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

			Time out: License/Permit # 10:32 FS 8675									Food handlers Food managers Page 1 of 1	2		
				tion: 1-Routine	2-Follow U		-Complaint		4-I	nves	tiga	tion	I	5-CO/Construction 6-Other TOTAL/SCO	RE
Esta	ıblisl	hment	Nan				t/Owner Nat							* Number of Repeat Violations: / Number of Violations COS:	
Phys 951 E		Addr 30	ess:		Ork	est control kin monthly	i		Hoo Provide	d info due	may			trap: Follow-up: Yes 1/99//	<u> </u>
Mark				Status: Out = not in compoints in the OUT box for or Prior	each numbered it		Mark 🗸		ropria	ate box	k for	IN, N	0,	olicable COS = corrected on site R = repeat violation W-Water NA, COS Mark an of in appropriate box for R we Action not to exceed 3 days	ch
0	I I	nce Sta N N O A	C	Time and Tem			, 1	R	O U	I	N	Status N C A O	5	Employee Health	R
T			S	1. Proper cooling time at NO left overs	nd temperature Served				T	_		S		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	,			2. Proper Cold Holding		°F/ 45°F)		_	H				+	13. Proper use of restriction and exclusion; No discharge from	1
				See 3. Proper Hot Holding to	emperature(135	i°F)			W					eyes, nose, and mouth Policy already on site / new code calls for poster at hand sink	
-				4. Proper cooking time a See holding temps	and temperature	e				<u> </u>				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	·			5. Proper reheating proce Hours)			°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	ı	/		6. Time as a Public Heal	lth Control; pro	ocedures &	records							Gloves Highly Susceptible Populations	
				Арр	proved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs	
·				7. Food and ice obtained good condition, safe, and destruction QCD			ood in							Chemicals	
·				8. Food Received at prop Receiving log	per temperature	2				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					from Contami				ı	~				18. Toxic substances properly identified, stored and used	
•				9. Food Separated & propreparation, storage, disp			food							Water/ Plumbing	
·	/			10. Food contact surface Sanitized at 200 p	es and Returnab ppm/temperatur	oles ; Cleane re	ed and			~			1	19. Water from approved source; Plumbing installed; proper backflow device City approved	
	ı			11. Proper disposition of reconditioned Disca	_	iously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		N		Prio	ority Founda	ation Iten			-		_		_	rective Action within 10 days	
		N N O A	C O S	Demonstration 21. Person in charge pre			1	R	O U T	I N		N C A O S)	Food Temperature Control/ Identification	R
·	1			and perform duties/ Cert 5	tified Food Man	nager (CFM			l	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
W											_			28. Proper Date Marking and disposition	
				22. Food Handler/ no un To provide copies of						~				Good 20 Thermometers provided accurate and calibrated: Chamical/	1
				Safe Water, Recor	dkeeping and l Labeling	Food Pack	age			/				Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using blue tooth probe / phone/ iPad for temp checks	
·	1			Safe Water, Recor 23. Hot and Cold Water	dkeeping and l Labeling available; adeq	Food Pack	rage ire, safe			<u>ノ</u>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using blue tooth probe / phone/ iPad for temp checks Permit Requirement, Prerequisite for Operation	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lucero Ortiz	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: otle Mexican grill	Physical A			ity/State: Rockwal	I	FS 86		Page	<u>2</u> of <u>2</u>			
•	, and the second		TEMPERATURE OBSER	VAT	IONS								
Item/Loc		Temp F	Item/Location		Temp F	Item/Locati				Temp 1			
Chicken Beef			Prep area under counter c	poler 36			Onli	ne					
		185			41	Steam table beans				196			
		179				HHT ambient				202			
	Beans	170	196/160			Under cooler unit			nit	34			
Cold	wells not set up yet		Hot holding cabi	net			Wi	С					
Under	counter cooler ambient	34-38	rice / chicker)	179-161	Steak / cheese 38				38/38			
Be	verage cooler	35				Peppers / salsa			sa	36/35			
						1							
		OF	SERVATIONS AND CORRE	CTIV	E ACTION	IS							
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR AT	ENTI	ON IS DIRE	CTED TO TH	E CONDITI	ONS OBSER	VED A	ND			
		108 -equi	nned with soan and towe	s / h	ot water	at three c	omn sink	(128 / ha	and sir	nks 112			
W	Hot water in restrooms 108 -equipped with soap and towels / hot water at three comp sink 128 / hand sinks 112 Watch placement of forks containers ON containers / staged to fill self service s												
	Watch placement of forks containers ON containers / staged to fill self service s												
	Cleaning soda unit at insp - nozzles etc												
45	Prep line hot water at hand sink 105 F												
40	Time to address grout issues various that are holding food debris and water												
NI-	Cold wells are cooling down before placing food in them for meal												
Na	Secondary thermo needed in warmest location of reach in cooler on front line unit not used												
	Allergy posting on menu												
	Sanitizer bucket - 200 ppm												
	Using veggie wash for washing veggies - victory wash - tested to be within range												
	Keep an eye on metal shelving as it is peeling back and ends are rusty												
W	Keep an eye on boxes of chicken stacked in rear of WIC next to separate shelving unit with boxes of lettuce to the right												
	Need to address rusty parts to the exterior of the ice machine												
	Reminder to keep ice	Reminder to keep ice scoop container drained-yes											
Dishmachine not being used right now - using three comp sink to							r sanitize						
	Quats sanitizer in sink -200 ppm												
	As always watch use	As always watch use of bleach and quats											
W	Watch when hanging mops to dry that they are not in a stream of water from condensation pipe												
	Keep an eye on back door tiny gap												
	Blue digital thermos / test strips for three comp sink on site also using blue tooth set up for line checks												
	Food handler requirement when hiring												
	Interviewing all employees etc at arrival for illness symptoms												
	Flooring etc is showing age and is planned to be addressed												
Received	l by:		Print:				Title: Perso	n In Charge	/ Owner				
(signature)	See abou	e /e											
Inspecte	d by:		Print:										
(signature)	′ Kelly kirkpa	ıtrick	\mathcal{RS}				Samples: Y	N i	# collecte	ed			
							-ampics. 1	. 1					