Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

	First aid kit
	Allergy policy/training
_	Vomit clean up
_	Employee health

-					Time in	т. ~	· · · · · ·						Employee health		
Date:									2_						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							4-Investigation				1	5-CO/Construction Na 6-Other TOTAL/SCO	ORE		
Establishment Name: Contact/Owner N Cowboy speedys Aziz Hirani							Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:		
Physical Address: Pest control:							Но	od				se trap/ waste oil: Follow-up: Yes 13/87	/B		
407 s Goliad set A As needed commerical con								ipany Na Na					No Pics		
Ma	Compliance Status: Out = not in compliance \overline{IN} = in compliance \overline{NO} = Mark the appropriate points in the OUT box for each numbered item \overline{NO} =								not observed $NA =$ not applicable $COS =$ corrected on site in appropriate box for IN , NO , NA , COS Mark an NO in appropriate by					tch	
Co									Require Immediate Corrective Action not to exceed 3 days Compliance Status						
O U	II N O A O Time and Temperature for Food Safety					R	O I I U N			N A	C	Employee Health	R		
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
								/							
	2. Proper Cold Holding temperature(41°F/ 45°F) Wic							/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	2 Proper Het Helding termogratum (1259F)										To post poster at hand sink				
		ı											Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
	4. Proper cooking time and temperature							/					_		
		ı	/		5. Proper reheating procedure for hot ho Hours)	olding (165°F in 2					/		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)		
			/		6. Time as a Public Health Control; proc	cedures & records							Highly Susceptible Populations		
													16. Pasteurized foods used; prohibited food not offered		
					Approved Source						/		Pasteurized eggs used when required		
					7. Food and ice obtained from approved good condition, safe, and unadulterated;										
3					destruction To check for dates / found	•							Chemicals		
	. /				8. Food Received at proper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					To check						•		Nowashing	_	
					Protection from Contamir				'				18. Toxic substances properly identified, stored and used		
	/				9. Food Separated & protected, prevente preparation, storage, display, and tasting								Water/ Plumbing		
	. /				10. Food contact surfaces and Returnabl Sanitized at Na ppm/temperature			W					19. Water from approved source; Plumbing installed; proper backflow device		
								۷۱				- 1	Have three comp inspected before using / city inspected previous	ıs	
	•	/			11. Proper disposition of returned, previous reconditioned	ously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	_				Priority Founda	tion Itoms (2 Do	ints) v	iolat	ions	Req	uire	Cor	Watch drains rrective Action within 10 days		
						110H 11CHS (2 I 0	mus, v						·		
O U	I N	N 1 O 1	N A	C O	Demonstration of Knowledge/		R	O U		N O	N A	C 0	Food Temperature Control/ Identification	R	
O U T		N I	N A		Demonstration of Knowledge/ 21. Person in charge present, demonstrat	Personnel tion of knowledge,		0		N O	N		-	R	
		N O	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mana Pp	Personnel tion of knowledge, ager (CFM)		O U		N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
		N I I	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mana	Personnel tion of knowledge, ager (CFM)		O U		N O	N	O	27. Proper cooling method used; Equipment Adequate to	R	
		N I	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mans Pp 22. Food Handler/ no unauthorized perso Pp Safe Water, Recordkeeping and F	Personnel tion of knowledge, ager (CFM) ons/ personnel		O U T	N	N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R	
		N I	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mana Pp 22. Food Handler/ no unauthorized perso Pp Safe Water, Recordkeeping and F Labeling	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package		O U T		N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips In cooler / keep near door	R	
		N O	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mans Pp 22. Food Handler/ no unauthorized perso Pp Safe Water, Recordkeeping and F Labeling 23. Hot and Cold Water available; adequages	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe		O U T	N	N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In cooler / keep near door Permit Requirement, Prerequisite for Operation	R	
		N O	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Man: Pp 22. Food Handler/ no unauthorized perso Pp Safe Water, Recordkeeping and F Labeling 23. Hot and Cold Water available; adequ 24. Required records available (shellstoodestruction); Packaged Food labeled	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe		O U T	N	N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips In cooler / keep near door	R	
		N O	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Man: Pp 22. Food Handler/ no unauthorized perso Pp Safe Water, Recordkeeping and F Labeling 23. Hot and Cold Water available; adequ 24. Required records available (shellstoddestruction); Packaged Food labeled Commercial Conformance with Approved F	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures		O U T	N	N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips In Cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) POSTEC Utensils, Equipment, and Vending	R	
