

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
- Vomit clean up
- Employee health

Date: 08/10/2022	Time in: 2:45	Time out: 4:29	License/Permit # To post for public to read Food 7778	Food handlers All within 30 days 5	Food managers 5	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Cinemark 14 Rockwall	Contact/Owner Name: Cinemark	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	13/87/B
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Physical Address: 2125 Summer lee	Pest control : Terminix monthly	Hood Heat	Grease trap/ waste oil: Need trip ticket	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
		✓				✓					
		✓				✓					
		✓									
W	✓					✓					
		✓					✓				
W	✓										
									✓		
	✓										
	✓								✓		
W						✓					
3						3					
		✓				✓					

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					
		✓				✓					
		✓						✓			
						W					
		✓									
		✓									
		✓									
						2					
		✓				✓					

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					
1								✓			
W	✓										
	✓					1					
1							✓				
		✓					✓				
						1					
1							✓				
		✓						✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Cinemark 14	Physical Address: Summer lee	City/State: Rockwall	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle cooler 1	39	Pretzel freezer	4.3	Rollers after turning up	112-108
Bottle cooler 2	30.3	Hot dog rollers	102-110	Ice cream upright	7.8
Pizza unit in middle		Upright dough	37/39	Upright cooler non Tcs	42
153/112/89		Ice cream freezer	4.8	Wic	32/33
Beer cooler	40	Upright back up	34/36	Beer cooler	32
Pizza table		Hot dog upright			
Sauce / cheese	39-39	Hot dogs	34/34	Hot dogs at exit	155
Inside	39	Chicken chunks	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water in restroom 100 F confirmed in both
!!	Using tphc for pizza - 1.5 hrs ... to complete form to track - using stickers for pizza -
	Bar area:
	Hot water at hand sink and 3 comp 126 F
	Caps for bottles in place to protect from attracting fruit flies
37/COS	Standing water in beer cooler to address ASAP - to remove bottles and dry unit and then provide bar netting etc to address until repaired
COS	To sanitize all bottoms of bottles prior to returning
Cos	Sink sanitizer 200 ppm to set up yellow bucket with wiping cloths
	Using gloves to touch rte foods
42/45	Need to clean under hand sinks and remove old paper
45/34	Clean around drains where needed Fruit. Flies at far end
42/45/34	Need to clean food debris from under soda station
Cos	Hot dogs not at temps yet so turned up unit to reach 145 F / confirmed 155 F
	Tongs are w r s every 4 hrs or less per manager
	Keep cart in dough unit out of line of condensation.
	Sanitizer in bucket 100 ppm
42	Oven to be cleaned - deep - baked on
32/10	Need to replace cooking tray ASAP - heavy accumulation impossible to clean and sanitize
42/45	Minor cleaning under soda stations ... and drains
W	Avoid scooping popcorn with container ... must use scoop
10	To clean. Ceiling inside ice machine
39	To store ice scoops with handles out of ice
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	To replace metal pans where needed / store ice buckets inverted
	All items are precooked and rethermalized or served as is /
37	Major ice on fan box in wif - to move boxes and thaw unit pit
42/45	General cleaning of floor etc in wics and also in storage rooms under shelving / watch Maint on walls in storage as well

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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