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
Employee health

	te: 2/0	5/20)2	1	Time in: Time out: 2:58	License/Pe			}				Est. Type Risk Category Low Page 1 of 2	2_
						3-Complai		4-]	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RЕ
		shmen				act/Owner N mark	Name:						* Number of Repeat Violations: Vumber of Violations COS:	
		al Add r lee	res	s:	Pest contro Terminix mo			Hoo Na	od				Follow-up: Yes V	1
Out		Compli	anc	e St	IN = in complian		$\mathbf{O} = \text{not } \mathbf{O}$		ved	NA			plicable COS = corrected on site R = repeat violation W-Watcl	h
Ma					points in the OUT box for each numbered item	Mark N				x for	r IN,	NO,	NA, COS Mark an In appropriate box for R we Action not to exceed 3 days	
	mpli	ance St			Priority Items (3 Points)) violations		Co	ompli	ance	Stat	us	ve Action not to exceed 5 days	
O U T	I N	N N O A		C O S	Time and Temperature for Food Safe (F = degrees Fahrenheit)	ety	R	O U T		N O	N A	C O S	Employee Health	R
1			T	5	Proper cooling time and temperature			1				8	12. Management, food employees and conditional employees;	
		/							~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding temperature(41°F/ 45°F) See)							 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 	
			+	+	3. Proper Hot Holding temperature(135°F) See hot dogs		H		Ľ				Screening at arrival	
	V		-				H						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	•				4. Proper cooking time and temperature Hot holding5. Proper reheating procedure for hot holding (10)	65°E in 2			~				15. No bare hand contact with ready to eat foods or approved	
		'			Hours)				•				alternate method properly followed (APPROVED Y N) Gloves and utensils	L
		/			6. Time as a Public Health Control; procedures	& records							Highly Susceptible Populations	
					Approved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained from approved source; good condition, safe, and unadulterated; parasite destruction								Chemicals	
	•			l	8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Ш					To always check				~				Limes/ lemons and oranges with water 18. Toxic substances properly identified, stored and used	
					Protection from Contamination				~				Stored away	
	~				9. Food Separated & protected, prevented during preparation, storage, display, and tasting								Water/ Plumbing	
	/				10. Food contact surfaces and Returnables; Clea Sanitized at 200 ppm/temperature	aned and			~			ı	19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition of returned, previously ser reconditioned No more refilling / no	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
						returns								
			<u> </u>										rective Action within 10 days	
O U	I N	N N O A	.	COO		ems (2 Poi	ints) v	O U		Requ N O	uire N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R
O U T		N N O A	.		Priority Foundation Ite Demonstration of Knowledge/ Person 21. Person in charge present, demonstration of k and perform duties/ Certified Food Manager (CF	ems (2 Poinel mowledge,		О	I	N	N	C		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Pam Jackson	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: nark 14 Rockwall	Physical A Summ		City/State:	License/Permit #	Page of					
			TEMPERATURE OBSERVAT	TIONS	_						
-Item/Loc		Temp F	Item/Location	Temp F	Item/Location	<u>Temp</u>					
Bar ur	nits NO TCS		Hot dogs		Wic	34					
Pizza	Hut cooler not used	38	Angus	150's	Wif	-17					
Freez	zer under counter	-7	Regular	150's	Keg wic	31					
Up	oright cooler	39	Back room uprights	38/35							
	Hot dogs	39	All bev coolers								
Back	room upright freezer	-7	Are fd doe on Tcs only	,							
Uprig	ht cooler non Tcs	36									
		OE	SERVATIONS AND CORRECTIV	E ACTIONS							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	FABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRECT	ED TO THE CONDITIONS OBSER	EVED AND					
	Hot water at hand sinks 130 F watch										
31	To provide paper towels to hand sinks (2)										
	Bar drink machines cle										
	Straws to be protected		•								
	•		and ordining								
	Not using Pizza Hut currently / Soap and towels at end hand sink										
	Utensils for pretzels et										
45/42	•			rahinets w	here needed in concess	ion					
75/72	Minor cleaning needed under sinks etc on line and inside cabinets where needed in concession Slurpee machine cleaned daily										
	Confirmed all ice bin air gaps at front counter										
	Sanitizer in bucket 200 ppm -also from three comp sink										
	Ice machine interior looks good										
	Not using Dishmachine - to check final rinse temp when using										
45											
	Dating arrival dates / then date marking once nix or package of rte Tcs food is open Keep an eye on flooring under shelving in wics etc										
	Digital thermos used										
	Discussed shelving and using bar netting in rusty areas in dry storage for boxes in CANDY room										
	SDS sheets										
	Hot water in restrooms 100-105F										
	Popcorn room looks good										
34	Need to address gap at double door where deliveries are received										
	The state of the s										
Received (signature)	by:		Print:		Title: Person In Charge	/ Owner					
	See abov	E									
Inspected (signature)		trick	Print:								
	recoy loor lepot		1-0		Samples: Y N	# collected					