

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 2/28/2024	Time in: 2:00	Time out: 3:00	License/Permit # FOOD7778	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Cinema's 14 Rockwall	Contact/Owner Name:	* Number of Repeat Violations: _____	3/97/A	
		✓ Number of Violations COS: _____		
Physical Address: 2125 Summer Lee Dr Rockwall, TX	Pest control : to email	Hood n/a	Grease trap : need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
✓						✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
✓						✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
✓						Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly gloves used					
✓						✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
✓						Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						✓					
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs					
Approved Source						Chemicals					
✓						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Vistar						✓					
8. Food Received at proper temperature check at receipt						18. Toxic substances properly identified, stored and used					
Protection from Contamination						Water/ Plumbing					
✓						19. Water from approved source; Plumbing installed; proper backflow device					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						3					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature						✓					
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 11						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
✓						✓					
22. Food Handler/ no unauthorized persons/ personnel all						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024					
✓						Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						✓					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used					
✓						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						✓					
Consumer Advisory						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
✓											
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
✓						✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
✓						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						✓					
✓						42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored						✓					
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used					
✓						✓					
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils						✓					
✓						45. Physical facilities installed, maintained, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						✓					
40. Single-service & single-use articles; properly stored and used						46. Toilet Facilities; properly constructed, supplied, and clean					
✓						✓					
						47. Other Violations					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Pam Jackson</i>	Print: Pam Jackson	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Cinema's 14 Rockwall	Physical Address: 2125 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # FOOD7778	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Pizza slider ambient	157	WIC ambient	35		
beer cooler ambient	38	WIF ambient	-6		
Pizza cold table/sauce	41	white freezer ambient	-5		
under counter freezer ambient	2				
reach in cooler/pizza	38				
hot dog roller/hot dogs	145				
reach in cooler/hot dogs	30				
reach in cooler/ambient	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Bar hand sink 100+F equipped
	Pizzas time stickered with discard times indicated/4 hours TPHC
	Sleeved straws behind counter
	Disposable cups inverted behind counter
	Soda nozzles WRS daily
	Ice scoop inside ice bin in protective holder
	Beer taps cleaned and maintained by supplier
	Beer taps caps cleaned daily
	Sanitizer bucket setup to 200ppm quats
	Bar 3 comp sink 110+F
	Margarita machines cleaned by supplier
	Line hand sink 105F equipped
19	Need air gaps under ice machine/maintain air gap
	Icee nozzles sanitized daily
	Hand sink 100+F equipped
	Nacho cheese in commercially sealed cups
	All condiments commercially sealed and individually wrapped
	Warewash hand sink 140F equipped
	3 comp sink 110+F
	Commercial dishwasher not working/not being used/new one to be installed
	Advised will need proper test strips for new dishwasher based on high temp or chemical sanitizing
	All meats commercially precooked/heated to manufacturer's instructions
W	Best to hang mops
	Dry storage clean and stored 6 inches off of floor

Received by: (signature) <i>Pam Jackson</i>	Print: Pam Jackson	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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