|                  | ir  | e d   |             | of \$50.00 is<br>after 1st  |                   | R                      | letai                        |                     | ity of               | Roo         | ckw      |   |   | sp   | ect         | tion Report  |  | =  | olicy/trainiı<br>an up | าg           |  |
|------------------|---|---|-------------|---|-------------------|------------------------|------------------------------|---------------------|----------------------|-------------|----------|---|---|--|-------------|--|--|--|------------------------|--------------|--|
| Date: 03/1       | 6/  | 20  | 23          | Time in: <b>9:58</b>  |                   | Time ou<br>3:28        |                              |                     | License/             |             |          |   |   |  |             |  | ood handle<br>278  | rs Food managers 9                         | Page <u>1</u> of _     | 2            |  |
| Purpo<br>Establ  |   |   |             | tion: 🖌 1-Routing   | e                 | 2-Foll                 | ow Uj                        |                     | 3-Compl<br>act/Owner |             |          | -Inv  | estig   | atio   | n           | 5-CO/Constru<br>* Number of R                            |  | 6-Other                                    | TOTAL/SCO              | RF           |  |
|                  |   |   |             |   |                   |                        |                              | Coste               |                      | r Name      | :        |   |   |  |             | <ul> <li>✓ Number of V</li> </ul>                        |  |  | 1/00/                  | ٨            |  |
| Physic<br>1125 S |   |   | ess:        |   |                   |                        |                              | t contro<br>grocery |                      |             | Ho<br>Na | ood   |   |  |             | se trap/ waste oil:<br>rocery                            |  | Follow-up: Yes                             | 1/99//                 | ٦            |  |
|                  |   |   |             | tatus: Out = not i  | in com            | pliance IP             | $\mathbf{v} = in \mathbf{c}$ | complian            | ice l                | NO = n      |          |   |   | A = 1  | not aj      | pplicable $COS = columnation$                            | orrected on  |  | plation W- Wate        | ch           |  |
| Mark t           | he aj   | pprop   | riate       | points in the OUT box   |                   |                        |                              |                     |                      |             |          | -   |   |  |             | O, NA, COS<br>tive Action not to ex                      |  | ırk an <b>√</b> in appropri<br>2 <b>ys</b> | ate box for <b>R</b>   | _            |  |
| Compl<br>O I     | ianc<br>N   | e Sta<br>N  | tus<br>C    | Time and  | Tomp              | oroturo                | for Fo                       | od Safe             | <b>f</b> ay          | R           |          | Comp<br>D I   | olianc<br>N   |  | atus<br>C   |  |  | -  |                        |              |  |
| U N<br>T         | 0   | $ \begin{array}{c c} \mathbf{O} & \mathbf{A} & \mathbf{O} \\ \mathbf{S} & & & & \\ \end{array} $ (F = degrees Fahrenheit) |             |   |                   |                        |                              |                     | U<br>T               |             | 0        | N<br>A  | 0<br>5  | Employee Health  |             |  |  |  |                        |              |  |
|                  | 1. Proper cooling time and temperature  |   |             |   |                   |                        |                              |                     | V                    | •           |          |   | 12. Management, food employees and conditional employees;<br>knowledge, responsibilities, and reporting |  |             |  |  |  |                        |              |  |
|                  |   |   |             | 2. Proper Cold Hole   | ding te           | emperatu               | re(41°                       | F/ 45°F)            | )                    | +           |          |   |   | 13. Proper use of restriction and exclusion; No discharge from |             |  |  |  |                        | +            |  |
| ~                |   |   |             | See   |                   |                        |                              |                     |                      |             | V        | \ <b>/</b>  |   |  |             | eyes, nose, and mouth<br>To post at all hand sinks       |  |  |                        |              |  |
|                  | ~   |   |             | 3. Proper Hot Hold  | ing ter           | nperature              | e(135°                       | F)                  |                      |             |          | Preventing Contamination by Har                           |   |  |             |  |  | nds  |                        |              |  |
|                  | /   |   |             | 4. Proper cooking t   | ime an            | id temper              | rature                       |                     |                      |             |          | I4. Hands cleaned and properly washed/ Gloves used Gloves |   |  |             |  | used properly  |  |                        |              |  |
|                  | /   |   |             | 5. Proper reheating<br>Hours)   | proce             | dure for l             | hot ho                       | ding (16            | 55°F in 2            |             |          |   | ~   |  |             |  | 15. No bare hand contact with ready to eat foods or approve<br>alternate method properly followed (APPROVED Y, N |  |                        |              |  |
