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
Vomit clean up Employee health
Employee health

Date: Time in: Time out: License/Po 09/08/2020 10:03 10:34 Fs 94												Est. Typ		Risk Cat	egory	Page 1 o	<sub>f</sub> 2		
L					tion: 1-Routine	2-Follow Up	3-Compla		4-I	Invest	tiga	ation	1	5-CO/Construction		6-Ot		TOTAL/SC	ORE
	Establi	shme	nt N	lam		Co	ntact/Owner I				0			* Number of Repeat V ✓ Number of Violatio			-		
Н	Physic				SIIIO CD2	Pest con			Ноо	od		G	rease	e trap :		Follow-up:	Yes	2/98	/A
Ľ	Hwy 27					Store IN = in compl	iance		Na			_	e sto			No 🔽			
					tatus: Out = not in corpoints in the OUT box for	mpliance IN = in complete each numbered item	Mark	$O = not c$ $\int in app$						plicable COS = corrected, NA, COS	l on s Marl			olation W-Wate box for R	atch
	Compli		C4 - 4		Prior	rity Items (3 Poin	ts) violations	Requir	_					ive Action not to exceed 3	3 day	s			
	O I U N	N	N A	C O		perature for Food Sa	afety	R	OU			C O	Employee Health					R	
	T			S	(F = de 1. Proper cooling time a	egrees Fahrenheit) and temperature			T				S	12. Management, food employees and conditional employees;					
		/			Y SY	1				<b>/</b>				knowledge, responsibilitie				r Tyrra,	
		. /			2. Proper Cold Holding	temperature(41°F/45	°F)							13. Proper use of restriction eyes, nose, and mouth	on an	d exclusion	n; No dis	charge from	
L			_		2 D H. ( H. 11	(1250E)			Policy										
		<b>/</b>			3. Proper Hot Holding to	* , , ,				Preventing Contamination by Hands									
		<b>/</b>			4. Proper cooking time	*				14. Hands cleaned and properly washed/ Gloves u									
		~			5. Proper reheating proc Hours)	cedure for hot holding	(165°F in 2			•	/			15. No bare hand contact alternate method properly Gloves					
		/			6. Time as a Public Hea Non Tcs / prepackaged	alth Control; procedure	es & records							Highly S	usce	ptible Pop	ulations		
					Арј	proved Source						~		16. Pasteurized foods user Pasteurized eggs used wh			od not of	fered	
ľ					7. Food and ice obtained good condition, safe, an														
					destruction Store	id unadditerated, paras	site								Ch	emicals			
	~				8. Food Received at pro	oper temperature			П	Т		/		17. Food additives; appro & Vegetables	ved a	nd properl	y stored;	Washing Fruits	S
						ı from Contamination	1			/				18. Toxic substances prop	erly	identified,	stored an	nd used	
ľ					9. Food Separated & pro	· *	ing food							Stored low	Votor	/ Plumbin	~		
					preparation, storage, dis		9											. 1	
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 200								~				19. Water from approved backflow device City approved						
		/			11. Proper disposition or reconditioned Disca					/				20. Approved Sewage/Wadisposal	astew	ater Dispo	sal Syste	m, proper	
								ints) vi	iolati	ons I	Regi	uire	Cor	rective Action within 10	days				
	O I U N		N A	C O		of Knowledge/ Person		R	O U	I	N O	N A	C 0	Food Temper		Control/	Identific	cation	R
	T			S	21. Person in charge pre				T			_	S	27. Proper cooling method	d use	d· Fauinn	nent Ade	quate to	
	•				and perform duties/ Cer 2		•					/		Maintain Product Temper	ature	Store c	oolers	used	
	/				22. Food Handler/ no ur 12 active	nauthorized persons/ p	ersonnel			•	/			28. Proper Date Marking Same day					
					Safe Water, Recor	rdkeeping and Food	Package			~				29. Thermometers provide Thermal test strips	ed, ac	ccurate, an	d calibrat	ted; Chemical/	
					23 Hot and Cold Water	Labeling	reccure cafe							Not needed curr		•			
					23. Hot and Cold Water See							-		Permit Requirem 30. Food Establishment					
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						<b>~</b>				Posted at front		int (Curre	niv msp s	igii posteu )			
