	ıi	гe			of \$50.00 is fter 1st			City of	Rock			In	spo	ecti	ion Report	Vomit clea	olicy/trainir an up	ng	
Date: 03/		3/2	02	21	Time in: 10:10	Time out: 3:40		License/P							Est. Type	Risk Category	Page <u>1</u> of _	2	
Purp	ose	of I	nsp	ect	ion: 🖌 1-Routine	2-Follow		3-Compla	int	_	Inve	estiga	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE	
Estat Cos					e: od court		Con	tact/Owner I tCO	Name:						★ Number of Repeat V✓ Number of Violation		1/00/	^	
Phys Hwy 2		Add	ress	s:			est contra			Ho 01/2					e trap : ocery	Follow-up: Yes	1/99//	4	
	С				tatus: Out = not in co	ompliance IN = i	n complia	ince N	$\mathbf{O} = \text{not } \mathbf{c}$	obser	ved		A = n	not ap	oplicable COS = corrected	on site $\mathbf{R} =$ repeat vio	olation W- Wate	ch	
Mark	the	appr	opria	ate j	points in the OUT box for	r each numbered	ıtem	Mark							y, NA, COS tive Action not to exceed 3	Mark an v in appropri days	ate box for R		
0 Î	I N C Time and Temperature for Food Sefety						R	0		Ν	Ν	С							
U N T	N O A O S (F = degrees Fahrenheit)					U T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;								
	1. Proper cooling time and temperature							~				knowledge, responsibilities, and reporting							
V	-			2. Proper Cold Holding temperature(41°F/ 45°F) See							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
V	3. Proper Hot Holding temperature(135°F) See						Screening at arrival / policy Preventing Contamination by Hand					nds							
-	4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves				used properly	T					
	L	/			5. Proper reheating proc Hours)	cedure for hot h	nolding (165°F in 2			~				15. No bare hand contact v alternate method properly	or approved O Y_ N_)			
	6. Time as a Public Health Control; procedures & records Prep only							Gloves Highly Susceptible Populations											
					Ар	oproved Source	urce								16. Pasteurized foods used Pasteurized eggs used whe		fered		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial							L											
V					8. Food Received at pro At receiving	oper temperatur	e						~		17. Food additives; approv & Vegetables Not currently	red and properly stored;	Washing Fruits		
					Protection	n from Contam	nination				~				18. Toxic substances prope Stored separate	erly identified, stored ar	nd used		
V	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				ng food		Water/ Plumbing												
V	1				10. Food contact surface Sanitized at <u>200</u>	es and Returna ppm/temperatu	bles ; Cle ^{ire} 160	eaned and			~				19. Water from approved s backflow device City	source; Plumbing install	led; proper		
	L				11. Proper disposition of reconditioned No re	of returned, pre eturns d	viously s	erved or arded			~				20. Approved Sewage/Wa disposal	stewater Disposal Syste	m, proper		
0 1		NN	1	c	Pri	iority Found	ation I	tems (2 Pa	oints) vi	iolat 0		Req N	_	Cor	rrective Action within 10 a	lays		R	
Ŭ N T		O A	x (õ s	Demonstration					Ŭ T	Ν	0	A	Ö S	Food Tempera	ture Control/ Identifie	cation		
V					21. Person in charge pre and perform duties/ Cer 27						~				27. Proper cooling method Maintain Product Tempera		equate to		
V	1				22. Food Handler/ no un All employees	nauthorized per	rsons/ pe	rsonnel			~				28. Proper Date Marking a Good	*			
					Safe Water, Reco	ordkeeping and Labeling	l Food P	ackage			~				29. Thermometers provide Thermal test strips LOllipop	d, accurate, and calibrat	ted; Chemical/		
V	1		Τ	T	23. Hot and Cold Water See	r available; ade	quate pre	essure, safe			1					ent, Prerequisite for O	peration		
V					24. Required records av destruction); Packaged Per order	vailable (shellst				w	~				30. Food Establishment I Posted behind		sign posted)		
					Conformance v						ı T	II		1		quipment, and Vendir			
r					25. Compliance with Va HACCP plan; Variance processing methods; ma Logs kept	e obtained for sp anufacturer inst	pecialize tructions				~				31. Adequate handwashing supplied, used Equipped	-			
					Cons	sumer Advisor	ry				~				32. Food and Non-food Co designed, constructed, and Watch		e, properly		
V					26. Posting of Consume foods (Disclosure/Remi Available ingredient	inder/Buffet Pla					~				33. Warewashing Facilitie Service sink or curb cleani Set up		used/		
-	_	_	_	_			Requir	e Corrective							us or Next Inspection, W	hichever Comes First		_	
O I U N T		N N O A		C O S	Prevention	of Food Conta	minatio	n	R	O U T	Ν	N O	N A	C O S	Fo	od Identification		R	
V	1				34. No Evidence of Inse animals Watch		· ·					~			41.Original container labe	ling (Bulk Food)			
V	1				35. Personal Cleanlines	-	-									ysical Facilities			
V	1				36. Wiping Cloths; prop Using spray bo		stored wing t	o air dry	,		~	\square			42. Non-Food Contact surf		1	\downarrow	
	V				37. Environmental cont						~	Ш			43. Adequate ventilation a Watch inside reach	in		_	
	L				38. Approved thawing 1	method					~				44. Garbage and Refuse pr			_	
r	•		T		39. Utensils, equipment dried, & handled/ In us Watch		perly use			1	~				45. Physical facilities insta Clean air vents 46. Toilet Facilities; prope See grocery			+	
V					40. Single-service & sir and used	ngle-use article	s; proper	ly stored				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Shashanda Trujillo	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: co 1049 food court	Physical A Hwy 2		City/State: ROCKWA		License/Permit # FS 8935		Page <u>2</u> of <u>2</u>					
00310		1100 y Z	TEMPERATURE OBSERVA		<u> </u>	100000							
-Item/Loc	ation	Temp F	Item/Location	<u>Temp F</u>	Item/Locatio	<u>on</u>		<u>Temp</u> F					
Soft se	erve	38/38	Cold top unit			Wic		32					
	Latte	31/31	Caesar dressing	g 40	Ketchup for referen		nce	34					
	Hot dogs	171	Cheese	40									
Unde	ercounter cooler	40	Below temp	35/40									
Hot h	olding 30 mins hold		Upright freezer	-6									
С	hicken bake	168											
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Dining is closed												
	Beverage station is open to fill cups - new each time no refills												
	Front hand sink hot water 100 F / back hand sink 100												
	All ingredients are precooked												
	Gloves follow hand wa	•											
	Utensils w r s every 4												
			nd clean - two different cor			1. 0							
	Always avoid over stocking coldTop unit inside - pull away from sides etc for air flow etc												
	No produce to wash n Thermo label 160 con		ioo tomp										
	Sink sanitizer 200 ppm quats Hot water at three comp 111												
45 Minor cleaning air vent													
	Conveyor is cleaned r												
Phasing put pizza pans etc when needed													
	Sanitizer for spray bottles at mop sink - quats 200 ppm												
	Chlorinated cleaner at	ttached to	o hose for floors - take car	as quats	is also in t	he area							
Received (signature)		/e	Print:		1	Fitle: Person In Charge/ C	Owner						
Inspected (signature)		- - / 1	Print:										
		irick	TKS		S	Samples: Y N # c	collected	d					
Form EH-06	5 (Revised 09-2015)												