| | lii | eo | | of \$50.00 is after 1st | | City of | Rocl | kw | | | shr | ecu | ion Report | Vomit clea | • | זפ | |
|---|---|----------|---------------|---|---|--------------------------------|--|--|--|-------------------------|---|---------------|--|----------------------------------|----------------------|----|--|
| Date: Time in: Time out: 05/02/2022 3:00 3:34 | | | | | | License/Permit # FS 9035 | | | | | | | Food hand | lers Food managers Na | Page <u>1</u> of _ | 2 | |
| | Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai | | | | | | | 4- | Inv | estig | atioı | n | 5-CO/Construction | 6-Other | TOTAL/SCO | RE | |
| | | | | | | Contact/Owne Hirani | r Name: | | | | | | ★ Number of Repeat Vie ✓ Number of Violations | | 12/88/ | | |
| Phys Golia | | Addro | ess: | | Com | t control : mercial company | required | Ho Na | od | | G Na | | e trap : | Follow-up: Yes | 12/00/ | D | |
| Mork | | | | Status: Out = not in points in the OUT box | IN = in compliance | ompliance m Mar | NO = not | | | | | | plicable $COS = corrected contract O, NA, COS M$ | on site $\mathbf{R} =$ repeat vi | olation W-Wate | ch | |
| IVIAIK | uic a | арртор | Jiac | - | | | | | | | | | ive Action not to exceed 3 c | | ate box for R | | |
| Com O I U N | N | | tus C O | C Time and Temperature for Food Safety | | | | | Î | ompliance I N N O | | tus C O | Em | Employee Health | | | |
| T | | | s | (F = degrees Fahrenheit) 1. Proper cooling time and temperature | | | | | $ \begin{array}{c ccccccccccccccccccccccccccccccccccc$ | | | | | | l employees; | - | |
| | ~ | | | 1. Proper cooling time and emperature | | | | | ~ | 1 | | | knowledge, responsibilities | | | | |
| 3 | | | ~ | 2. Proper Cold Holdi Wic is holding | | | 5 | | ~ | • | | | 13. Proper use of restriction eyes, nose, and mouth To post sign | scharge from | | | |
| | | V | | 3. Proper Hot Holdin | ng temperature(135°I | Ŧ) | | | | | | | | | nds | T | |
| | | V | | 4. Proper cooking tin | me and temperature | | | | 14. Hands cleaned and properly washed/ Gle | | | | | | used properly | - | |
| | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | | | | ~ | | - | or approved | T | | | |
| _ | 6. Time as a Public Health Control; procedures & records | | | | | | | No prep Highly Susceptible Populati | | | | | | 3 | + | | |
| | | | | | | | 16. Pasteurized foods used; prohibited fo | | | | | | | t | | | |
| | - | - | 1 | | Approved Source | ourse Food in | | | | | | | Pasteurized eggs used when | n required | | L | |
| 3 | | | ~ | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See attached out of date / pulled | | | | | Chemicals | | | | | | | | |
| v | | | | 8. Food Received at | | Tcs | | | | | ~ | | 17. Food additives; approve& Vegetables | ed and properly stored | ; Washing Fruits | | |
| | | _ | | Protecti | | w | | | | | 18. Toxic substances properly identified, stored and used | | | | | | |
| | | | | 9. Food Separated & | | | | | | | Organize around hand sink shelving next to Water/ Plumbing | | | | | | |
| - | | | | preparation, storage, 10. Food contact surf | | s : Cleaned and | | | | | | | 19. Water from approved so | 0 | led: proper | | |
| V | | | | 10. Food contact surf Sanitized at <u>Na</u> | _ ppm/temperature | No prep | | w | | • | | | backflow device City approved | suree, i funioning instan | ieu, proper | | |
| | ~ | | | 11. Proper dispositio reconditioned To | | | 20. Approved Sewage/Wastewater Disposal Syst disposal | | | | | | em, proper | T | | | |
| | | | | Р | Priority Foundat | ion Items (2 l | | | | | | | rective Action within 10 da | iys | | | |
| U N T | | A | C O S | Demonstrat | ion of Knowledge/ I | Personnel | R | O U T | N | N O | N A | C O S | Food Temperat | ure Control/ Identifi | cation | F | |
| | | ~ | | 21. Person in charge and perform duties/ G Pp | | | , | w | | • | | | 27. Proper cooling method Maintain Product Temperat | used; Equipment Ade | equate to | | |
| | | V | | 22. Food Handler/ no Pp | o unauthorized perso | ns/ personnel | | | | | ~ | | 28. Proper Date Marking an | | | ┢ | |
| | | | | Safe Water, Re | ecordkeeping and Fo Labeling | ood Package | | | ~ | • | | | 29. Thermometers provided Thermal test strips | l, accurate, and calibra | ted; Chemical/ | 1 | |
| | | V | | 23. Hot and Cold Wa | ater available; adequa | ate pressure, safe | | | 1 | | | | Permit Requireme | nt, Prerequisite for C | Operation | + | |
| v | | | | 24. Required records destruction); Package | | c tags; parasite | | | ~ | • | | | 30. Food Establishment P Posted | ermit (Current/ insp | sign posted) | Г | |
| | | | I | | ce with Approved P | | | | <u> </u> | | | | Utensils, Eq | uipment, and Vendi | | | |
