\$50.00 reinspection fee 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

D	ate:				Time in: Time out:	License/Peri	mit #						Food handle	ers Food Managers		
		20/	20	23				OS	st 2	202	23 F	FS 9291	0	0	Page 1 of	
						3-Complain			nvest			5-CO/Cons	struction	6-Other	TOTAL/SCO	RE
	stabli				ne: Contac npany Nate	ct/Owner Na	me:						of Repeat Viol of Violations C			
Pł	ıysic	al A	ddre		Pest control	1:		Ноо	od			ase trap: waste oil	1:	Follow-up: Yes	<sub>1</sub> 14/86/	/B
71:	5 w r				Need info  Out = not in compliance IN = in compliance	ce NO		Ла			leed i		. 1	No Pics	1 .: W/ W/ .	. 1
Mark the appropriate points in the OUT box for each numbered item  Mark								observed NA = not applicable COS = corresponding to the propriate box for IN, NO, NA, COS			Ma	ark an 🗸 in appropri	olation W-Wat iate box for R	ch		
C	Priority Items (3 Points) violations R								<i>medio</i> mplia			tive Action not to	exceed 3 da	tys		
O U	I N	N O	N A	C	Time and Temperature for Food Safety	y	R	O U	I	N I	V C		Emp	loyee Health		R
Т							T S 12. Management, food employees and conditional empl			l employees:						
	1. Hoper cooling time and temperature							knowledge, responsibilities, and reporting					1 .7,			
	2. Proper Cold Holding temperature(41°F/ 45°F)												and exclusion; No dis	scharge from		
	See attached										eyes, nose, and mouth Posted at hand sink					
		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands					
		4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used p				used properly					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			5°F in 2						15. No bare hand contact with ready to eat foods or approvalternate method properly followed (APPROVED Y						
			•		,	2				1		No handling		lowed (All I ROVE)	J 1iv)	
		<b>/</b>			6. Time as a Public Health Control; procedures &	x records					1			ceptible Populations		
					Approved Source					V		Pasteurized egg	/ 1	rohibited food not of equired	ffered	
					7. Food and ice obtained from approved source; F	Food in	-									
3					good condition, safe, and unadulterated; parasite destruction NO cottage allowed								C	Chemicals		
					8. Food Received at proper temperature		-				1	17. Food additiv	ves: approved	and properly stored:	: Washing Fruits	
	/				To check					V		& Vegetables	11		,	
					Protection from Contamination			(	~			18. Toxic substa	ances properly	y identified, stored a	nd used	
					9. Food Separated & protected, prevented during	food				_			Wate	ou/ Dlouwhing		
	V				preparation, storage, display, and tasting Eggs and bacon on bottom									er/ Plumbing		
W					10. Food contact surfaces and Returnables ; Clean Sanitized at <u>Na</u> ppm/temperature Not s	ned and						backflow device	e .	rce; Plumbing instal	led; proper	
					11 Proper disposition of returned previously serv		$\dashv$					City appr 20. Approved S	OVED ewage/Waster	water Disposal Syste	em, proper	
		/			reconditioned Discarded						1	disposal	Ü	1	71 1	
		•														
				G	Priority Foundation Item	` _	<del></del>			_			vithin 10 day	s		
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

E-( 127.1	No. and No. and No.	Di	11	G:- /G: -	L1: /D :: "	D- 0 0 0					
	ment Name: ert Ice	Physical Address: 715 W Rusk		City/State: Rockwall	FS 9291 Page 2 of 2						
			TEMPERATURE OBS			Temp I					
Item/Loc		Temp F	Item/Location	Temp F Item/L	Temp F Item/Location						
Bacon	cooler	40	Wic	37-40							
Egg	cooler barely	45									
its f	ate creamery	1"-16									
M	leat freezer	-3									
	Ice cream	-18									
	Ice cream	-20									
		OB	SERVATIONS AND CORI	RECTIVE 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										
	Using prebagged redo	ly ice									
	Watch propping door	<u> </u>									
07	May not sell cottage for	<u> </u>	tail ex: ashmores iam	and relish							
37	TimeTo defrost freeze		tali CX. asililores jaili	and religit							
37	Time to defrost ice cre		noat fronzors								
37			leat lieezers								
	Not using soda station										
	Not using women's re										
	Not using ice machine										
45	Flooring chipped in ba										
43	Need light in back roo										
45/42	GeneralCleaning in ba		and organizing								
45	Bucket under drain lin										
47	Watch floor storage in	wic									
45/42	To clean under shelvi	ng in wic	and shelving and also	fan guards etc							
43	Light out in back room	l									
	Will need to set up sin	ks to was	sh scoop for ice if usin	g ice scoop/ soap an	d sanitizer on site						
29	Need new test strips f	or sanitiz	er quats /								
	Hot water at three comp 114										
	Reminder to not use bleach and quats together										
	Using men's Restroom and is equipped with soap and towels etc										
	Limited service at this time										
	Need CFM and handlers										
	Selling prepackaged Tcs and also produce at this time										
W											
	,										
Received	by:		Print:		Title: Person In Charg	ge/ Owner					
(signature)	See abov	/e									
Inspected	l by:		Print:								
(signature)	See abou	utríck	$\mathcal{RS}$		Samples: Y N	# collected					