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

D:		28/	20	20	Time in: 2:00	Time out: 3:31		icense/Pe		84				FF chicken Risk Category FF chicken Risk Category Page 1 of 2	<u>-</u>
Pı	urpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	Up 3	-Complai	nt	4-I	nvest	igatio	n	5-CO/Construction 6-Other TOTAL/SCOR	E
			nent :					Owner N						* Number of Repeat Violations: ✓ Number of Violations COS:	
-			ا∧∟ Addre	_	55	Pe	Pest control		ie	Ноо	d		Greas	e trap : Follow-up: Yes 14/86/E	В
	10 S						ommercial c			To be	done	L	ES	No 🗌	
M	ark t	Con he ap	n <mark>plia</mark> ı pprop	nce S riate	Out = not in corpoints in the OUT box for	ompliance IN = in	item	NO Mark	$\int = not c$ $\int not c$		ed ate bo	NA = x for I	not ap	plicable COS = corrected on site R = repeat violation W-Watch NA, COS Mark an In appropriate box for R	ı
								violations	Requi	_				ive Action not to exceed 3 days	
О	Î	N	e Sta	C	Time and Te	mperature for F	Food Safety	,	R	О	mplia I	N N	С		R
U T	N	0	A	o s	(F = c)	degrees Fahrenhe	eit)			T T	N) A	o s	Employee Health	
		/			1. Proper cooling time	and temperature	e							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holdin	g temperature(41	1°F/ 45°F)			H	_		-	13. Proper use of restriction and exclusion; No discharge from	
	/				See	g temperature(11	11, 131)				/			eyes, nose, and mouth	
	•				3. Proper Hot Holding Using tphc	temperature(135	5°F)							Policy /emailed poster / Preventing Contamination by Hands	
	. /				4. Proper cooking time									14. Hands cleaned and properly washed/ Gloves used properly	
	V				5. Proper reheating pro			°F in 2		\square'	/			15. No bare hand contact with ready to eat foods or approved	
		/			Hours)	because for not in	iolanig (103	1 111 2			~			alternate method properly followed (APPROVED Y N)	
		•/			6. Time as a Public He	ealth Control; pro	ocedures &	records						Tongs Highly Susceptible Populations	
					Prepping only								1	16. Pasteurized foods used; prohibited food not offered	
					A _l	pproved Source	•					~		Pasteurized eggs used when required	
					7. Food and ice obtain			ood in							
	/				good condition, safe, a destruction	and unadulterated	d; parasite							Chemicals	
					8. Food Received at pr	oper temperature	·e						1	17. Food additives; approved and properly stored; Washing Fruits	
	/				•							~		& Vegetables	
		<u> </u>		l	Protectio	n from Contami	ination			3				18. Toxic substances properly identified, stored and used	
					9. Food Separated & p			ood						See	
	/				preparation, storage, d	isplay, and tastin	ng							Water/ Plumbing	
3					10. Food contact surface Sanitized at _100_	ces and Returnat	bles ; Cleane	ed and						19. Water from approved source; Plumbing installed; proper backflow device	
										\square'				City approved	
		/			11. Proper disposition reconditioned Disc			ed or		W				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Dioc	araca								Watch drains	
			Ш		Pr	iority Founds	ation Iten	ns (2 Po	ints) v	iolati	ons R	<i>ea</i> มir	e Cor		
0	I	N	N A	C					nts) v	О	I	N N	С	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstratio	n of Knowledge	e/ Personne	l			I	_	С	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Ken Express	Physical A S Goli		City/State: Rockwal	License/Permit # Page 2 of 2. FOOD 7284						
	·		TEMPERATURE OBSERVAT	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location Temp						
Tea co	ooler	28	Okra	137	Glass front cooler 37						
H	Hot holding		Back steam table)	Butter 41						
Strip	s (30 min hold)	127/136	Gravy	151							
9	Spicy strips	135	Mac n cheese	165							
Steam	n table Mac n cheese	186	Wic								
Ch	icken pieces	135/147	Chicken	41/41							
	Hot holding		Wif	-16							
•	Mash pot	135/141									
	Widon pot		SERVATIONS AND CORRECTIVE	VE ACTION	NS						
Item Number					CTED TO THE CONDITIONS OBSERVED AND						
Number	NOTED BELOW:	1 1	January Programs Programs								
	Clean inside Tea cooler and address peeling shelving etc										
	Hot water at hand sink										
0.4	Hot water at hand sink		en - 114 or nigner								
34	Observed fly in prep a		auma diamamanul								
40	Remember to cover to		· · · · · · · · · · · · · · · · · · ·	-1							
10	•		e machine on deflector pane	91							
40	Need trash can near f										
18	Avoid hanging chemical spray bottle hanging on shelf at drive thru near food related										
45	Clean under ice machine										
	Discussed when to ch										
	Strips are losing heat quickly - will remain on hot holding for 30 mins before discarding										
07/05	Tongs rails to be w r s										
37/35											
40/45	Breading station changed - 3 times per day / filter in cart acts as shifter on going										
42/45											
10/32											
000	Hot water at three comp sink 124/										
COS											
00/40	Overflow floor drain nearby										
39/42											
10	Make sure all dry goods are tied up at night in back room										
18	Watch storage of spray bottle over chicken sink as well										
42	Dust fan guards in wic / general cleaning / address peeling surface on fan box Owner is continuing with replacement parts as salt water causes damage										
07			<u> </u>	·							
37			wif boxes show accumul	ation etc							
32	Address rusty shelving	•	•								
45/34	Address Maint to flooring etc / watch gaps at back door very small Detailed cleaning under behind and around and I aid equipment r/ clean hood										
Received	•	er penind	and around and I aid equip	oment r/ c	Clean hood Title: Person In Charge/ Owner						
(signature)		e			Tide, 1 cison in Charge Owner						
Inspected	1 by:		Print:								
(signature)	Kelly Kírkpa	ıtrick	\sqrt{RS}		2						
	<i>y</i> 1				Samples: Y N # collected						