Follow-up fee of \$50.00 is required after 1st Retail Food Establishment Inspection Report Image: City of Rockwall Followup City of Rockwall Image: City of Rockwall											ing							
	Date: Time in: Time out: License/Per 07/25/2022 10:00 11:22 Food								43	3				Foo 2	od Manage	rs Food Handlers 5	Page <u>1</u> of	2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						plaint		_	Inve	stig	atio	n	5-CO/Construct		6-Other	TOTAL/SCO	ORE
Chuo	Establishment Name: Contact/Owner N Chuck E. Cheese 38 CEC						er Nam					* Number of Repeat Violations: ✓ Number of Violations COS:				/Δ		
	Physical Address: Pest control : 855 E I-30 Ecolab 07/06/2022 (advised to clean arour						an around drai							L I I I I I I I I I I I I I I I I I I I				
Mark	Compliance Status:Out = not in complianceIN = in complianceNO = noMark the appropriate points in the OUT box for each numbered itemMark $$ in a								bserved $NA = not$ applicable $COS = corrected on site R = repe$						olation W- War ate box for R	tch		
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											T						
0 I	U N O A O					R		O U T	I N	N O	N A	C O S	<u> </u>		R			
	Image: Second state of the se							_	~	12. Management, food employees and conditional emp knowledge, responsibilities, and reporting						employees;		
~	2. Proper Cold Holding temperature(41°F/ 45°F)								~				13. Proper use of rest eyes, nose, and mout	scharge from				
				3. Proper Hot Holding te	emperature(135	5°F)								To post at hance	nds			
	4. Proper cooking time and temperature											Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
				5. Proper reheating proce Hours)	edure for hot h	olding (165°F in 2	2			v				15. No bare hand con alternate method prop				
	·			6. Time as a Public Heal Nothing officially	th Control; pro	ocedures & record	ls							Gloves Highly Susceptible Populations				
	1	_	I		oroved Source					16. Pasteurized foods used; prohibited food r Pasteurized eggs used when required						fered	T	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							1				All precooked	All precooked et. Chemicals					
	-			8. Food Received at prop To check	per temperature	e								17. Food additives; a & Vegetables	pproved a	and properly stored;	Washing Fruits	
					from Contam	ination				~				Water only 18. Toxic substances	properly	identified, stored an	nd used	
V	9. Food Separated & protected, prevented during food							<u> </u>				Store low						
3			~	10. Food contact surface Sanitized at <u>Cos 2</u> p	s and Returnat	oles ; Cleaned and re 50-10 ()			~				19. Water from appro backflow device		ce; Plumbing instal	led; proper	
	L			11. Proper disposition of reconditioned Disca	f returned, prev					~				20. Approved Sewag disposal		vater Disposal Syste	em, proper	
	-	<u> </u>	L			ation Items (2	-	<u> </u>			_			rrective Action within	ı 10 days	1		
O I U N T		N N D A	C O S	Demonstration	of Knowledge	/ Personnel	R		O U T	Ν	N O	N A	C O S	Food Ten	nperatur	e Control/ Identifie	cation	R
~				21. Person in charge pres and perform duties/ Cert 2			ge,			~				27. Proper cooling m Maintain Product Ter			equate to	
~	1			22. Food Handler/ no un 5	authorized per	sons/ personnel				~				28. Proper Date Mark Good	-	-		
					Labeling	_			2					29. Thermometers pr Thermal test strips Need for quat		ccurate, and calibra	ted; Chemical/	
V	1			23. Hot and Cold Water See	available; adec	quate pressure, sa	fe									Prerequisite for O	peration	
		~	,	24. Required records ava destruction); Packaged F		ock tags; parasite				~				30. Food Establishm Posted	nent Peri	mit (Current/ insp s	sign posted)	
			1	Conformance w						I T						pment, and Vendir		
•				25. Compliance with Var HACCP plan; Variance of processing methods; mar Placing temps of	obtained for sp nufacturer instr n tablet	becialized ructions				~				31. Adequate handwa supplied, used Equipped	C			