| | | ~ | | 25. Compliance with HACCP plan; Variar processing methods; | nce obtained for spec | ialized | | | ~ | • | | | 31. Adequate handwashing supplied, used No prep | facilities: Accessible a | and properly | | |
| | | | | C | onsumer Advisory | | | 2 | | | | | 32. Food and Non-food Con designed, constructed, and | used | <u> </u> | t | |
| | | | 1 | 26. Posting of Consu | ımer Advisories; raw | or under cooked | | _ | | | | | Watch condition 33. Warewashing Facilities | of floor in wic | and store | - | |
| | | 2 | | foods (Disclosure/Re | | | | | | | ~ | | Service sink or curb cleanin | ng facility provided | , | | |
| 0 1 | N | N | C | Core Items (1 Po | oint) Violations R | equire Correcti | ve Action | Not | | Exce N | | 0 Da C | ys or Next Inspection , Wh | <u>ichever C</u> omes First | t | F | |
| U N T | | A | Ö S | | on of Food Contami | | | Ŭ T | N | | A | Ö S | | d Identification | | | |
| w | | | | 34. No Evidence of I animals Watch doo | ors | , , | | | | | ~ | | 41.Original container labeli | ng (Bulk Food) | | | |
| V | 1 | | | 35. Personal Cleanlin Watch stora | age | | | | | | | | • | vsical Facilities | | Ļ | |
| 1 | | | | 36. Wiping Cloths; p Not prepping 37. Environmental co | ontamination | rea | + | 1 | | ./ | | | 42. Non-Food Contact surfa See 43. Adequate ventilation an | | areas used | + | |
| - | + | ./ | | See attached 38. Approved thawin | d | | + | ╞ | . / | | | | 44. Garbage and Refuse pro | operly disposed; facilit | ies maintained | ┢ | |
| | _ | | | | | | | - | _ | | | — | Watch | 1.1 | 1 | | |
| _ _ | | | | Pro | oper Use of Utensile | | | 1 | | | | | 45. Physical facilities instal | led, maintained, and c | lean | | |
| <u>l_</u> | | | | 39. Utensils, equipm | | ly used, stored, | | Ľ | | - | | _ | 46. Toilet Facilities; proper | ly constructed, supplie | ed, and clean | + | |
| | | | | | nent, & linens; proper nuse utensils; proper | ly used, stored, ly used | | 1 | | | | | See | ly constructed, supplie | ed, and clean | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Aziz Hirani | 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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| Establishment Name: Cowboys speedy | | Physical Address: Goliad | | | ty/State: | | License/Permit # FS 9035 | Page <u>2</u> o | Page <u>2</u> of <u>2</u> | |
|---------------------------------------|---|-----------------------------|------------------------------|------|-------------|-------------|-----------------------------|-----------------|---------------------------|--|
| | | TEMPERATURE OBSERVA | | | | | | | | |
| Item/Loc | ation | <u>Temp F</u> | Item/Location | | Temp F | Item/Locati | <u>on</u> | Te | mp F | |
| Wic | | 44-52 | Ice cream freeze | er | -16 | | | | | |
| r | naked juice | 48 | | | | | | | | |
| • | | | | | | | | | | |
| | | | | | | | | | | |
| – | | | | _ | | | | | | |
| D | efrost cycle | | | | | | | | | |
| | May be | | | | | | | | | |
| S | et too high | | | | | | | | | |
| If sto | oring Tcs in unit | | | | | | | | | |
| • | | | SERVATIONS AND CORRECT | | | | | | | |
| Item Number | AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: All temps F | TABLISHME | NT HAS BEEN MADE. YOUR ATTEN | NTIC | ON IS DIREC | CTED TO TH | E CONDITIONS OBSERV | ED AND | | |
| | Store is selling only pr | epackage | ed non Tcs items / and nak | ked | l juice w | hich requ | ires refrigeration | per labe | əl | |
| 07 | Naked juice dated 02/ | · · · | | | | | | | | |
| 29 | Need thermo in freeze | | cream | | | | | | | |
| 37 | Avoid floor storage in | | | | | | | | | |
| | Need to clean flooring | | d etc shelving etc | | | | | | | |
| 37 | Time to defrost ice free | | anda lata da s | | | | | | | |
| 10/15 | Wic defrost should nev | - | oods into danger zone | | | | | | | |
| 42/45 | Clean around hand sin | | inside cabinets | | | | | | | |
| | Clean under shelving a Not using three comp | | INSINE CADINELS | | | | | | | |
| | Not using three comp | | <u>่</u> า | | | | | | | |
| 42 | Need to clean under th | | | | | | | | | |
| 46 | | | athroom and sanitize and | pro | ovide pa | per towe | ls - odor | | | |
| | | | ng mop to allow to dry | • | · · · | | | | | |
| | | | - · · · | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | Plans for NonTCS foo | ds/ drinks | s in future only | | | | | | | |
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| D • - | | | | | | I . | | 2 | | |
| Received (signature) | See ahov | /e | Print: | | | | Title: Person In Charge/ (| Jwner | | |
| Inspected | by: | <u> </u> | Print: | | | | | | | |
| (signature) | See abov by: Kelly kirkpa | ıtríck | RS | | | | 6 1 V V | 11 . 1 | | |
| | | | | | | 1 | Samples: Y N # | collected | | |