	u	ir	e d		of \$50.00 is after 1st			City	of Ro	ock			In	sp	ect	ion Report		Vomit clea	olicy/trainir In up	ng
Dat		0/	20	21	Time in: 2:52	Time out 4:08	:		nse/Pern		78	2					ist. Type	Risk Category	Page <u>1</u> of _	2
					tion: 🖌 1-Routine	2-Follo	w Up		mplaint		_		estig	atio	n	5-CO/Constru	iction	6-Other	TOTAL/SCO	RE
				Nan 4 R	^{ne:} ockwall movies			Contact/Ow Cinemark		ne:						★ Number of R✓ Number of V				^
Phy Sum			ddre	ess:				control : inix monthly			Но	od				se trap : 3/05/2021 1000		Follow-up: Yes	5/95//	4
	(Com			Status: Out = not in co	mpliance IN	= in co	ompliance	-	not c				A = 1	not ap	pplicable $COS = co$	orrected on	site $\mathbf{R} =$ repeat vio	lation W-Wate	ch
Mar	k th	ie ap	prop	riate	points in the OUT box for Prio), NA, COS tive Action not to ex		ark an v in appropria <i>tys</i>	ate box for R	
0	Î	Ν	e Sta N	С	Time and Ten	nperature f	or Foo	d Safety	1	R	0	I	lianco N	Ν	С		F	.)		R
U T	N	0	A	O S		egrees Fahre	enheit)				U T		0	A	O S			bloyee Health	employees:	
		/				I						~				knowledge, respon			I (J (I)	
	/				2. Proper Cold Holding See attached	-						~				13. Proper use of re eyes, nose, and mo Screening at	outh	and exclusion; No dis	charge from	
					3. Proper Hot Holding See attached)						1			0	ontamination by Har		
		~			4. Proper cooking time				_			~						erly washed/ Gloves u		
		~			5. Proper reheating pro Hours)							~					roperly fol	h ready to eat foods o llowed (APPROVED ensils		
	6. Time as a Public Health Control; procedures & records Prep only					ords							Hi							
	Approv				proved Sou	ved Source							~	,		16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required				
					7. Food and ice obtained good condition, safe, and destruction Comme	nd unadulter ercial	ated; p		in			T	-		1			Chemicals		
					8. Food Received at pro		ature					~				& Vegetables		l and properly stored;	-	
					Protection	n from Cont	amina	ation				~						y identified, stored an		T
					9. Food Separated & pr preparation, storage, di	. ^.		during food									Wat	er/ Plumbing		
					10. Food contact surfact Sanitized at <u>200</u>	es and Retu ppm/temper	rnable: ature	s; Cleaned a	nd			~				19. Water from app backflow device City approv		rrce; Plumbing install	ed; proper	
		~			11. Proper disposition or reconditioned Disc	of returned, j	previo	usly served o	r			~	,			20. Approved Sewa disposal	age/Waste	water Disposal System	m, proper	-
	-						ndati	ion Items (_	_		rrective Action with	nin 10 day	15		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowle	dge/ F	ersonnel		R	O U T	Ν	N O	N A	C O S		emperatu	re Control/ Identific	ation	R
					21. Person in charge pr and perform duties/ Ce 8 CFM	rtified Food	Manag	ger (CFM)								27. Proper cooling Maintain Product T		sed; Equipment Ade re	quate to	
					22. Food Handler/ no u All employees	nauthorized	persoi	ns/ personnel				~				28. Proper Date Ma Good using 6	out	<u>^</u>		
					Safe Water, Reco	rdkeeping a Labeling	and Fo	ood Package				~				29. Thermometers Thermal test strips Dial	•	accurate, and calibrat	ed; Chemical/	
					23. Hot and Cold Wate See attached	r available;	adequa	ite pressure, s	safe					<u> </u>			quiremen	t, Prerequisite for O	peration	
					24. Required records av destruction); Packaged Commercial	Food labele	orde	er	e		W							rmit (Current/insp s	• •	
					Conformance v 25. Compliance with V	ariance, Spe	cialize	ed Process, ar	nd			1				31. Adequate hand		ipment, and Vendin acilities: Accessible a		-
			~		HACCP plan; Variance processing methods; m	anufacturer	instruc					~				supplied, used Equipped				
						sumer Advi	·					~				designed, construct Watch	ted, and us			
					26. Posting of Consum- foods (Disclosure/Rem Available by reques	inder/Buffet						~				33. Warewashing F Service sink or cur Set up		installed, maintained, a facility provided	used/	
