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 |
| Employee health |

| Date: Time in: Time out: License/Pe 9:50 | | | | | | | | | | | Est. Type Risk Category Page 1 of 2 | ! | | | | |
|--|--|---|--------|--------|---|--|-------------------------------|---------------------------------|----------|--|---|--|-----------------|--|---|--|
| | rpose of Inspection: 1-Routine 2-Follow Up 3-Compla stablishment Name: Contact/Owner P | | | | 4-Investigation 5 | | | | | | TOTAL/SCORE | | | | | |
| | | shme er E | | | | | ontact/Owner acker Barr | | | | | | | * Number of Repeat Violations: ✓ Number of Violations COS: | | |
| P | nysic | al Ad | | | 700 | Pest co | ntrol : | | Но | | | | | e trap : Follow-up: Yes 🔽 13/87/L | 3 | |
| 1-3 | | C | 1: | C | 0-ti | Ecolab C mpliance IN = in comp | 01/07/2021 | IOt | | 2020 | | - | | 1/12/2021 No | | |
| M | ark t | Comp ne app | ropi | ice S | tatus: Out = not in corpoints in the OUT box for | each numbered item | Mark | $\mathbf{O} = \text{not}$ in ap | | | | | | pplicable $COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an \sqrt{n} appropriate box for R$ | 1 | |
| | omnli | ance | Stat | 1116 | Prior | rity Items (3 Poir | nts) violation | s Requi | _ | | | | | ive Action not to exceed 3 days | | |
| O U | J N O A O Time and Temperature for Food Safety | | | | | | R | |) Î | N | | | Employee Health | R | | |
| T | | | | S | Proper cooling time a | and temperature | | | T | | | | S | 12. Management, food employees and conditional employees; | | |
| | | ~ | | | Using blast ch | niller to chill | down | | | / | | | | knowledge, responsibilities, and reporting Policy | | |
| 3 | | 2. Proper Cold Holding temperature(41°F/45°F) Whipped cream 54 and whipped butter RT 3. Proper Hot Holding temperature(135°F) Ham / sausage in small drawers on top of insert plastic tray | | | | | | | ~ | • | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival | | | | |
| 3 | | | | | 3. Proper Hot Holding to Ham / sausage in small | emperature(135°F) drawers on top of ins | ert plastic tray | | | | | | | Preventing Contamination by Hands | | |
| | | / | | | 4. Proper cooking time | and temperature | | | | / | 1 | | | 14. Hands cleaned and properly washed/ Gloves used properly | | |
| | | _ | | | 5. Proper reheating proc | cedure for hot holding | g (165°F in 2 | | | Ť | | | | 15. No bare hand contact with ready to eat foods or approved | | |
| | | | | | Hours) | | | | | | V | | | alternate method properly followed (APPROVED Y. N) Gloves | | |
| | / | | | | Time as a Public Hea Various - using stickers / | lth Control; procedur may use for whipped | es & records cream as well | | | | | | | Highly Susceptible Populations | | |
| | | | | | Арр | proved Source | | | | • | , | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required CA on menu | | |
| | / | | | | 7. Food and ice obtained good condition, safe, and destruction PFG | d from approved sour id unadulterated; para | ce; Food in | | | | | | | Chemicals | | |
| | | + | | | 8. Food Received at pro | per temperature | | + | | Т | | | | 17. Food additives; approved and properly stored; Washing Fruits | | |
| | ' | | | | Checking at re | ceipt | | | | / | | | | & Vegetables Water only | | |
| | | | | | Protection | from Contaminatio | n | | ٧ | V | | | | 18. Toxic substances properly identified, stored and used Watch storage and keep labeled | | |
| | / | | | | 9. Food Separated & propreparation, storage, dis | | ring food | | | | | | | Water/ Plumbing | | |
| | / | | | | 10. Food contact surface Sanitized at 100 | | Cleaned and | | | ~ | , | | Γ | 19. Water from approved source; Plumbing installed; proper backflow device | | |
| | | • | | | 11. Proper disposition or reconditioned Discard | of returned, previously led / does not retu | | 1 | | • | , | | | City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal | | |
| | | | | | Pric | ority Foundation | Items (2 Pe | oints) v | iola | tions | s Req | uire | e Cor | rrective Action within 10 days | | |