					Conformance w	vith Approved Proce	dures							Utensils, I		oment, and	d Vendin	ıg	
					25. Compliance with Va HACCP plan; Variance	obtained for specializ	ed							31. Adequate handwashin supplied, used	g fac	ilities: Acc	essible a	nd properly	
		,			processing methods; ma	anufacturer instruction ood currently	S							Equipped					
						sumer Advisory			2					32. Food and Non-food C designed, constructed, and	d use	d			
			1		26. Posting of Consume	ar Advisories: raw or n	under cooked		_					Cutting boards 33. Warewashing Facilitie	a dise	etalled ma	intained	uced/	
	~				foods (Disclosure/Remi Posting					~				Service sink or curb clean Confirmed san	ing f	acility prov	vided	used/	
						nt) Violations Requi	ire Corrective	Action	Not	to Ex	cee	ed 90	) Da	ys or Next Inspection , W		ever Com	es First		
	O I U N T		N A	C O S	Prevention of	of Food Contaminati	on	R	O U T		N O	N A	C O S	Fo	od I	lentificati	on		R
F	· /			8	34. No Evidence of Inse	ect contamination, rod	ent/other			~			8	41.Original container labe	ling	(Bulk Food	d)		
ŀ	•/				animals 35. Personal Cleanlines	s/eating, drinking or to	obacco use			-				P	hvsic	al Facilitio	es		
36. Wiping Cloths; properly used and stored					H		<u> </u>				42. Non-Food Contact sur	•							
37. Environmental contamination							•	+			Watch 43. Adequate ventilation a	and li	ghting; des	signated a	areas used				
37. Environmental contamination 38. Approved thawing method				H	$\vdash$	•	4			44. Garbage and Refuse p									
ļ		<b>/</b>							$\vdash$	•	4			45. Physical facilities inst					
	<del> </del>				•	er Use of Utensils	and stored			<b>/</b>	_			Watch drains					
	/				39. Utensils, equipment dried, & handled/ In us									46. Toilet Facilities; properly constructed, supplied, and clean  Hot water 100					
F					40. Single-service & sin and used	ngle-use articles; prope	erly stored				/			47. Other Violations					
J																			l

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: co 1049 demo	Physical A			ity/State: Rockwall	License/Permit # Page 2.0							
			TEMPERATUR	E OBSERVAT	IONS								
Item/Loc	ation	Temp F	Item/Location		Temp F Item/I	<u>ocation</u>	Temp 1						
		01	BSERVATIONS AND	CODDECTIV	E ACTIONS								
Item	AN INSPECTION OF YOUR ES					O THE CONDITIONS OBSE	ERVED AND						
Number	NOTED BELOW:												
	All items are prepackaged - in baggies in prep room where hand sink is located - gloves used and sanitizer on												
	Carts / new guide lines company wide /												
	All employees in masks / plexiglass shields at each cart / no open containers of food on sales floor												
	Sanitizer at three comp sink 200 ppm at the no rinse for bottles / sanitizer at three comp being replaced at insp												
	Gloves used after hand washing  Hot water at hand sink 100/ hot water at three comp 112												
				•									
	Three compartment sink sanitizer 200 ppm great												
	Reminder to watch ha	d to wash the	m while on sales flo	oor									
32	Keep an eye on small cutting boards- a couple badly scored												
	Discarded one that was badly scored												
	Watch flooring and drains												
	Any known allergens will have posting at cart												
	Covid posting /												
	· · · · · ·												
	No demo of anything that requires a thermo												
	Manager ordering new cutting boards												
D : -			150			mu v	10						
Received (signature)	Coo obox	10	Print:			Title: Person In Charg	ge/ Owner						
	See abov	<b>/U</b>											
Inspected (signature)	See abou		Print:										
(orgnature)	Kelly Kírkpa	atrick	$\mathcal{L}\mathcal{RS}$			Samples: Y N	# collected						
	•		i			i paindres, 1 IV	OF A A CHICA LICELY						