Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy Image: City of RockwallFollowupCity of RockwallImage: City of Rockwall										olicy/train	ning									
	Date:         Time in:         Time out:         License/Per           03/03/2021         I0:10         3:40         FS 89												Est. Type Risk Category Grocery Med		Page <u>1</u> of	f_2_				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							-	4	Inve	estig	atio	n		5-CO/Construction     6-Other     * Number of Repeat Violations:			ORE		
Cos	tcc	0 10	49	m			Cost	CO	vanie.						✓ Number of Vi	olations C	COS:	3/97/	/Δ	
Phys Hwy			ires	ss:		See	st contro grocery	/		Ho Na	od				se trap : rocery		Follow-up: Yes 🖌 No 🗌	0/01/		
Mark					tatus: Out = not in compoints in the OUT box for	$\frac{IN}{V} = in c$	complian em	ce N Mark	$\mathbf{O} = \operatorname{not}$ in a						$\begin{array}{l} \text{pplicable}  \mathbf{COS} = \mathrm{con}\\ \mathbf{O},  \mathbf{NA},  \mathbf{COS} \end{array}$		site $\mathbf{R}$ = repeat vio ark an $$ in appropria	lation W-Wa ate box for <b>R</b>	atch	
Com	plia	nce S	tati	us	Prio	ority Items (3 l	Points)	) violations	Requi		n <i>mee</i> Compl				tive Action not to exc	ceed 3 da	ys			
0 1	[	N I	N	C O S		nperature for Fo egrees Fahrenheit		ty	R	O U T	Ν	N O	N A	С		Emp	loyee Health		R	
				5	1. Proper cooling time a	*	,			_		,		5	12. Management, fo knowledge, responsi		yees and conditional and reporting	employees;		
	-				2. Proper Cold Holding	g temperature(41°)	F/ 45°F)	)							U . I	-	nd exclusion; No dis	charge from		
w					Will Followup	on units i	n ala	rm			~				eyes, nose, and mou	uth				
		v	/		3. Proper Hot Holding t	-	F)									-	ntamination by Han			
		V	/		4. Proper cooking time	*					~						erly washed/ Gloves u			
		L	/		5. Proper reheating proc Hours)	cedure for hot hol	lding (16	55°F in 2					~				n ready to eat foods o lowed (APPROVED			
	•				6. Time as a Public Hea Prep only	alth Control; proc	edures	& records			1	1	<u> </u>			ghly Susc	eptible Populations			
					An	proved Source					Γ		~				rohibited food not of	fered		
					7. Food and ice obtained good condition, safe, an	ed from approved and unadulterated;										Pasteurized eggs used when required Chemicals				
-					destruction Comme 8. Food Received at pro At receiving								~		17. Food additives; a & Vegetables	approved	and properly stored;	Washing Fruits	3	
			_			n from Contamin	ation			v							v identified, stored an	d used		
v	9. Food Separated & protected, pre preparation, storage, display, and ta				rotected, prevented	d during	g food							See attached comments Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>&lt;100</u> ppm/temperature Three comp						~				<ol> <li>19. Water from approved source; Plumbing installed; prop backflow device City approved</li> <li>20. Approved Sewage/Wastewater Disposal System, prop</li> </ol>			• •		
	•	/			11. Proper disposition or reconditioned Disc	of returned, previo	ously sei	rved or			~				20. Approved Sewag disposal	ge/Wastev	water Disposal System	m, proper		
	r	N I	N I	C	Prie	ority Foundat	tion Ite	ems (2 Po	ints) v	violat 0		Req N		_	rrective Action withi	n 10 day	S		R	
	N	0	Ň	o s		n of Knowledge/			ĸ	U T	Ν	0	A	o s	Food Ter	mperatu	re Control/ Identific	ation		
L					21. Person in charge pre and perform duties/ Cer						~				27. Proper cooling n Maintain Product Te		ed; Equipment Ade	quate to		
L	/				27 22. Food Handler/ no un All	nauthorized perso	ons/ pers	onnel				~			28. Proper Date Mar				-	
- 1-					Safe Water, Reco		ood Pa	ckage			~	,			29. Thermometers p Thermal test strips	rovided, a	accurate, and calibrat	ed; Chemical/		
			-		23. Hot and Cold Water	Labeling r available: adequ	ate pres	sure, safe							Digital	•			_	
			_		<ul><li>23. Hot and Cold Water</li><li>See</li><li>24. Required records av</li></ul>						1				-		<b>mit</b> (Current/ insp s	-		
L		destruction): Packaged Food labeled With labels				•		W         Posted behind sign						-						
	-		-		Conformance v 25. Compliance with Va	with Approved P ariance, Specializ											ipment, and Vendin cilities: Accessible a			
v					HACCP plan; Variance processing methods; ma Monitored	e obtained for spec anufacturer instru	cialized				~				supplied, used Equipped	10		1		
					Cons	sumer Advisory					~				32. Food and Non-fo designed, constructe Watch		act <u>surfaces cleanable</u> ed	e, properly		
					26. Posting of Consume foods (Disclosure/Remi On labels					V					33. Warewashing Fa Service sink or curb		nstalled, maintained, facility provided	used/		
0	r T	N I	J I	C	Core Items (1 Poin	nt) Violations R	Require	Corrective	Action	Noi		Exce N	ed 9 N	0 Da	ays or Next Inspectio	on , Whic	hever Comes First		R	
				o s		of Food Contam				U T	Ν	0	A	o s			Identification			
V					34. No Evidence of Inse animals		-					~			41.Original containe	er labeling	g (Bulk Food)			
V					35. Personal Cleanlines			cco use							42. Non-Food Conta	<u> </u>	ical Facilities			
V					36. Wiping Cloths; prop Stored in buck 37. Environmental cont	ets	лец				/				Watch		es clean lighting; designated a	areas used		
$\square$			$\downarrow$		38. Approved thawing r				$\left  - \right $						Â		erly disposed; faciliti			
			_ _	_						_		_	_	_			d, maintained, and cl		_ _	
			1		Prope 39. Utensils, equipment	er Use of Utensils		, stored.		_	<u>~</u>	_	_	<b>—</b>	Watch		constructed, supplied		<b>_</b>  -	
