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

	ate:	11/9	20	22	Time in:	Time out: 11:39	_	/Permit #						Food hand	lers Food managers	Page 1 of 2	_
	06/01/2022 10:19									r	5-CO/Construction	TOTAL/SCORE	E.				
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M					Status: Out = not in corpoints in the OUT box for	mpliance IN = in com	ipiiance Mar	$NO = not$ $k \checkmark in a$						plicable COS = corrected of NA, COS	on site \mathbf{R} = repeat vio	olation W-Watch ate box for R	
					•				ire In	nmedi	ate	Cori	recti	ive Action not to exceed 3 c	days		
О	Î	iance N O	N	C O	Time and Tem	perature for Food	Safety	R	O		N O	Stat N A	С		1 77 10		R
U T		U	A	S	(F = de 1. Proper cooling time a	egrees Fahrenheit)			T		0	A	o s	12. Management, food emp	aployee Health	amplayaaa	
		~			1. Froper cooming time a	and temperature				/				knowledge, responsibilities		employees,	
	_				2. Proper Cold Holding	temperature(41°F/	45°F)	+						13. Proper use of restriction	and exclusion; No dis	scharge from	
	~				Watch					~		(•	eyes, nose, and mouth To post at hand sink	k now - moved		
	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands						
		/			4. Proper cooking time	and temperature				/				14. Hands cleaned and proj	perly washed/ Gloves u	used properly	
					5. Proper reheating proc	cedure for hot holdin	ng (165°F in 2					. /	-	15. No bare hand contact w			_
					Hours)							•		alternate method properly for No food handling	ollowed (APPROVEL) 1 N)	_
		/			6. Time as a Public Hea	alth Control; procedu	ires & records	3							sceptible Populations		
					App	proved Source								16. Pasteurized foods used; Pasteurized eggs used when		fered	
	Ι				7. Food and ice obtained	d from approved sou	ırce: Food in								•		
W	~				good condition, safe, an										Chemicals		
					destruction see 24									17 Food additions amount	ad and man and a store de	Weshing Emits	
	/				8. Food Received at pro To check	oper temperature						/		17. Food additives; approve & Vegetables	ed and property stored;	wasning Fruits	
					Protection	ı from Contaminati	ion			1				18. Toxic substances proper	rly identified, stored ar	nd used	
	Ι.				9. Food Separated & pro	otected, prevented d								Watch			
	~				preparation, storage, dis	splay, and tasting								Wa	nter/ Plumbing		
	~				10. Food contact surface Sanitized at Na		Cleaned and			~			·	19. Water from approved so backflow device See attached	ource; Plumbing install	led; proper	
		/			11. Proper disposition o reconditioned	of returned, previous	ly served or			~				20. Approved Sewage/Wast disposal	tewater Disposal Syste	em, proper	
					Pri	ority Foundatio	n Items (2]							rective Action within 10 da	ıys		
O U	I	N O	N A	C O		ority Foundation		Points) 1	O U	I N	Requ N O	N A	C O		ays ture Control/ Identific		R
O U T		N O	N A		Demonstration 21. Person in charge pre	of Knowledge/Peresent, demonstration	rsonnel of knowledge	R	0	I N	N	N	C		ture Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Nate Colbert	Print:	Title: Person In Charge/ Owner Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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