Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

☐ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

					1							Employee nealth	
	Date: Time in: Time out: License 1:26 2:07 FS 9									Food handlers Food managers 0 on site Page 1 of 1	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE	
Es	Establishment Name: Contact/Owner N							11110	, <u>5</u>	tion.		* Number of Repeat Violations:	
_					npany Nate Pest control:		Па	a d		C.		Number of Violations COS: 17/83/	Έ
	iysic 5 Ru		Addre	ess:	To orovideb		Ho Na	oa			conf	trup, waste on	_
								observed NA = not a ropriate box for IN, NC					ch
1,1			PPTOP	77444	Priority Items (3 Points) violations								
Co	mpl I	ianc N	e Sta	tus C	Time and Temperature for Food Safety	R	C	ompli I	ance N	Stat	us		R
U T	N	0	A	o s	(F = degrees Fahrenheit)		U T		0	A	o S	Employee Health	
		/			1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		2 Proper Cold Holding temperature(A1°E/A5°E)										_	
	~	2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3. Proper Hot Holding temperature(135°F)			+						Preventing Contamination by Hands			
	4. Proper cooking tir				Proper cooking time and temperature	+		ام				14. Hands cleaned and properly washed/ Gloves used properly	
					_	~				15. No bare hand contact with ready to eat foods or approved			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							/		alternate method properly followed (APPROVED Y. N.)			
		1	,		6. Time as a Public Health Control; procedures & records	+						Highly Susceptible Populations	
												16. Pasteurized foods used; prohibited food not offered	
					Approved Source					~		Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite	П							
3					destruction Shelled eggs in unlabeled carton							Chemicals	
	_				8. Food Received at proper temperature	H						17. Food additives; approved and properly stored; Washing Fruits	
	•				To check if receiving Tcs					~		& Vegetables	
					Protection from Contamination			/				18. Toxic substances properly identified, stored and used Watch	
	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
					Watchl	$\perp \perp \mid$		1 1				19. Water from approved source; Plumbing installed; proper	
W					Sanitized at Na ppm/temperature No prep			/				backflow device	
					11. Proper disposition of returned, previously served or	+					T	City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		V			reconditioned							disposal	
0	I	N	N	С	Priority Foundation Items (2 Po	ints) 1	violat O		Requ N	uire N	Cor	rective Action within 10 days	R
U T	N	o			Demonstration of Knowledge/ Personnel		U		o	A	o	Food Temperature Control/ Identification	
		U	A	o S	Demonstration of Knowledge/ Tersonner		T		Ŭ		S		
2		U	A		21. Person in charge present, demonstration of knowledge,					/	S	27. Proper cooling method used; Equipment Adequate to	
2		U	A		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping					~	S	Maintain Product Temperature	
2 W		U	A		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				·	•	S	Maintain Product Temperature 28. Proper Date Marking and disposition	
			A		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package				• • • • • • • • • • • • • • • • • • •	'	S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
			A		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe		Т		•		S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips	
			A		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep		Т		·		S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
			A		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe		Т				S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation	
			A		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures		Т		V		S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		Т				S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		Т				S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		2				S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory		Т				S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		2				S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request		2	✓ ✓		d 900		Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
	I I N	N O	A N A A		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		2	V to E to E		d 90 N A		Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
V O U T	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective	? Action	2 2	to E	vxceee N O	N	Day	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
V	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals See	? Action	2 2 2	to E	v xceee	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R
V O U T	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals See 35. Personal Cleanliness/eating, drinking or tobacco use See	? Action	2 2 0 U T	to E	vxceee N O	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R
V O U T	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals See 35. Personal Cleanliness/eating, drinking or tobacco use See 36. Wiping Cloths; properly used and stored Not USING	? Action	2 2 0 0 0 1	to E	vxceee N O	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	R
V O U T	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals See 35. Personal Cleanliness/eating, drinking or tobacco use See 36. Wiping Cloths; properly used and stored Not USING 37. Environmental contamination To defrost freezers	? Action	2 2 0 U T	to E	vxceee N O	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	R
V O U T	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals See 35. Personal Cleanliness/eating, drinking or tobacco use See 36. Wiping Cloths; properly used and stored Not USING 37. Environmental contamination	? Action	2 2 0 0 0 1	to E	vxceee N O	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R
V O U T	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals See 35. Personal Cleanliness/eating, drinking or tobacco use See 36. Wiping Cloths; properly used and stored Not USING 37. Environmental contamination To defrost freezers	? Action	2 2 1 Not	to E	vxceee N O	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean	R
V O U T	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals See 35. Personal Cleanliness/eating, drinking or tobacco use See 36. Wiping Cloths; properly used and stored Not Using 37. Environmental contamination To defrost freezers 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	? Action	2 2 1 1 1 W	to E	vxceee N O	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	R
V O U T	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals See 35. Personal Cleanliness/eating, drinking or tobacco use See 36. Wiping Cloths; properly used and stored Not Using 37. Environmental contamination To defrost freezers 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	? Action	2 2 1 1 1 W	to E	vxceee N O	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean No hot water	R
V O U T	N	N		S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need to have one when prepping 22. Food Handler/ no unauthorized persons/ personnel All others Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Not washing. Anything / need hot water to prep 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Upon request Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals See 35. Personal Cleanliness/eating, drinking or tobacco use See 36. Wiping Cloths; properly used and stored Not Using 37. Environmental contamination To defrost freezers 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	? Action	2 2 1 1 1 W	to E	vxceee N O	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2024 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	R

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)

	ment Name: ert ice	Physical A			City/State: Rockwall	License/Permit # 9291	Page 2 of 2			
0.01		7.0.	TEMPERATURE			5 = 5 .				
Item/Loc	cation	Temp F	Item/Location		Temp F Item	/Location	Temp I			
Ice cre	eam unit 1	-7								
	Unit 2	-18								
Juice cooler		38								
U	Wic	00								
4	1/39/38/40									
	Wine	39								
Е	Eggs cooler	39								
Its	fate freezer	.8								
		OI	SERVATIONS AND							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YO	OUR ATTENT	ION IS DIRECTED	TO THE CONDITIONS OBSE	ERVED AND			
	Using reddy ice									
39	Need to remove smal	l cooler fr	om outside front o	of store						
37	Need to defrost freeze	ers ice cre	eam							
	Not using any of soda	a station o	or hot dogs or hot	holding						
W	No hot water - no food		<u> </u>							
42	To clean inside juice of									
35	Avoid having persona		same cooler							
44	Need light in back room									
	No hot water so no warewashing									
39/45										
	Bleach and quats both on site / when using need test strips									
34	Gap at back door		<u> </u>		•					
39	To organize back roor	n								
	Ice machine not used		me							
39	Clean clutter from around ice machine									
47	To eliminate floor storage in wic									
37	Drain bucket for condensation still on shelf in wic									
42/45										
	NonTCS only in wic									
35/w	Items that appear to be prepping area in store are for personal use only									
46 Women's room closed										
46 Men's room no hot water - no food prep 46 Need paper towels in restroom										
46	Room smells like urin									
	Not selling cottage foods									
32	Old antique ice bins are rusty inside do not use									
07 Received	All prepackaged. Non	TCS food	ls at this time !exc	ept shelle	d eggs - may	not sell unmarked u Title: Person In Char	<u> </u>			
(signature)		/e				Zider Zeison in Chai	9-1 O 17 MAIL			
Inspecte		-	Print:							
(signature)	Kelly Kirkpi	atríck	\mathcal{RS}							