Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 12/28/23 Purpose of Inspec				Time out: 3:05	FS-0	00	27					1 Foo 3	od handlers	Page <u>1</u> of <u>2</u>			
Purpose of Inspection: I -Routine						Name et	E:	Hood wer clea	ner 11/8/2	3 C	Grease	Number of Repeat Violations: Number of Violations COS: e trap://waste oil prings 11/21/23 1200g No	w-up: Yes	8/92/A	\		
Marl					points in the OUT box for	each numbered item	Mark	'√' a		mark	in app	ropri	iate bo		R = repeat viol in appropriate		1
0	Priority Items (3 Points) violation					R	uire	Com		nce Status N N C					R		
1		1. Proper cooling time and temperature				Ī	·				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
			2. Proper Cold Holding temperature(41°F/ 45°F) See					•				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
			3. Proper Hot Holding temperature(135°F)								1	Preventing Contamination by Hands					
'			4. Proper cooking time and temperature					ı	4			14. Hands cleaned and properly was					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					·				15. No bare hand contact with ready alternate method properly followed Gloves used							
•	/				6. Time as a Public Hea	alth Control; procedu	ires & records							Highly Susceptible			
						Approved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs				
•					7. Food and ice obtaine good condition, safe, an destruction US Foo	nd unadulterated; par pds								Chemica	als		
					8. Food Received at pro Checking upor	-				ı	/			17. Food additives; approved and pro & Vegetables Water	roperly stored; V	Washing Fruits	
					Protection	n from Contaminati	on		ŀ	·	/			18. Toxic substances properly identified	ified, stored and	d used	
					9. Food Separated & pr preparation, storage, di		uring food							Water/ Plur	mbing		
•	/				10. Food contact surfact Sanitized at _200_	ees and Returnables ; ppm/temperature	Cleaned and			·	/			19. Water from approved source; Plu backflow device City approved	umbing installe	ed; proper	
	/				11. Proper disposition of reconditioned Disc	of returned, previous arded	ly served or			·				20. Approved Sewage/Wastewater E disposal	Disposal Systen	n, proper	
0	ī	N	N	С	Pri	ority Foundation	n Items (2 Po	_) viol			_		rective Action within 10 days			R
	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Per	rsonnel	R) viol	0	ns Re	N	_	Food Temperature Con			R
O U T				О	Demonstration 21. Person in charge pr and perform duties/ Cer 1	n of Knowledge/Per esent, demonstration rtified Food Manage	rsonnel of knowledge, r (CFM)	_) viol	0 I U I	I N	N	CO	Food Temperature Con 27. Proper cooling method used; Ed Maintain Product Temperature	quipment Adeq		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jay Longstreet	Print: Jay Longstreet	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: nial Oaks of Rockwal	Physical A	Address: Ralph Hall Pkwy	City/State: Rockwa	ll Tv	License/Permit # FS-0002748	Page <u>2</u> of <u>2</u>			
00101	ilai Oaks oi Hockwai	1 ZZJ L	TEMPERATURE OBSE		II, IA	1 0 00027 40				
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loc	ation	Temp			
2Door freezer htt		16								
3 do	or refrigerator	39								
	ole tomatoes	38								
	Butter	37								
	Milk	38								
		OF	 	ECTIVE ACTION	JS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHMI	ENT HAS BEEN MADE. YOUR A			THE CONDITIONS OBSERV	ED AND			
W	Restrooms equipped and temp greater than 104 Hand sinks equipped, 1 sink under work order eta on repairs 1/6/24, leak under plumbing									
	3comp sink not setup			'	,	1 5				
	Dishwasher confirmed		• • • • • • • • • • • • • • • • • • • •							
		- ' '								
	Steam table inoperative, drained and set aside Tea urn nozzles cleaned daily									
			moved, plans to add ne	w station with	renova	tion of dinning roon	ns			
39	Invert plates when not		, i			<u> </u>				
45	•		l cleaning, possibility o	f using a profe	essional	floor service				
42/45			around underneath all							
32	Address counter top of	an open	er blade, shows signs	of wear and te	ear and	dirty				
	-	-	utbreak of inflection wi				У			
32/cos	Time to either sand or	replace	cutting boards/2 brand	new boards o	nsite	•	-			
	All red sani buckets fil	led at 3 d	comp sink confirmed 2	00ppm						
33	3comp sink faucets ha	ve small	leaks when handles a	re in off position	on					
34	<u> </u>									
45	General detail cleanin	g in ceilii	ng vents							
45										
D	h		n.e.e.			Trade, Decree 1 Co. 16				
Received (signature)	See abou	/e	See a	above		Title: Person In Charge/ (эмпег			
Inspected (signature)	See abou	$\subset \tau$	Print: Richa	ırd Hill	SIT					
		<u>الم</u>	1 110110	<u> </u>	<u> </u>	Samples: Y N # o	collected			

Form EH-06 (Revised 09-2015)