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
✓ Vomit clean up
Employee health

Date		4 //	7 4	Time in:	Time out:	License/Pe							Est. Type Risk Category Ff Nod Page 2 of	2		
10/11/21 9:48 10:48 FS 80 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai					14.1	Inves	tias	ation	_	Ff Med Page 2 of 5-CO/Construction 6-Other TOTAL/SCO						
Esta	blis	hmen	t Nar	ne:	Co	ontact/Owner N		<u> </u> 4-1	inves	uga	11101	1	* Number of Repeat Violations:	OKE		
_		til-A l Add		e road south	Pest con	osley		Нос	nd		G	reas	se trap: Follow-up: Yes 2/98/	Ά		
	Rid	lge ro	ad		Terminix	09/20/21		09/2	1		Da	rpro	0 09/28/21 No 🔽			
Mark				Status: Out = not in components in the OUT box for	ompliance IN = in comp or each numbered item	Mark	$\int = \text{not o}$ $\int \text{in app}$						pplicable COS = corrected on site R = repeat violation W - Wa O , NA , COS $Mark$ an A in appropriate box for R	tch		
Com	nlia	nce St	atus	Pric	ority Items (3 Poir	nts) violations	Requir		<i>medi</i> ompli				tive Action not to exceed 3 days			
O I	O I N N N C U N O A O Time and Temperature for Food Safety						R	O U	0 I N U N O			C	Employee Health	R		
Т			S	Proper cooling time	and temperature			Т				S	12. Manag ement, food employees and conditional employees;			
-				breast from	•				~				knowledge, responsibilities, and reporting			
l	/			2. Proper Cold Holding	g temperature(41°F/ 45	5°F)			/	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	/			3. Proper Hot Holding See	temperature(135°F)								Posted at each hand sink Preventing Contamination by Hands			
	/			4. Proper cooking time Hot holding higher in so	e and temperature				✓				14. Hands cleaned and properly washed/ Gloves used properly			
H	t			5. Proper reheating pro	ocedure for hot holding	g (165°F in 2		15. No bare hand contact with ready to eat foods or app								
	١			Hours)									alternate method properly followed (APPROVED $\stackrel{.}{Y_{.}}$ $\stackrel{.}{N_{.}}$) Gloves and utensils			
	•			6. Time as a Public He Prep only	ealth Control; procedur	es & records	Ш						Highly Susceptible Populations			
					pproved Source				>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Egg product and hard boiled			
					ed from approved sour and unadulterated; para								Chemicals			
١٨.				8. Food Received at pr									17. Food additives; approved and properly stored; Washing Fruits			
VVV				Key drop -nee	ed to know ten	np	Ш		~				& Vegetables Confirmed with test strips 18. Toxic substances properly identified, stored and used			
					on from Contaminatio				/				18. Toxic substances properly identified, stored and used			
N	1			preparation, storage, d Watch boxes in wic /									Water/ Plumbing			
·				Sanitized at 200					/				19. Water from approved source; Plumbing installed; proper backflow device City approved			
	١	/		11. Proper disposition reconditioned	of returned, previously	served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0 1		N N	l C	Pr	iority Foundation	Items (2 Po	ints) vi	olati		Req N	uire N	Cor	rrective Action within 10 days	R		
U I		O A	o s	Demonstratio	on of Knowledge/ Pers	sonnel	K	U T		0	A	o s	Food Temperature Control/ Identification			
					resent, demonstration of ertified Food Manager								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
V	1			22. Food Handler/ no t 80	unauthorized persons/ J	personnel			\				28. Proper Date Marking and disposition Great			
				Safe Water, Reco	ordkeeping and Food Labeling	Package			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips The food works			
V	1			23. Hot and Cold Water See	er available; adequate p	pressure, safe							Permit Requirement, Prerequisite for Operation			
				24. Required records a	available (shellstock tag I Food labeled	gs; parasite			/				30. Food Establishment Permit (Current/ insp sign posted)			
			L		Food labeled COMMERCIAL with Approved Proce								Posted Utensils, Equipment, and Vending			
Т			T	25. Compliance with V	Variance, Specialized P ce obtained for specialized	Process, and			П				31. Adequate handwashing facilities: Accessible and properly supplied, used			
					nanufacturer instruction				'				Equipped			
				Cor	nsumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
T				26. Posting of Consum	ner Advisories; raw or 1	under cooked		\vdash					Watch 33. Warewashing Facilities; installed, maintained, used/			
 	1				ninder/Buffet Plate)/ A				/				Service sink or curb cleaning facility provided Equipped			
- [Core Items (1 Poi	int) Violations Requ	ire Corrective							ays or Next Inspection , Whichever Comes First			
O I U I T		N N O A		Prevention	of Food Contaminati	ion	R	O U T	I N	N O	N A	C O S	Food Identification	R		
·	1			34. No Evidence of Insanimals	sect contamination, roc	lent/other				/			41.Original container labeling (Bulk Food)			
V	1				ess/eating, drinking or t	obacco use							Physical Facilities			
V	1			36. Wiping Cloths; pro	operly used and stored			1					42. Non-Food Contact surfaces clean Geberal in coolers and etc non food			
W	Ť			37. Environmental con Watch conde	ntamination	olers			/				43. Adequate ventilation and lighting; designated areas used Watch			
L		\dagger	1	38. Approved thawing Thawing cabine	method	0.0	H		/				44. Garbage and Refuse properly disposed; facilities maintained Watch			
					per Use of Utensils			1					45. Physical facilities installed, maintained, and clean See			
				39. Utensils, equipmer dried, & handled/ In u	nt, & linens; properly use utensils; properly us				/				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	1		
				Watch 40. Single-service & sind used Watch	ingle-use articles; prop	erly stored	H			/			47. Other Violations	+		
H 164					1		1 1	1						1		

