Follow-up fee of \$50.00 is required after 1st Followup

## **Retail Food Establishment Inspection Report**

City of Rockwall

Will send pics of cooler Temp!

First aid kit
Allergy policy/training Vomit clean up Employee health
✓ Vomit clean up
Employee health

	Date: Time in: Time out: License/Permit # FS food 7778				Est. Type Risk Category Page 1 of	2										
													1. am		TVIEU	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Com  Establishment Name: Cinemark 14 rockwall Cinemark  Physical Address: Pest control: Terminix				4-	Inve	stiga	tion	L	* Number of Repeat Violations:	ORE						
Ciı	nen	nar	k 14	4 rc		l n							~		✓ Number of Violations COS:	Д
	,			ess:		Terr	minix			Hoo Na	Hood Grease t Na Schedule			1010 up. 100		
Mo	) ائاد داند.	Com	pliar	nce S	Status: Out = not in co points in the OUT box for	mpliance IN = in o	complian	ce No	O = not	obser	ved	NA	= no	t app	plicable $COS = corrected on site Mark an Mar$	tch
IVI	IK U	ne ap	рргор	паце				Mark •		ire In	ımed	iate	Corr	ecti	ive Action not to exceed 3 days	
Co	mpli I	N	Stat N	tus C	Time and Ten	perature for Fo	and Safat	fa;	R	O	ompli I	N	N	us C		R
U T	N	О	A	o s	(F = d)	egrees Fahrenhei		ty		U T	N	0	A	o s	Employee Health	
		/			1. Proper cooling time a	and temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		•			2. Proper Cold Holding	temperature(41°	°F/ 45°F)	1							13. Proper use of restriction and exclusion; No discharge from	
	~				See attached	temperature( ) I	1, 10 1)				~				eyes, nose, and mouth	
	/				3. Proper Hot Holding t Hot dogs see	emperature(135°	°F)								Preventing Contamination by Hands	
	<u> </u>				4. Proper cooking time Hot dogs seec						<b>/</b>	T			14. Hands cleaned and properly washed/ Gloves used properly	
	•				Proper reheating proc			55°F in 2							15. No bare hand contact with ready to eat foods or approved	
		/			Hours)							~			alternate method properly followed (APPROVED Y N ) Gloves and scoops for handling rte foods	
		/			6. Time as a Public Hea	alth Control; proc	cedures d	& records							Highly Susceptible Populations	
					A								T		16. Pasteurized foods used; prohibited food not offered	
						proved Source					•				Pasteurized eggs used when required	
					<ol><li>Food and ice obtaine good condition, safe, ar</li></ol>	* *									Chemicals	
	•				destruction										Chemicais	
	•/				8. Food Received at pro	per temperature							/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					To check										Not washing any produce	
						from Contamir				W	<b>'</b>				18. Toxic substances properly identified, stored and used Watch spray bottles	
	~				9. Food Separated & pr preparation, storage, dis			g food							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200			ned and		3				1	19. Water from approved source; Plumbing installed; proper backflow device Air gap at ice machine	
					11. Proper disposition of			rved or							20. Approved Sewage/Wastewater Disposal System, proper	
		V			reconditioned Disc	arded									Watch drains	
				_												
0	I	N	N	С	Pri	ority Founda	tion Ite	ems (2 Po	ints) 1	violat 0		Requ		Corr	rective Action within 10 days	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: nark 14 Rockwall	Physical A Summ		City/State: Rockwa	I	License/Permit # Food 7778	Page	2 of 2				
			TEMPERATURE OBSERVAT	TIONS								
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>		Temp 1				
	Hut cooler	36	Upright cooler in storage roon	ו	Beer cooler			34				
	Upright 2	34	Hot dogs	43 /45	AllBeverage	e coolers for self service are i	non Tcs					
Co	ld top empty		( just taken out to load onto grill	)				<del></del>				
	Ambient	33	Watch unit as it is ambien	t 43								
lce	e cream unit	6	Freeze upright	-2				<u> </u>				
	Retarder	36	Wic beverage area	29				Ī				
Unde	er counter freezer	-4	Wif	-22				1				
Hot	t dogs testing	171-175	( watch for ice on elbow	)								
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSER	VED AN	ID				
		130 E w	atch									
34	Hot water at hand sink 130 F watch											
45/	Gap at bottom of side door											
7-5/	General cleaning around equipment and under as well in back room and front area as well  Sanitizer in spray bottle is not showing up on test strips - tested at sink to be 200 ppm - refilled bottle all good											
45				eu at sii i	10 06 21	oo ppiii - reililed be	Jule a	ıı good				
40	Seal holes in walls where possible  Ice machine ceiling appears clean											
19		•										
19	Address air gaps at ice machine over drain  Bar area 124 F at hand sink											
	All beverage will be to go and in plastic or paper containers											
	Not doing mixed drinks for now											
	Beer and wine only ( b											
	Will set up sanitizer as needed											
W	Time to defrost frozen unit											
	Hot dogs will be cooke	ed when	opening and same policy a	s before	- current	ly at 171-175						
	Straws handed to cust	omers no	ow by employees no self se	rvice		-						
	Confirmed air gaps at	all ice bir	าร									
	Scoop for popcorn will	l be w r a	as needed									
42	Minor cleaning neede	d of grea	se on green shelving under	pans in	Pizza Hu	ıt area						
	Moved Tcs hot dogs th	awing in	upright to front unit holding	30's ( up	right in p	oossible defrost)						
	3 (10 10 10 10 10 10 10 10 10 10 10 10 10 1											
Covid info	Hot dogs and popcorn only for now - no pizza yet / no cooked items except hot dogs for now											
	Plexiglass at pos / straws and condiments handed to customers / stickers on floors for social distancing											
	Theatres spacing out / using a peroxide product to disinfect - advised to adhere to labels											
Received (signature)	See abov	e	Print:			Title: Person In Charge/	Owner					
Inspected (signature)		, , 4	Print:									
( <u>.</u>	Kelly Kirkpa	ıtrick	/KS			Samples: Y N #	collecte	.1				