|                  |   |   |             | 6. Time as a Public   | Healt             | h Contro               | l· proc                      | edures              | & records            |             |          |   |   |  |             |  |  | -  |                        |              |  |
|                  | ~   |   |             | Prep only   | - Tieuru          |                        | i, proc                      |                     |                      |             |          | 1   | 1   |  | 1           | H<br>16. Pasteurized foo                                 |  |  |                        |              |  |
|                  |   |   |             |   | Appr              | oved So                | urce                         |                     |                      |             |          | V   | •   |  |             | Pasteurized eggs us                                      |  |  |                        |              |  |
| ~                | 7. Food and ice obtained from approved source; Food in<br>good condition, safe, and unadulterated; parasite<br>destruction Commercial |   |             |   |                   |                        |                              |                     | <u> </u>             |             |          | <u> </u>  | Chemicals   |  |             |  |  |  |                        |              |  |
|                  |   |   |             | 8. Food Received a  | t prope           |                        | rature                       |                     |                      |             |          |   |   |  | ,           |  | ; approved   | and properly stored;                       | Washing Fruits         | T            |  |
|                  |   |   |             | At receiving  |                   |                        |                              |                     |                      |             |          |   | _   | ~  |             | & Vegetables   |  | . : dant: God atoms dan                    | . dd                   | _            |  |
|                  |   | 1   |             |   |                   | rom Cor                |                              |                     | 6 1                  |             |          | ~   |   |  |             | Low  | es property  | v identified, stored ar                    | ia usea                |              |  |
| ~                |   |   |             | 9. Food Separated a preparation, storage                                |                   |                        |                              | d during            | ; food               |             |          |   |   |  |             |  | Wate   | er/ Plumbing                               |                        |              |  |
| ~                |   |   |             | 10. Food contact su Sanitized at 150                                    | <b>)-</b> pr      | om/tempe               | erature                      | 1                   |                      |             |          | V   | •   |  |             | backflow device  | /ed  | rce; Plumbing install                      |                        | Ī            |  |
|                  | ~   |   |             |   | sca               | rded                   |                              |                     |                      |             |          | ~   |   | _  |             | disposal   |  | water Disposal Syste                       | em, proper             |              |  |
| 0 I              | N   | N   | С           |   |                   |                        |                              |                     |                      | Points<br>R | 0        | DI  | N   | Ν  | С           |  |  |  | _                      |              |  |
| U N<br>T         | 0   | A   | O<br>S      | Demonstra<br>21. Person in charg  |                   |                        | 0                            |                     |                      |             | 1<br>1   |   | 0   | A  | O<br>S      | Food T   | emperatu   | re Control/ Identifio                      | cation                 |              |  |
| ~                |   |   |             | and perform duties/   |                   |                        |                              |                     |                      | ,           |          | V   | •   |  |             | 27. Proper cooling<br>Maintain Product 7                 |  | ed; Equipment Ade                          | equate to              |              |  |
| ~                |   |   |             | 22. Food Handler/ 1   | no una            | uthorized              | 1 perso                      | ons/ pers           | onnel                |             |          |   | ~   |  |             | 28. Proper Date Ma                                       | arking and   | disposition                                |                        | +            |  |
|                  |   | I   |             | Safe Water, R   | Record            | keeping                | and F                        | ood Pa              | ckage                |             |          |   |   |  |             |  | •  | accurate, and calibrat                     | ted; Chemical/         | +            |  |
|                  |   | -   |             |   | I                 | Labeling               |                              |                     | -                    |             |          | ľ   |   |  |             | Thermal test strips<br>Lollipop                          |  |  |                        |              |  |
| ~                |   |   |             | 23. Hot and Cold W<br>See   |                   |                        |                              |                     |                      |             |          |   |   |  |             |  | -  | , Prerequisite for O                       | -                      |              |  |