_					dried, & handled/ In us	se utensils; proper	ly used				~				Equippe	· · · ·	,, supplied	,		
					40. Single-service & sir and used	ngle-use articles;	properly	v stored				~			47. Other Violations	5				

## **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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TEMPERATURE OBSERVATIONS           Wend watering         Total isolation         Tota		nent Name: o 1049 meat	Physical A Hwy 2		City/State: Rockwal		License/Permit # Page 2 o		2 of 2			
Wic     28/30     Coffin     Image: Contract of the set	Itom/I oc	ation	Tomn F				tion		Tomp F			
Prep room ambient       40/31       Chicken defoot but atili good temps       38/40         Floor customer cases       Beef end coffin       Defrost       Image: Coffin cases       Image: Coffin case       Image: Coffin c					<u>remp r</u>	Item/Locat			<u>remp r</u>			
Floor customer cases       Beef end coffin Coffin cases       Detrost         Fish       30's       Alarm being addressed       Image: Control of Control Contrel Control Control Control Control Control Control Contrel Contro		room ambient			a 39/40							
Coffin cases       Still in defrost at followup       Image: Control of the state of t	•		-0/01									
Fish       30's       Alarm being addressed       Image: State of the state o	-											
Lobster end         30's         Image: Chicken         20-30's         Image: Chicken         Im			30's		•							
Beef end       33/39       OBSERVATIONS AND CORRECTIVE ACTIONS         Rem Mem Montrover all samples       AN INSPECTION OF YOUR BALLSHAFT HAS BUT MADE. YOUR ATTENTION IS DIRUCTED TO THE CONDITIONS OBSERVED AND OBSERVATIONS AND CORRECTIVE ACTIONS         W       Watch fan guards in wic and ceiling         Three comp sink sanitizer	L											
OBSERVATIONS AND CORRECTIVE ACTIONS           Bem NOTED BELOWE, All temps 7           W         Wetch fan guards in wic and ceiling Three comp sink sanitizer           Hot water at hand sink up front 103           Hot water at three comp wash 114           Room is w r s every 4 hrs or less           W/COS         Observed 2 situations with improper chemical storage - cleaner hanging on sink near clean dishes and cleaner hanging over clean cloth Room is cleaned 4 hrs or less           W/COS         Observed 2 situations with improper chemical storage - cleaner hanging on sink near clean dishes and cleaner hanging over clean cloth Room is cleaned 4 hrs or less           W/COS         Observed 2 situations with improper chemical storage - cleaner hanging on sink near clean dishes and cleaner hanging over clean cloth Room is cleaned 4 hrs or less           W/OS         Sink sanitizer was not at 150-200 ppm - buckets as well below 100 ppm - Emptied sink entirely to recheck it - rechecked - still below 100 ppm           W         Will Followup on coffin coolers on alarm status / defrost / product pulled at insp           W         Will Followup on coffin coolers on alarm status / defrost / product pulled at insp           W         Will Followup on coffin coolers on alarm status / defrost / product pulled at insp           W         Will Followup on coffin coolers on alarm status / defrost / product pulled at insp           W         Will Will Will Will Will Will Will Will		Chicken	20-30's									
Number       AM INSPECTION OF YOLR ESTABLISHMENT HAS BEEN MADE YOLR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND         W       Watch fan guards in wie and ceiling         Three comp sink sanitizer       Hot water at hand sink up front 103         Hot water at hand sink up front 103       Hot water at three comp wash 114         Room is wirs every 4 hrs or less       W/COS         W/COS       Observed 2 situations with improper chemical storage - cleaner hanging on sink near clean dishes and cleaner hanging over clean cloth         Room is cleaned 4 hrs or less       Hot water at back hand sink 112 F         10       Sink sanitizer was not at 150-200 ppm - buckets as well below 100 ppm -         Emptied sink entirely to recheck it - rechecked - still below 100 ppm -         Emptied sink entirely to recheck it - rechecked - still below 100 ppm -         W       Will Followup on coffin coolers on alarm status / defrost / product pulled at insp         W       Will Followup on coffin coolers on alarm status / defrost / product pulled at insp         Inspected by:       Frain:         Inspected by:       Frain:         Inspected by:       Frain:         Inspected by:       Frain:		Beef end	33/39									
Number       Number of the set of the	T.											
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Received by: (signature)       Print:       Title: Person In Charge/Owner         Inspects by: (signature)       Print:       Samples: Y       N       # collected	10											
Image: See above     Print:     Inspected by:   (signature)   Kelly Kirkpatrick RS   Print:   Title: Person In Charge/ Owner												
Image: See above     Print:     Inspected by:   (signature)   Kelly Kirkpatrick RS   Print:   Title: Person In Charge/ Owner												
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Form EH-06 (Revised 09-2015)	(signature)		ıtríck	Print:			Samples: Y N	# collecte	ed			