2nd Followup \$50.00 fee					•	Retail Food Establishment Inspection ReportImage: First aid kCity of RockwalllVomit cleaEmployee								oolicy an up				
Date: 8/15/2023			02	23	Time in: <b>2:08</b>	Time out: <b>3.33</b>	License/Pe		78	}					1andlers 25	<sup>СFM</sup> 10	Page <u>1</u> of	f_2
Purpose of Inspection: 1-Routine				2-Follow Up	3-Complai		4-]	Inves	stiga	tion		5-CO/Constru		6-Other	TOTAL/SC	ORE		
Cinemark 14 R			14	R	ockwall Cinemark							Number of Repeat Violations: Number of Violations COS: se trap : Follow-up: Yes 9/9		9/91/	/A			
Physical Address: Pest contr Summer les 07/30/23 te				3 terminix		Va			Nee	ed ir	fo No							
Mark the appropriate points in the <b>OUT</b> box for each numbered item Mark '\sigma' a									ckma	ark in	appr	opriat	te bo			site $\mathbf{R}$ = repeat viol k an $\mathbf{X}$ in appropriate	ation W=W box for <b>R</b>	atch
Priority Items (3 Points) violations           Compliance Status						Ĺ	Co	ompli	ance	Stat	us	ive Action not to ex						
O         I         N         N         C           U         N         O         A         O           T           S				0	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)			R	O     I     N     N     C       U     N     O     A     O       T     S     S					-		R		
	L	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 di eyes, nose, and mouth Posted at hand sinks					nd exclusion; No disc	harge from					
•	/	3. Proper Hot Holding temperature(135°F) See						POSIEU AL HAHO SINKS Preventing Contamin						tamination by Han	nination by Hands			
	L	/			4. Proper cooking time a	and temperature				~				14. Hands cleaned	l and proper	ly washed/ Gloves u	sed properly	
	L	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~			15. No bare hand contact with ready to eat foods or appr alternate method properly followed (APPROVED Y Scoops / gloves							
	L	/			6. Time as a Public Hea Prep	alth Control; procedur	res & records		Scoops / gloves     Highly Susceptible Populati						eptible Populations			
					Approved Source							~		16. Pasteurized for Pasteurized eggs u	ered	Τ		
•		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Vistar							11									
•	8. Food Received at proper temperature     / on invoice									~		17. Food additives; approved and properly stored; Washing Fr & Vegetables						
					Protection from Contamination				3				~	18. Toxic substances properly identified, stored and used				
•			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				ring food							Water/ Plumbing				
•	10. Food contact surfaces and Returnables ; Clessanitized at 200 ppm/temperature			Cleaned and		W 19. Water from approved source; Plumbing ins backflow device Will need to keep an eye or					-	• •						
	11. Pro recond				11. Proper disposition o reconditioned <b>Disca</b>	Proper disposition of returned, previously served or onditioned <b>Discard</b>										vater Disposal System		
	Priority Foundation Items (2 Poin							ints) vi	olati	ions I	_	uire N	Cor C	rective Action with	hin 10 days			R
		0	A	Ö S		1 of Knowledge/ Pers			U T	N	N O	A	O S	Food T	emperatur	e Control/ Identifica	ation	
•						. Person in charge present, demonstration of knowledge, d perform duties/ Certified Food Manager (CFM)					uate to							
~			22. Food Handler/ no ur	nauthorized persons/ j	personnel		2			(	~	28. Proper Date M Adjusted mac	hine	<u>^</u>				
						rdkeeping and Food Labeling	-			~				29. Thermometers Thermal test strips <b>Digital</b>		ccurate, and calibrate	d; Chemical/	
~					23. Hot and Cold Water		-			1 1						Prerequisite for Op		
•			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>							~				Posted		mit/Inspection Curre		1