		N O	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mana Pp 22. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 23. Hot and Cold Water available; adequate Acquired records available (shellstood destruction); Packaged Food labeled Commercial Conformance with Approved Fabruage Specialized HACCP plan; Variance obtained for spe	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized		O U T	N	N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R	
		N O	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Man: Pp 22. Food Handler/ no unauthorized perso Pp Safe Water, Recordkeeping and F Labeling 23. Hot and Cold Water available; adequ 24. Required records available (shellstood destruction); Packaged Food labeled Commercial Conformance with Approved F 25. Compliance with Variance, Specialize	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized		O U T	N	N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R	
		N O D	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mana Pp 22. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 23. Hot and Cold Water available; adequate Acquired records available (shellstood destruction); Packaged Food labeled Commercial Conformance with Approved Fabruage Specialized HACCP plan; Variance obtained for spe	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and icialized actions		W	N	N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips In cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R	
		N O	N A	О	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mana Pp 22. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 23. Hot and Cold Water available; adequates the commercial Commercial Conformance with Approved Fabeling Compliance with Variance, Specialize HACCP plan; Variance obtained for speprocessing methods; manufacturer instruction.	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and citalized actions		O U T	N	N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In Cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic	R	
		N I	N A	О	21. Person in charge present, demonstrate and perform duties/ Certified Food Manapp 22. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 23. Hot and Cold Water available; adequate 24. Required records available (shellstoodestruction); Packaged Food labeled Commercial Conformance with Approved Fabeling 25. Compliance with Variance, Specialis HACCP plan; Variance obtained for speprocessing methods; manufacturer instru	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked		W	N	N O	N	O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in Wic 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R	
			A	OS	21. Person in charge present, demonstrat and perform duties/ Certified Food Manapp 22. Food Handler/ no unauthorized person Pp 23. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 24. Required records available; adequate available; adequate Activation; Packaged Food labeled Commercial Conformance with Approved Fabeling 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instructions. Consumer Advisory 26. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial)	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked e)/ Allergen Label	Action	W 2	V V	o xxcee	N A	O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In Cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/		
OU		O .	N A	O S	21. Person in charge present, demonstrat and perform duties/ Certified Food Manapp 22. Food Handler/ no unauthorized person Pp 23. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 24. Required records available; adequate available; adequate Activation; Packaged Food labeled Commercial Conformance with Approved Fabeling 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instructions. Consumer Advisory 26. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial)	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and actions w or under cooked e)/ Allergen Label Require Corrective	R	W 2	V V		N A	O S Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In Cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not in use as a three comp	R	
О О		O .	A	O S	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mana Pp 22. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 23. Hot and Cold Water available; adequates a commercial Conformance with Approved Fabeling 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for specific processing methods; manufacturer instructions of Consumer Advisory 26. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial Core Items (1 Point) Violations In Prevention of Food Contamed St. No Evidence of Insect contamination St. N	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked e)/ Allergen Label Require Corrective	Action	W 2	to E	o exceed N	N A	O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not in use as a three comp		
O U T 1	N I	O .	A	O S	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mans Pp 22. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 23. Hot and Cold Water available; adequence and East and Cold Water available; adequence and East and Commercial Commercial Commercial Conformance with Approved Fabroce with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instructions (Disclosure/Reminder/Buffet Plate Commercial) Core Items (1 Point) Violations Fabroce and Color and	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and actions w or under cooked e)/ Allergen Label Require Corrective mination n, rodent/other	Action	W 2	to E	o exceed N	N A	O S Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips In Cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Not in use as a three company of Next Inspection, Whichever Comes First Food Identification		