| V                |   |   |             | 24. Required record destruction); Packa                                 |                   |                        |                              | k tags; p           | oarasite             |             |          | V   | •   |  |             | 30. Food Establish<br>Posted at f                        |  | mit (Current/ insp s                       | sign posted )          |              |  |
|                  |   |   |             | Conformar   | nce wit           | th Appro               | oved P                       | rocedu              | res                  |             |          |   |   |  | <u> </u>    |  |  | ipment, and Vendir                         | ng                     | +            |  |
| ~                |   | ~   |             | 25. Compliance with<br>HACCP plan; Varia<br>processing methods<br>Temps | th Vari<br>ance o | iance, Sp<br>btained f | ecializ<br>or spe            | ed Proc<br>cialized |                      |             |          | ~   | •   |  |             |  |  | cilities: Accessible a                     |                        | Γ            |  |
|                  |   |   |             |   | Consu             | mer Adv                | visory                       |                     |                      |             |          |   |   |  |             | 32. Food and Non-<br>designed, construct                 |  | act <u>surfaces cleanabl</u> e             | e, properly            | T            |  |
|                  |   |   |             | 26. Posting of Cons   | sumer             | Advisori               | es. ror                      | V Or und            | er cooked            |             |          |   |   |  |             |  |  | new cutting b                              | oards                  | -            |  |
| ~                |   |   |             | foods (Disclosure/F<br>Included on labe                                 | Remino            |                        |                              |                     |                      |             |          | V   |   |  |             | Service sink or cur                                      | b cleaning   | facility provided                          | , uovu/                |              |  |
|                  |   |   |             |   |                   | ) Violat               | ions F                       | Require             | Correction           | ve Acti     |          |   |   |  |             | ays or Next Inspecti                                     | on , Whic  | hever <u>C</u> omes First                  |                        |              |  |
| O I<br>U N<br>T  | N<br>O  | N<br>A  | C<br>O<br>S | Prevent   | ion of            | Food Co                | ontam                        | ination             |                      | R           |          | JN  | N<br>O  | N<br>A   | C<br>O<br>S |  | Food   | Identification                             |                        | 1            |  |
|                  |   |   | 6           | 34. No Evidence of animals  | f Insec           | t contam               | inatior                      | , rodent            | /other               |             | 1        |   | V   |  | 0           | 41.Original contair                                      | er labeling  | g (Bulk Food)                              |                        | T            |  |
|                  |   |   |             | 35. Personal Cleanl<br>Watch  | liness/e          | eating, di             | rinking                      | ; or toba           | cco use              | +           |          | 1   | <u> </u>  |  | I           |  | Phys   | ical Facilities                            |                        |              |  |
| ~                | -   |   |             | 36. Wiping Cloths;  | prope             | rly used a             | and sto                      | ored                |                      | +           |          |   | •   |  |             | 42. Non-Food Con   | •  |  |                        | T            |  |
| -                |   |   |             | Stored in so<br>37. Environmental<br>Watch                              | contar            | nination               |                              |                     |                      | +           | ┢        |   | ,   | -  | -           | 43. Adequate venti                                       | lation and   | lighting; designated                       | areas used             | ╀            |  |
|                  | . /   |   |             | 38. Approved thaw   |                   |                        |                              |                     |                      | +           | ⊢        |   | _   | _  | -           |  |  | erly disposed; facilit                     |                        | ╞            |  |
| _                | <u>r</u>  | <u> </u>  | _           |   | -                 |                        | •.                           |                     |                      | _           | -        | <u> </u>  |   | _  | -           |  |  | d, maintained, and cl                      |                        | ╞            |  |
|                  |   |   |             | P<br>39. Utensils, equipt   |                   | Use of U               |                              |                     | stored               |             | 1        | -   | -   | _  | —           | Maint  |  | constructed, supplie                       |                        |              |  |
| _                | _   | _   | _           | 40. Single-service &  | In use            | utensils;              | proper                       | rly used            |                      | _           | _        | <u> </u>  | <u> </u>  |  | _           | 46. Tollet Facilities<br>Equipped<br>47. Other Violation |  | <u>con</u> structed, supplie               | u, and Utall           | $\downarrow$ |  |