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)

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	ment Name: <-fil-a ridge road south	Physical A Ridge		City/State: Rockw	all	License/Permit #	Page	<u>2</u> of <u>2</u>			
Official	t iii a riago roaa ooaii	r rage	TEMPERATURE OBSERVA		an en						
	Item/Location Temp F Item/Location Temp F Item/Location Temp										
Front	unit 2/1	34-35	Fry freezer	-4	Sala	d table cut lett	uce	40			
F	Fruit cooler	37/39	Hot pass drawers chicken / eg	gs 165/1	Egg Egg	Egg cooler 4 product 40/					
Drive thru	u salads cooler defrost (food 41)	44/46	Cold top cheese	41		Unit 3					
	Hot Slides	154-174	Below 6 tomatoe	s 40		Wic					
Sc	oft serve unit	34/41	Hot well nuggets / breas	:s 154/19	Pollo	Pollo frito / Mc n chees					
Driv	e thru whipped	30/33	Drawers nugget mea	al 158	5 Breas	ts cooked sat eve	ening	40			
Drive	thru condiments	38/40	Merco unit Mac n chees	e 17	5 Tom	Tomatoes / chees					
Fro	sted bev unit	31/34	Salad table chicke	n 39	Fre	Freezer by fryer					
		OB	SERVATIONS AND CORRECT	VE ACTI	ONS	•					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DI	RECTED TO	THE CONDITIONS OBSER	VED A	ND			
	Done in without playgr	ound at t	his time								
			eached 100 F newer to	adiust w	ater to ru	n for 15 secs					
			and equipped with emplo								
Cos			o drive thru salads unit - c	•		t -will check back					
W	Floor is sticky in drive										
	•		machine wands every 2 hr	3							
W	 	<u> </u>			to water in	any unit / high relative	humid	ity today			
W	To address water in bottom of coolers - under bottom rack - no food is placed onto water in any unit / high relative humidity today Great date marking in wic - advised to moved prep over boxes										
	Hot drawers on line or	ne 198f									
	Breading table upper chicken 32/34/ breading 41/ batter37										
	Thawing cabinets - 32/35/ 37/ 28										
42/45	General cleaning unde	er behind	and over and around units	- vario	ıs						
	Dishmachine not work	ing - usir	g three comp								
	3 comp Sink hot water	r - 114 ar	d up								
	Wif -12 / minor frost to	watch 20	00 ppm quats								
	Three compartment si	nk sanitiz	er -								
	Keeping an eye on dumpster area										
	Watch storage of egg product on ice										
	Quats no rinse Sani wipes 200 ppm										
	Checked salad coole	r at exit 3	3 F / was in defrost at time	of fros	temps						
Received by: Print: Title: Person In											
(signature)	See abov	/e				Chargo					
Inspected (signature)		L , 4	Print:								
	Keuy Kirkpa	utrick	(KS			Samples: Y N #	# collect	ed			
Form EU 00	6 (Revised 09-2015)										