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

Date		100		Time in:	Time out:		License/Pe		-	11				Food 7778 All within 30 days 5 Page 1 of 2	2
				2:45	4:29		•							000 1110	
Purp Estab				tion: 1-Routine	2-Follow U		3-Complai ct/Owner N		4-1	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RE
				Rockwall		Ciner	mark	1				1		✓ Number of Violations COS: 13/87/	R
Phys 2125						est contro rminix mo			Hoo Heat					trap/ waste oil: Follow-up: Yes 🗸	ט
	Cor	mplia	nce S	Status: Out = not in c	Omphanice	n compliand	110) = not o			NA	= nc	ot app	plicable $COS = corrected on site$ $R = repeat violation$ W-Watch	h
Mark	the a	approp	oriate	points in the OUT box for										, NA, COS Mark an Vin appropriate box for R ve Action not to exceed 3 days	
Compliance Status						_		ompliance Status				R			
			mperature for F degrees Fahrenhe	101 Food Safety			U	N	O	N A	o s	Employee Health	K		
			~	1. Proper cooling time	and temperature	e							~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				ro(A1°E/ A5°E)				_							
V	2. Proper Cold Holding temperature See			g temperature(41	1°F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3. Proper Hot Holding temperature(temperature(135	5°F)								Poster to be at hand sink Preventing Contamination by Hands		
				e and temperature	e					1			14. Hands cleaned and properly washed/ Gloves used properly		
W	4. Proper cooking time and temperate Hot dogs temps - turned to higher set 5. Proper reheating procedure for hot								~				15. No bare hand contact with ready to eat foods or approved		
	5. Proper reheating procedure for hor Hours)			securio for not n	iolanig (10	55 1 111 2			(/			alternate method properly followed (APPROVED Y N) Scoops		
w				6. Time as a Public He Pizza emailed tphc forr	ealth Control; pro	ocedures &	& records							Highly Susceptible Populations	
				1 122a cinalica (prio lon	11									16. Pasteurized foods used; prohibited food not offered	
				$\mathbf{A}_{\mathbf{I}}$	pproved Source	:					(~		Pasteurized eggs used when required	
				7. Food and ice obtain good condition, safe, a											
V				destruction Vistar		u, parasite								Chemicals	
				8. Food Received at pr	roper temperature	e			П					17. Food additives; approved and properly stored; Washing Fruits	
												~		& Vegetables	
				Protectio	n from Contami	ination				>				18. Toxic substances properly identified, stored and used Watch	
w				Food Separated & p preparation, storage, d			food							Water/ Plumbing	
				Avoid using popcorn tub t	to scoop	blac i Class	ned and							19. Water from approved source; Plumbing installed; proper	
3				Sanitized at 200	ppm/temperatur	re Ice m	nachine		3					backflow device To address air gaps and clean under ice machine	
				11. Proper disposition	of returned, prev	viously ser							Ì	20. Approved Sewage/Wastewater Disposal System, proper	
	v			reconditioned Disc	carded									disposal	
	Ľ.	<u> </u>	ш						•				-		_
0 1	N	N	С		iority Founda	ation Ite	ems (2 Poi	ints) v	iolati 0		Requ	uire N	Cor	rective Action within 10 days	R
O I I I N			C O S	Pr Demonstratio	on of Knowledge	e/ Personn	nel							Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: nark 14	Physical A Summ		City/State: Rockwa	License/Permit #	Page	2 of 2			
		1	TEMPERATURE OBSERVA	TIONS						
Item/Loca		Temp F	Item/Location	Temp F	Item/Location		Temp F			
	cooler 1	39	Pretzel freezer	4.3	Rollers after turn					
	ottle cooler 2	30.3	Hot dog rollers	102-110	133 3134111 44		7.8			
	a unit in middle		Upright dough		Upright cooler n	on Ics				
1	153/112/89		Ice cream freeze	r 4.8	Wic		32/33			
В	Beer cooler	40	Upright back up	34/36	Beer cool	er	32			
F	Pizza table		Hot dog upright							
Saı	uce / cheese	39-39	Hot dogs	34/34	Hot dogs at	exit	155			
	Inside	39	Chicken chunks	39						
		OB	SERVATIONS AND CORRECT	VE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE, YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OF	3SERVED AT	ND			
	Hot water in restroom	100 F co	nfirmed in both							
!!			to complete form to track	- usina st	ickers for pizza -					
	Bar area:			<u> </u>						
	Hot water at hand sink	c and 3 co	omp 126 F							
			•							
	Caps for bottles in place to protect from attracting fruit flies Standing water in beer cooler to address ASAP - to remove bottles and dry unit and then provide bar netting etc to address until repair									
COS										
000										
42/45	Using gloves to touch rte foods Need to clean under hand sinks and remove old paper									
			eded Fruit. Flies at far end							
			rned up unit to reach 145	- / confirn	ned 155 F					
	Tongs are w r s every	•	•							
	Keep cart in dough un									
	Sanitizer in bucket 100									
	··									
				ρ						
10	Avoid scooping popcorn with container must use scoop To clean. Ceiling inside ice machine									
39	To store ice scoops wi									
45	Need to clean around hot water heater and area around wooden pallet / to replace dish trays for machine									
19	To confirm drain from Dishmachine is per code									
32			· · · · · · · · · · · · · · · · · · ·	verted						
	To replace metal pans where needed / store ice buckets inverted All items are precooked and rethermalized or served as is /									
	· · · · · · · · · · · · · · · · · · ·									
			and also in storage rooms ur		ng / watch Maint on walls	in storage	as well			
Received (signature)	by:		Print:		Title: Person In Ch					
Inspected (signature)	See abov Kelly kirkpa	ıtrick	Print:		Samples: Y N		ed			