				Const	umer Advisor	y				~				32. Food and Non-foo designed, constructed Keep an eye	d, and use	ed		
~				26. Posting of Consumer foods (Disclosure/Remin Ingredients by reque	nder/Buffet Pla				W					33. Warewashing Fac Service sink or curb o See 10	cilities; in		, used/	
			6	Core Items (1 Point		Require Correc	tive Act	ion 1	Not 0		XCee N	ed 90 N			n , Whicl	hever Comes First		R
O I U N T		N N D A	C O S		f Food Contai		к		U U T		N O	N A	C O S			dentification		К
	1			 No Evidence of Insec animals Watch for flies Personal Cleanliness 	S	,					~			41.Original container		· · ·		
1				36. Wiping Cloths; prope	erly used and s				_					42. Non-Food Contac	•	s clean		
w 🗸				Store inn bucke 37. Environmental conta See frost	etš			-		~				See 43. Adequate ventilat			areas used	+
╞┼┼				38. Approved thawing m	nethod					~				44. Garbage and Refu	use prope	rly disposed; facilit	ies maintained	+
			I	Proper	r Use of Utens	ils			1					45. Physical facilities See	s installed	l, maintained, and c	lean	+
~				39. Utensils, equipment, dried, & handled/ In use Watch	e utensils; prop	erly used				~				46. Toilet Facilities; J Equipped	properly o	constructed, supplie	d, and clean	1
1			~	40. Single-service & sing and used Invert	gle-use articles	; properly stored					~			47. Other Violations				
								•		•								

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Michael Almasan	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishn CEC	nent Name: 038	Physical A 855 E		City/State: Rocky	all	License/Permit # 5143	Page	<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS			1				
Item/Loca		<u>Temp F</u>	<u>Item/Location</u>		<u> </u>	Item/Location					
Cold to	op unit ambient	39	Pizza table			Wic	Wic				
	Celery	41	Beef	36		Greens		35			
Free	zer dipping dot	-2	Cheese	38		Melons /					
	Salad bar		Chicken nugget	s 35		Pot salad					
	Melons	39	Ambient under ur	it 35	F	reezer cakes	S	-10			
Сι	ut lettuce 39		Inside cheese	35	Sm	Small dipping for unit		-24			
	Eggs	40	Upright cooler	37/3	⁸ Ice	cream vend	ing	-12			
	Pot salad	41	Spinach / melor	s 39/3	9						
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number NOTED BELOW: temps in F											
	Restrooms - both equipped - both hot water 101 and up Salad bar plate sign posted										
	Salad bar plate sign posted Hot water in kitchen 112 and up										
	Hot water in kitchen 112 and up Hanging mops to allow to dry at mop sink / watch drip at soda boxes onto floor / could attract fruit flies etc										
	Dumpster area look good										
	Need to clean on top of Dishmachine										
42/37											
	Time to defrost deep freezer										
	Dishmachine 50-100 ppm										
10 /cos											
	Will call ecolab to have it addressed to mix when turning on										
	Advised to store wiping cloths in solution (wetting first)										
40	Best to always store p	lastic for	ks inverted to protect mou	th portio	า						
	Need to Dust fan guar	d in pizza	a table								
W	To address any and all gaskets that are torn										
42	To clean inside salad b	bar back	up								
	Using day dots										
45	To fill in small hole in w	vall in wic	c near door								
37	Need to defrost dippin dot unit - heavy ice crystals										
	Hand sink available inside kitchen for those working the front counter before making cotton candy or scooping dippin dots or making icee										
	Hand mixed sanitizer to test at 200 ok - will get test strips										
	Will send pic of strips and test for sink sanitizer / will continue to hand mix until ecolab confirms										
Received by: Print: Title: Person In Charge/ Owner											
(signature)	Soo show					The: rerson in Charge/	owner				
Income			Detad								
Inspected (signature)	See abov	ıtríck	$\langle \mathcal{RS} $			Samples: Y N #	collecte	ed			