rective Action within 10 days	
O 1 U 1		N A	C		n of Knowledge/ Perso		R	O U	I	N	N	C	Food Temperature Control/ Identification	R
T	, 0		s	21. Person in charge pro				T	.,			Š	27. Proper cooling method used; Equipment Adequate to	
				and perform duties/ Cer	rtified Food Manager (C	TFM)		2					Maintain Product Temperature See thawing unit	
				5 managers 22. Food Handler/ no u		, and the second							28. Proper Date Marking and disposition	_
				22. Food Handler/ no u 75-80	nauthorized persons/ pe	ersonnel			/				Great	+
				22. Food Handler/ no u 75-80 Safe Water, Reco	nauthorized persons/perdkeeping and Food P	ersonnel Package			'					
•				22. Food Handler/ no u 75-80	nauthorized persons/perdkeeping and Food P	ersonnel Package			'				Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: K fil a south	Physical A Ridge		City/State: Rockwa	License/Permit # FS 8019	Page <u>2</u> of <u>2</u>					
		19	TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	<u>Item/Location</u>	Temp 1					
Coole	r 2 /1	36/37	Freezer 1	4	Unit 2 salad/ lettu	ce 41/40					
	Cooler 3	39	Warmer drawers	3	Micro holding	180's					
	Cooler 4	35/41	Eggs / nuggets / spic	y 150/170/183	Steam table sou	up 140					
	Hot slides	160-170	Cooler 6 cheese	41	Unit 4 egg / unit	3 41/30's					
	Cooler 5	30's	Hot holding nugget	s 173	Wic	39					
	Cooler 6	36/37	Drawer burrito	147	Near door chick	en 39/41					
	Soft serve	36/37	Unit 5	40	Tomatoes / kale sa	lad 41/41					
	Shake unit	40/41	Freezer near frye	r 3							
		OF	SERVATIONS AND CORRECT	IVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBSERV	ED AND					
	Dining room closed / s	screening	employees at arrival								
	Hot water 118 and abo		omproyees at arrival								
	Clean spills in drive th		oler								
	NoZzles are removed										
	Using table turners for										
	Keep an eye on borde										
	Discussed cooling pro										
	Cooking soup on porta	able hot p	olate today - soup warmer l	peing repa	aired						
	Drawer unit 2 159										
	Raw chicken thawing	cases : ι	ınit 8-36/unit 9-37/ unit 11-	36							
	Keeping label with each	ch tray of	chicken								
27	Thawing unit 10 is hole	ding 44/4	5 F to address - product is	41 or froz	zen						
	Breading station : chic	ken -40/	10/39 batter -34 below 39 o	hicke.							
	Shifting every 2 batch	es									
	Dishmachine - surface										
	Three comp - 200 ppm quats										
	Wif -6 - clean floor and										
42/45	General detailed cleaning under behind around and inside coolers and around cooking equipment etc										
45	Make Maint repairs wh										
147	Veggie wash - within range and test strips on site										
W	Water on floor behind coffee brewer - will watch										
	Will monitor water time running in restrooms to always be 15 secs										
	Hot water 100 in restrooms										
Received	l by:		Print:		Title: Person In Charge/ O	Owner					
(signature)	' See abov	/e									
Inspected			Print:								
(signature)	'Kelly Kirkpo	utríck	γRS		Complex V N "	aallaatad					
	<u> </u>				Samples: Y N #	collected					