Followup City of R							Rocl							First aid kit Allergy policy/training Vomit clean up Employee health				
Date:	Date: Time in: Time out: License/Pe 05/03/2023 1:26 1:52 FS 90											Food han	dlers Food managers	Page $\underline{1}$ of $\underline{2}$	2			
Purpo	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							uint 🗌	4-Investigation			n	5-CO/Construction	truction Na 6-Other		TOTAL/SCORE		
Establ Cowb							ntact/Owner	Name:						★ Number of Repeat V✓ Number of Violation		1 1/06/		
Physic 407 s G						est cont needed	trol : commerical co	ompany	Ho Na	od		G Na		e trap/ waste oil:	Follow-up: Yes	14/86/	D	
				tatus: Out = not in con	mpliance IN = ir	compli	ance							oplicable COS = corrected		olation W-Wate	ch	
Mark t	he ap	pprop	riate j	points in the OUT box for Prior), NA, COS ive Action not to exceed 3		iate box for R		
0 Î	Compliance Status 0 I N N C Time and Temperature for Food Sofety I						R	0			Ν	С		1 11 14		R		
U N T							U T		0	A	O S	12. Management, food em	mployee Health	l employees:				
		~		I B	I					~	,			knowledge, responsibilities, and reporting				
~				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$) WiC						~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post poster at hand sink				
		~		3. Proper Hot Holding to	emperature(135	σ°F)				1			I	Preventing	nds			
		~		4. Proper cooking time a	and temperature	9				~	14. Hands cleaned and properly washed/ Gloves used p							
		~		5. Proper reheating proc Hours)	cedure for hot h	olding ((165°F in 2					~		15. No bare hand contact alternate method properly				
		~		6. Time as a Public Hea	lth Control; pro	cedure	s & records							Highly S	5	F		
		<u>ن</u>		Арг	proved Source							~		16. Pasteurized foods used Pasteurized eggs used who	· •	ffered	Г	
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									<u> </u>								
~				8. Food Received at pro	oper temperature	2						~		17. Food additives; approv & Vegetables	ved and properly stored	; Washing Fruits	T	
					from Contam	ination					,	-		No washing 18. Toxic substances prop	erly identified, stored a	nd used	-	
~	9. Food Separated & protected, prevented during food						Water/ Plumbing						t					
				10. Food contact surface	es and Returnat	oles ; Cl	eaned and	+			1			19. Water from approved	5	led; proper	+	
	Sanitized at Na ppm/temperature Image: specific structure Image: specific structure <td></td> <td>W</td> <td>· ·</td> <td>,</td> <td></td> <td></td> <td>backflow device Have three comp inspect 20. Approved Sewage/Wa disposal Watch drains</td> <td></td> <td></td> <td></td>					W	· ·	,			backflow device Have three comp inspect 20. Approved Sewage/Wa disposal Watch drains							
				Prio	ority Found	ation]	Items (2 Po							rrective Action within 10 c	lays		-	
O I U N T	N O	N A	C O S	Demonstration	of Knowledge	/ Perso	nnel	R	O U T	Ν	N O	N A	C O S	Food Tempera	ature Control/ Identifi	cation	R	
		~		21. Person in charge pre and perform duties/ Cer Pp						~	,			27. Proper cooling method Maintain Product Temper		equate to		
		~		22. Food Handler/ no ur Pp	nauthorized per	sons/ pe	ersonnel					~		28. Proper Date Marking a	and disposition			
				Safe Water, Recor	rdkeeping and Labeling	Food F	Package		w	~	·			29. Thermometers provide Thermal test strips In cooler / keep I		ted; Chemical/		
V				23. Hot and Cold Water	available; adec	juate pr	essure, safe			<u>ı </u>				-	ent, Prerequisite for C	Operation		
~				24. Required records av destruction); Packaged I Commercial		ock tags	; parasite			~	,			30. Food Establishment Posted	Permit (Current/ insp :	sign posted)	Γ	
				Conformance w						1					Equipment, and Vendi			
		~		25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for sp anufacturer inst	ecialize ructions	ed			~	,			31. Adequate handwashin supplied, used No prep	-			
				Cons	sumer Advisor	y			2					32. Food and Non-food Co designed, constructed, and Watch flooring i	used			
~				26. Posting of Consume foods (Disclosure/Remi Commercial							~			Watch flooring i 33. Warewashing Facilitie Service sink or curb clean Not in use as a	ing facility provided	, used/	1	
					nt) Violations	Requi	re Corrective	e Action	n Not	t to 1	Exce	ed 9(0 Da	uys or Next Inspection, W	-	4	J	
O I U N T	N O	N A	C O S	Prevention of	of Food Conta	ninatio	n	R	O U T	Ν	N O	N A	C O S	Го	od Identification		R	
1			5	34. No Evidence of Inse animals Gap at door	ect contamination	on, rode	ent/other			1	~		5	41.Original container labe	ling (Bulk Food)			
W				35. Personal Cleanliness Watch clutter	ſ		bacco use							PI	nysical Facilities			
~				36. Wiping Cloths; prop No prep	perly used and s	tored			1					42. Non-Food Contact sur See attached				
1				37. Environmental conta To address co	amination ndensatio	on in	freezer	·		~				43. Adequate ventilation a	nd lighting; designated	areas used		
r +									1		1			44. Garbage and Refuse p	roperly disposed: facilit			
	/			38. Approved thawing n	nethod									See	·····	ies maintained		
	<u>~</u>			Prope	er Use of Utens				1					45. Physical facilities insta See attached	alled, maintained, and c	lean		
1	<u>~</u>				er Use of Utens	erly us			_				_	45. Physical facilities insta	alled, maintained, and c	lean	<u> </u>	