OU	N I	O .	A	O S	21. Person in charge present, demonstrate and perform duties/ Certified Food Manapp 22. Food Handler/ no unauthorized person Pp 23. Food Handler/ no unauthorized person Pp 24. Required records available; adequence available; adequence available; adequence available (shellstood estruction); Packaged Food labeled Commercial 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instructions (Consumer Advisory) 26. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial) 27. Core Items (1 Point) Violations Prevention of Food Contamples at door animals Gap at door 35. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and step at door 36. Wiping Cloths; properly used and step at door 36. Wiping Cloths; properly used and step at door 36. Wiping Cloths; properly used and step at door 36. Wiping Cloths; properly used and step at door 37. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and step at door 37. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and step at a door 37. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and step at a door 37. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and step at a door 37. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and step at a door 37. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and step at a door 37. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and step at a door 37. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and step at a door 37. Personal Cleanliness/eating drinking Watch Clutter 36. Wiping Cloths; properly used and step at a door 37. Personal Cleanliness/eating drinking Match Clutter 36. Wiping Cloths; properly used and step at a door	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ocialized actions w or under cooked e)/ Allergen Label Require Corrective nination n, rodent/other g or tobacco use	Action	W 2	to E	o exceed N	N A	O S Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips In cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Not in use as a three component of the property of the propert		
O U T 1	N I	O .	A	O S	21. Person in charge present, demonstrat and perform duties/ Certified Food Manapp 22. Food Handler/ no unauthorized person Pp 22. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 23. Hot and Cold Water available; adequence and the Labeling 24. Required records available (shellstood destruction); Packaged Food labeled Commercial Conformance with Approved Feed and the Compliance with Variance, Specialized HACCP plan; Variance obtained for specific processing methods; manufacturer instructions (Disclosure/Reminder/Buffet Plate Commercial) Core Items (1 Point) Violations Perevention of Food Contampliance of Insect contamination animals Gap at door 35. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and ston No prep 37. Environmental contamination	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and actions w or under cooked e)/ Allergen Label Require Corrective hination n, rodent/other g or tobacco use	Action	W 2	to E	o exceed N	N A	O S Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In Cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not in use as a three companys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)		
O U T 1	N I	O .	A	O S	Demonstration of Knowledge/ 21. Person in charge present, demonstrat and perform duties/ Certified Food Mans Pp 22. Food Handler/ no unauthorized person Pp Safe Water, Recordkeeping and Fabeling 23. Hot and Cold Water available; adequate the Labeling 24. Required records available (shellstood destruction); Packaged Food labeled Commercial Conformance with Approved Fabrocessing methods; was manufacturer instructions. Packaged Food labeled Commercial Consumer Advisory 26. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial Core Items (1 Point) Violations Fabrocessing methods (Disclosure/Reminder/Buffet Plate Commercial Core Items (1 Point) Violations Fabrocessing Match Clutter 36. Wiping Cloths; properly used and ste No prep	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and actions w or under cooked e)/ Allergen Label Require Corrective hination n, rodent/other g or tobacco use	Action	W 2	to E	o exceed N	N A	O S Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In Cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not in use as a three companys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See attached 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained		
O U T 1	N I	O .	A	O S	21. Person in charge present, demonstrate and perform duties/ Certified Food Manapp 22. Food Handler/ no unauthorized personal Cleanlines was also condensation and service personal Cleanlines (Consumer Advisory) 24. Required records available (shellstood destruction); Packaged Food labeled Commercial Conformance with Approved Food labeled Commercial 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instructions of Consumer Advisory 26. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial) Core Items (1 Point) Violations Food Contample (1) Prevention of Food Contample (2) Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and stonal process condensational (2) Renvironmental contamination (2) Renvironmental contamination (3) Reproved thawing method	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and exialized actions w or under cooked e)/ Allergen Label Require Corrective sination n, rodent/other g or tobacco use ored	Action	2 Note: 1	to E	o exceed N	N A	O S Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In Cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not in use as a three company or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See attached 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained See		