ŀ					25. Compliance with Va HACCP plan; Variance processing methods; ma <b>3 times per day</b>	obtained for specializanufacturer instruction	Process, and zed			~						pment, and Vending cilities: Accessible ar		
						sumer Advisory			W					designed, construc	ted, and use	ct surfaces cleanable. d	properly	
					26. Posting of Consume foods (Disclosure/Remi Discussed					~				Watch pizz 33. Warewashing I Service sink or cur	Facilities; in	stalled, maintained,	ised/	+
	Core Items (1 Point) Violations Require Corrective A								Not	to Ex	xcee	d 90	Da	ys or Next Inspect	ion , Whicl	hever Comes First		
			N A	C O S	Prevention of	of Food Contaminat	ion	R	O U T	I N	N O	N A	C O S		Food I	dentification		R
1					34. No Evidence of Inse animals Gap	ect contamination, roo	dent/other				~			41.Original contain	ner labeling	(Bulk Food)		
	35. Pers			Personal Cleanliness/eating, drinking or tobacco use										cal Facilities				
•					36. Wiping Cloths; prop In buckets				1					42. Non-Food Con See				
1					37. Environmental conta				W					Watch		ighting; designated a		
	L				38. Approved thawing n	nethod			W					Watch dump	ster	rly disposed; facilitie		
<b>—</b>		_			Prope 39. Utensils, equipment	er Use of Utensils	ised stored		1	$\square$				See		l, maintained, and cle		
W					dried, & handled/ In use Watch scoops 40. Single-service & sin	se utensils; properly u	sed			~				46. Tollet Facilitie Equipped 47. Other Violation		constructed, supplied	, and titall	_
W					and used Watch	igie-use articles; prop	stored				~			+/. Other violation	115			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: nark 14	Physical A Summ	ddress: Ner les	City/State: Rockwa	all	License/Permit # Food 7778	Page <u>2</u> of <u>2</u>	2			
			TEMPERATURE OBSERVA								
Item/Loc		Temp	Item/Location	Temp	Item/Locat	Item/Location		ıp			
Bottle	cooler nondairy	34	Upright cooler	39		Wic	34/3	35			
	Ice cream	10	Hot dogs thawin	g 32		Wif	-8	3			
Ho	ot dog rollers		Upright cooler	35							
	172-178		Beer wic	31							
Pizz	a table empty	32	Back room								
	Below	39	Upright cooler	40							
free	zer under oven	5.6									
		OE	SERVATIONS AND CORRECT	IVE ACTIO	NS						
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Permit to be posted to allow customers to read it!										
	Pizza slides not in use at this time										
Bar	Hot water at hand sink 110 / three comp 116										
	Straws are protected behind counter										
	Bev gun cleaned daily / caps too										
	Margarita and whiskey ice drink are cleaned daily										
18	Watch careless placement of spray bottles windex etc near Ice and cups etc										
18	Discussed storing and using chemical spray bottles										
37	Need to defrost ice cream unit										
W	Need to secure pipes for air gaps under soda stations / watch / addressed will resecure										
34	Fruit flies around drains										
	All meats are fully coo										
28		arking is today plus 6 / 7 days total									
45	GeneralDetailed cleaning under equipment										
34	Gap at side door	n beer wie									
37											
45 42/45	General cleaning in wi										
42/45			g in both dry storage room	<u> </u>							
37			ig in both dry storage room	5							
07	Watch floor storage in dry Restrooms equipped hot water 100-112										
42	General cleaning inside Bev coolers for customers										
42	General cleaning inside cabinets throughout including butter station										
	Sanitizer in bucket 200 ppm										
Cos	Secure all gas canisters										
W	Always run machine at least three times to test hot water rinse										
Received by: (signature)     Print:     Title: Person In Char       Inspected by: (signature)     Kelly kirkpatrick RS     Print:											
Inspected (signature)	Kelly kírkpa	ıtríck	$\mathcal{RS}^{\text{Print:}}$	Samples: Y N # c			t collected				