Retail Food Establishment Inspection Report

City of Rockwall

(Printed) 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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		ment Name: DOYS SPEEdyS	Physical A 407 S				9035		ge <u>2</u> of <u>2</u>			
				TEMPERATURE OBSERVA					ī			
-	Item/Loca		Temp F 33	Item/Location	<u>Temp F</u>	Item/Locat	tion		<u>Temp F</u>			
	Wic ar	ound naked juice	55									
	Wic	;	28/38									
F	Deen	freezer ice cream	-20									
-	•											
	R	ed Bull unit	38.8									
-												
ŀ			0.7			10						
	Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEL			HE CONDITIONS OBSE	RVED A	ND			
	Number	NOTED BELOW: All temps F										
		•	and need to clean around dumpster									
		Still not serving foods										
-			only / bottles no prep on site									
-	07	Watch dates on cannel	Ū	frigeration and to adhere t	n dates - n	urrent Ar	oril 9th so pulled	to dis	card			
ŀ	45	To clean under shelvin	-		0 00103 0			10 013				
40	/45/37		•	wic / need to clean the flo	oor in the w	vic /and e	eliminate floor st	orage				
	44	No lights working in wic										
		Using reddy ice prebagged										
	37	Need to defrost the reddy ice unit										
	39	Need to clean clutter around hand sink										
		Not serving drinks or co			•	d every	rthing					
			nsed and sanitized and will need test strips on-site -no plans									
-	46		ee comp sink if using for food etc									
-	46 45/42	•	cleaning and need to provide paper towels eaned and hang mop to dry									
F	+0/+L	•	e needed throughout store									
ŀ	34	Gaps at front door to address										
F		Informed him about naked juice										
4	42/45											
32/45Need to address chipped floor tiles where needed47Need to remove damages bein stored inside wic												
	47	Advised to not store damages on shelving accessible by customers										
╞		No plans to add any food or getting the soda station up and turning										
ŀ												
┠												
F												
F	Received (signature)	by:		Print:			Title: Person In Charg	e/ Owner				
		See abov ^{1by:} Kelly kirkpa	<u>'e</u>									
	Inspected (signature)	1 by:	t. ~ _1.	Print:								
		-	urick	(K)			Samples: Y N	# collect	ed			
F	orm EH-06	5 (Revised 09-2015)										