O U T 1	N I	O .	A	O S	21. Person in charge present, demonstrate and perform duties/ Certified Food Manapp 22. Food Handler/ no unauthorized person Pp 23. Food Handler/ no unauthorized person Pp 24. Required records available; adequested available; adequested Commercial 25. Compliance with Approved Person Processing methods; manufacturer instructions of Consumer Advisory 26. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial) 26. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial) 27. Evidence of Insect contamination animals Gap at door 38. Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and sto No prep 37. Environmental contamination To address condensations. Proper Use of Utensile	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ocialized actions w or under cooked e)/ Allergen Label Require Corrective mination n, rodent/other g or tobacco use ored On	Action	W 2	to E	o exceed N	N A	O S Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips In cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Not in use as a three composity or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See attached 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained See 45. Physical facilities installed, maintained, and clean See attached		
O U T 1	N I	O .	A	O S	21. Person in charge present, demonstrate and perform duties/ Certified Food Manapp 22. Food Handler/ no unauthorized personal Cleanlines was also condensation and service personal Cleanlines (Consumer Advisory) 24. Required records available (shellstood destruction); Packaged Food labeled Commercial Conformance with Approved Food labeled Commercial 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instructions of Consumer Advisory 26. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial) Core Items (1 Point) Violations Food Contample (1) Prevention of Food Contample (2) Personal Cleanliness/eating, drinking Watch Clutter 36. Wiping Cloths; properly used and stonal process condensational (2) Renvironmental contamination (2) Renvironmental contamination (3) Reproved thawing method	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and exialized actions w or under cooked e)/ Allergen Label Require Corrective sination n, rodent/other g or tobacco use ored On	Action	2 Note: 1	to E	o exceed N	N A	O S Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not in use as a three companys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See attached 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained See 45. Physical facilities installed, maintained, and clean		
O U T 1	N I	O .	A	O S	21. Person in charge present, demonstrate and perform duties/ Certified Food Manapp 22. Food Handler/ no unauthorized person Pp 23. Food Handler/ no unauthorized person Pp 24. Required records available; adequate destruction); Packaged Food labeled Commercial 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instructions of Commercial 26. Posting of Consumer Advisory 27. Posting of Consumer Advisories; ray foods (Disclosure/Reminder/Buffet Plate Commercial 28. Prevention of Food Contamplation of Contamplation o	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and cialized actions w or under cooked e)/ Allergen Label Require Corrective mination n, rodent/other g or tobacco use ored DI Is erly used, stored, rly used	Action	2 Note 1 1 1 1 1 1	to E	o exceed N	N A	O S Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In Cooler / keep near door Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used No prep 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch flooring in wic 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not in use as a three company or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See attached 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained See 45. Physical facilities installed, maintained, and clean See attached 46. Toilet Facilities; properly constructed, supplied, and clean		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Aziz Hirani	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	•										
	ment Name:	Physical A		City/State:	License/Permit #	Page <u>2</u> of <u>2</u>					
Cowi	oys speedys	407 S	goliad TEMPERATURE OBSER	Rockwal	9035						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp I					
Wic ar	ound naked juice	39 F									
						-					
VVIC	37/38 /34/36	39/41									
Deep	freezer ice cream	-10									
R	ed Bull unit	41.3									
- 11	ed Dail ariit	71.0									
Item	I		SERVATIONS AND CORRE								
Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATT	ENTION IS DIREC	CTED TO THE CONDITIONS OBS	ERVED AND					
	Dumpster to have lids										
	Still not serving foods										
	Canned / boxes foods	only / bo	ttles								
07	Observed 1 out of da	te canne	d foods								
	Selling naked juice- re	quires re	frigeration.								
45	To clean under shelvir	ng in wic									
40/46	Eliminate cardboard of	n floor in	wic / need to clean the	floor in the w	vic /						
44	No lights working in w	ic									
	Using reddy ice preba	gged									
37	Time to defrost the red	ddy ice ui	nit								
39 Need to clean clutter around hand sink											
	<u> </u>		if every starting again mu			and everything					
			d sanitized and will need	•	n-site						
	_ ·		onsonk if using for food	etc							
46	Restroom need tlc and		provide paper towels								
45/42											
0.4	Eliminate clutter where		various								
34	Gaps at front door to a										
	Informed him about naked juice										
Received	by:		Print:		Title: Person In Char	ge/ Owner					
(signature)	See abov	/e									
Inspected			Print:								
(signature)	Kelly kírkpo	ıtrick	$ \mathcal{RS} $		Samples: Y N	# collected					