|                  |   |   |             | and used  | 8                 |                        | - 7                          |                     |                      |             |          |   | ~   |  |             |  |  |  |                        |              |  |

## **Retail Food Establishment Inspection Report**

## City of Rockwall

| (Printed ) Nick Locicero                          | Print: | Title: Person In Charge/ Owner<br>Manager |
|---|--------|---|
| Inspected by:<br>(signature) Kelly Kirkpatrick RS | Print: | Business Email:                           |

Form EH-06 (Revised 09-2015)

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|                          | nent Name:<br>1049 meat  | Physical A<br>1125 s | sh 276                        | City/State:<br>Rockwal | I             | License/Permit # Page 2 of 2<br>8934 |           | 2_of_2_ |  |  |  |  |
|--------------------------|--|----------------------|-------------------------------|------------------------|---------------|--------------------------------------|-----------|---------|--|--|--|--|
| Item/Loca                | ation  | Temp F               | TEMPERATURE OBSERVAT          | TONS<br>Temp F         | Item/Location |                                      |           | Temp F  |  |  |  |  |
| Meat c                   | counter case   | 30's                 | Island case 1                 |                        |               |                                      |           |         |  |  |  |  |
| Mea                      | t cutting room   | 45                   | 39/40                         |                        |               |                                      |           |         |  |  |  |  |
|                          | Wic  | 35                   | Fish area                     | Defrost                | Followup      |                                      |           | 36-38   |  |  |  |  |
|                          |  |                      | All other areas               | 30's                   |               |                                      |           |         |  |  |  |  |
|                          |  |                      | Island 2                      |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      | Rib section                   | Defrost                |               | Followup                             |           | 30's    |  |  |  |  |
|                          |  |                      | Chicken side / end            | defrost                | Follow        | /up 33-36/ 36-                       | -39       |         |  |  |  |  |
|                          |  |                      | Chicken                       | 39/40                  |               |                                      |           |         |  |  |  |  |
| Item                     |  |                      | SERVATIONS AND CORRECTIONS    |                        |               |                                      |           | D       |  |  |  |  |
| Number                   | AN INSPECTION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND   |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          | Keep eye on seals on meats goods Pulled at insp  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          | Need employee health poster at hand sinks  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          | Hot water 105 At hs  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
| 45                       | Hot water at three comp 117 In wash sink 150 ppm - okay per label ( water slightly cold )<br>To seal around hand sink and replace metal trim piece on corner |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          | Equipment w r s every 4 hrs or less  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          | And after every grind 2-5 times per day  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          | Test strips within date  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          | Gloves used to touch rte foods   |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  | •                    | nding with cloth towels - dis | cussed                 |               |                                      |           |         |  |  |  |  |
|                          | Darling. Picks up trimr  |                      | •                             |                        |               |                                      |           |         |  |  |  |  |
|                          | Grinder taken apart se   | everal tim           | es per above                  |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
|                          |  |                      |                               |                        |               |                                      |           |         |  |  |  |  |
| Received                 | <sup>by:</sup>   |                      | Print:                        |                        |               | Title: Person In Charge/ Owner       |           |         |  |  |  |  |
| (signature)              | See abov   | 'e                   |                               |                        |               |                                      |           |         |  |  |  |  |
| Inspected<br>(signature) | Kelly kírkpa   | ıtríck               | Print:                        |                        |               | Samples: Y N # d                     | collected | 1       |  |  |  |  |
| Form EH-06               | (Revised 09-2015)  |                      |                               |                        |               |                                      |           |         |  |  |  |  |