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:	c IOI	200	Time in:	Time out:	License/P			0			Food handler	rs Food managers	Page 1 of	2
				9:58	11:23	FS 0		_		. 4*.		2	( O() -		
		shmen		etion: 1-Routine ne:	2-Follow Up Co	3-Compla ontact/Owner N		4-1	nvesti	gatioi	n L	5-CO/Construction     * Number of Repeat Violation	6-Other ations:	TOTAL/SCO	KE
		ial oa				lonial oaks	;					✓ Number of Violations C		10/90/	Δ
	nysica Ilph ha	al Add all	ress:		Pest cor Ecolab 2	ntrol : ! times per moi	nth	Hoo 04/20					Follow-up: Yes No	10/30/	<b>/</b> \
				Status: Out = not in co	ompliance IN = in comp	liance No	O = not c					oplicable COS = corrected on		olation W- Wate	ch
M	ark th	e appro	priat	e points in the <b>OUT</b> box for	r each numbered item	Mark •						, NA, COS Ma ive Action not to exceed 3 da	rk an √in appropria	ate box for R	
	_	ance St		1110	Try Tems (5 T on	its) violutions		Co	mplian	e Sta	tus	eve Action not to exceed 5 day	.ys		
U					R	O I N O T			C O	Employee Health			R		
Т						Т			S	12. Management, food employees and conditional employees;					
							<b>/</b>			knowledge, responsibilities, a	and reporting				
	2. Proper Cold Holding temperature(41°F/45°F)					W				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No disc	charge from			
	2 Propos Hot Holding temporature/125°F				Ш	VV				To add to hand sinks					
	3. Proper Hot Holding temperature(135°F)								Ü	ntamination by Han					
	4. Proper cooking time and temperature					/			14. Hands cleaned and prope	erly washed/Gloves u	ised properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						,		15. No bare hand contact with alternate method properly following						
	'			,	11.0 . 1	0 1	Ш					Gloves	lowed (/HTROVED		
		V		6. Time as a Public Heather He	alth Control; procedure	es & records						,	eptible Populations		
				Ap	oproved Source			Ш			Ì	16. Pasteurized foods used; properties of Pasteurized eggs used when r		fered	
			_	7. Food and ice obtaine		re: Food in						Liquid only	•		
	/			good condition, safe, and destruction								C	Chemicals		
				8. Food Received at pro	oper temperature		$\vdash$					17. Food additives; approved	and properly stored;	Washing Fruits	
	~								<b>/</b>			& Vegetables <b>Water</b>			
				Protection	n from Contamination	n		W	/			18. Toxic substances properly Store low	identified, stored an	nd used	
				9. Food Separated & pr preparation, storage, di		ring food							er/ Plumbing		
				Watch coolers			Ш						<u> </u>		
W	/			10. Food contact surfact Sanitized at _200_	ces and Returnables; C ppm/temperature	ee 33			/		•	19. Water from approved sour backflow device Approved	rce; Plumbing installe	ed; proper	
				11. Proper disposition of	of returned, previously			П	. /			20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
				reconditioned Disc	arded			Щ				<u> </u>			
	<u> </u>	-				T: (0.70									
0	I	N N	C	Pri	iority Foundation	Items (2 Po	ints) vi	iolati O	ons Re		Cor	rective Action within 10 day.	S		R
O U T	I N	N N O A		Demonstration	n of Knowledge/ Pers	onnel				N			s re Control/ Identific	cation	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Jay Longstreet	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Nial oaks	Physical A	Ralph hall pkwy	City/State: Rockwal	# Page 2 of 2					
			TEMPERATURE OBSI	ERVATIONS						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp 1				
Three	door									
	Chicken	38								
	Tomatoes	39								
	Butter	38								
	Freezer htt	1.5								
Item	AN INSPECTION OF YOUR ES		SSERVATIONS AND CORF ENT HAS BEEN MADE. YOUR A			OBSERVED AND				
Number	NOTED BELOW: All temps take	en in F								
	Keep an eye on the du			the waste oil co	ontainer					
	Watch what is washed		k door							
45 !!		eaned								
34	Hot water112 Fruit flies in dish area									
42	General cleaning insid	lo drawoi	<b>'</b> C							
				nese should no	t he used together					
<ul> <li>Using bleacher cleaner and also quats sanitizerthese should not be used together</li> <li>Using red buckets for sanitizer quats and bleach for drains and chicken sinks - discussed quats binging te</li> <li>42 /37 Need to clean on top of the Dishmachine</li> </ul>										
						<u>, , , , , , , , , , , , , , , , , , , </u>				
33	·									
36 Watch use of waist towels										
42	Steam table not in use -store clean									
	Good date marking									
42	To clean inside cooler									
42/45	To clean under shelving and on shelving in kitchen  Wait station has been removed but not replaced - must be done ASAP									
<b>45</b>	Kitchen needs deep c		but not replaced - mu	st be done A5/	AP					
45	•		ne.							
45 Need to clean floor in dry storage  36 Address dry towels —- must store in sanitizer										
47 Need longer hose at three comp chemical dispensers										
W	Will use paper plates a	ns only								
Using sinks to wash off debris and machine to wash and rinse then sink to sanitize!										
	No bleach to be used									
Tag Nasadas have likeban Garanasa ara ababan Salahan S										
45	45 Need to have kitchen floor pressure washed entirely to include areas under and between equipment									
Received	by:		Print:		Title: Person In	Charge/ Owner				
(signature)	See abov	/e								
Inspected			Print:							
(signature)	Kelly kírkpo	ıtrick	/RS		Samples: Y N	N # collected				