	T	N	N	C	Core Items (1 Poin	nt) Violati	ons R	equire Corre	-	ction R	<i>Not</i>			ed 9 N	0 Da	ays or Next Inspecti	on , Whic	chever Comes First		R
O U T	I N	N O	N A	C O S	Prevention					ĸ	U T	Ν	N O	A	o s			Identification		K
1					34. No Evidence of Ins animals Small gap at	back doo	r						~			41.Original contain	her labelin	g (Bulk Food)		
					35. Personal Cleanlines	0.	Ũ		se			1				10.55		ical Facilities		
					36. Wiping Cloths; pro Stored in buck	perly used a	nd stoi	ed			1					42. Non-Food Cont See				
1					37. Environmental cont Defrost						L	~						lighting; designated a		
					38. Approved thawing Cooking from from	method Ozen or i	thaw	ed in coo	oler		W	~				Watch dumps	ster	perly disposed; faciliti		
					39. Utensils, equipmen		oroper	ly used, store	d,		1					Minor under e 46. Toilet Facilities	quipmer s; properly	constructed, supplied		-
					dried, & handled/ In us Watch 40. Single-service & sin	ngle-use arti	cles; p	roperly store	d			~				Hot water 47. Other Violation	•	lus		_
1					and used Hot do	ogs co	onta	ainers					~							

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Pam Jackson	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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Establishment Name: Cinemark 14 Rockwall movies	Physical A SUMM		City/State: Rockwal	I License/Permit # Page 2.0	of <u>2</u>								
		TEMPERATURE OBSERVA											
Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>		emp								
Hot dogs in slides (using 4 hrs from cooking)	161/170	Hot dog rollers		Upright freezer in back -	11								
Internal	135	179- 181		Upright cooler in back 34	4/36								
Bar cooler	34	Ice cream freeze	r -2										
Pizza Hut make	36	Upright Pizza Hu	t 32										
No Tcs foods		Upright 2	33										
Upright cooler	33	Wic	28/34										
Cheese	40	Hot dogs	41										
Freezer	-9	Wif	-17										
	OB	SERVATIONS AND CORRECTI	VE ACTION	NS									
	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED AND									
INOTED DELOW.	4041												
	Hot water at hand sink 134 in bar												
	Three comp- 200 ppm												
	Sanitizer bucket 200 pom												
v	Minor cleaning inside cabinets etc												
	Keg spouts are plugged at night												
	Frozen Drink unit -cleaning drains and dispenser daily												
42 Clean inside upright c	Clean inside upright cooler												
Atkins thermocouple	Atkins thermocouple												
42 Minor cleaning of spill	Minor cleaning of spills in coolers and etc.												
37 Time to defrost small I	ce cream	n freezer											
42 Clean inside cabinets	Clean inside cabinets where needed various												
Sink sanitizer 200 ppn	Sink sanitizer 200 ppm												
Hot water 130	Hot water 130												
Not using Dishmachin	Not using Dishmachine - using three comp												
W Watch mop storage - h	Watch mop storage - hang to dry												
Store wiping cloths in	Store wiping cloths in solution Ex red one on chemical rack												
Opened bags of chick	Opened bags of chicken best to tie up - precooked												
Date marking 6 out													
Keg wic 32													
47 One fan not turning in	One fan not turning in wif and ice on back of unit -												
Gloves and tongs and	Gloves and tongs and scoops												
Candy room - looks go	Candy room - looks good												
45 Clean floor under Ice	Clean floor under Ice machine												
Hot water in restrooms	s 101-105	5											
No pizzas except desi	No pizzas except designated days												
40 Store boats for hot do	Store boats for hot dogs in back storage room inverted												
		-											
Received by: (signature)		Print:		Title: Person In Charge/ Owner									
(signature) See abov Inspected by: (signature) Kelly Kírkpo	ve												
Inspected by: (signature) 77 77 77 77		Print:											
Kelly Kirkpo	ıtríck	\mathcal{RS}		Samples: Y N # collected									
orm EH-06 (Revised 09-2015)				Samples. 1 IN # conected									