| O U | I N | N O | N A | C O | Demonstration | of Knowledge/ Pers | onnel | R | O U | J N | N O | N A | C 0 | Food Temperature Control/ Identification | R | |
| Т | / | | | S | 21. Person in charge pre and perform duties/ Cer 5 total | | | | Т | · | , | | S | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Blast chiller | | |
| | / | | | | 22. Food Handler/ no un All with in required til | nauthorized persons/ | personnel | \dagger | | ✓ | • | | | 28. Proper Date Marking and disposition | _ | |
| | | | | | | | | | | | | | | Great 29. Thermometers provided, accurate, and calibrated; Chemical/ | | |
| | Safe Water, Recordkeeping and Food Package Labeling | | | | | | | ~ | | | | Thermal test strips Atkins | | | | |
| | / | 23. Hot and Cold Water available; adequate pressure, safe See restrooms | | | | | | | | | | Permit Requirement, Prerequisite for Operation | | | | |
| | | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled | | | | | , | | | 30. Food Establishment Permit (Current/ insp sign posted) | | | | | | |
| | | | | | | | • | | | | | | | Posted at wait station | | |
| | | | T | | 25. Compliance with Va | | Process, and | | | T | | | | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly | | |
| 2 | | | | | HACCP plan; Variance processing methods; ma | anufacturer instruction | ns | | w | / | | | | supplied, used Equipped / néw faucets coming /see restrooms comment | | |
| | | | | | Whipped butter Cons | indicates temp | o on box | | \vdash | 1 | | | | 32. Food and Non-food Contact surfaces cleanable, properly | | |
| | | | | | 2 011 | | | | ٧ | ١ | | | | designed, constructed, and used Watch condition of cutting boards | | |
| | / | | | | 26. Posting of Consume foods (Disclosure/Remi | | | | | ~ | • | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine final rinse confirmed with 160 label / 100ppm in 3 comp | | |
| | | | | | | nt) Violations Requ | ire Correctiv | e Action | Noi | t to l | Exce | ed 90 | 0 Da | ys or Next Inspection, Whichever Comes First | | |
| O U | I N | N O | N A | C O | | of Food Contaminat | | R | O U | I J N | N | | C 0 | Food Identification | R | |
| 1 | | | | S | 34. No Evidence of Inse | | | | T | | 1 | | S | 41.Original container labeling (Bulk Food) | | |
| H | | | | - | animals Fly observed 35. Personal Cleanlines | | | ++ | | | | | | Yes Physical Facilities | | |
| | V | | | | 36. Wiping Cloths; prop | C. C | | + | | | | | | Physical Facilities 42. Non-Food Contact surfaces clean | | |
| <u> </u> | ~ | | | | In buckets | | | + | 1 | + | | | | See 43. Adequate ventilation and lighting; designated areas used | | |
| 1 | | | | | 37. Environmental contaction | | | $\perp \perp \mid$ | ٧ | ١ | | | | Replace bulbs in equipment where needed | | |
| L | / | \Box | | | 38. Approved thawing r In thawing unit | nethod | | | | 1 | | | | 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters | | |
| | | | | | Prope | er Use of Utensils | | | 1 | | | | | 45. Physical facilities installed, maintained, and clean See | _ | |
| ٧ | ~ | | | | 39. Utensils, equipment dried, & handled/ In us Watch storage | , & linens; properly use utensils; properly us | sed, stored, | | 1 | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean Hot water mixing valve | | |
| | | | | | 40. Single-service & sin and used Always | | erly stored | | | | ~ | | | 47. Other Violations | _ | |
| | | | | | | | | | | | | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Alexi Fortier | Print: | Title: Person In Charge/ Owner |
|--|--------|--------------------------------|
| Inspected by: Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: Ker Barrel | Physical A | ddress: | City/State: License/Permit # Page FS 9497 | | | | 2 of 2 | | |
|-------------------------|--|------------|--------------------------------------|---|------------------------|-------------------------|-----------|-------------|--|--|
| Gradi | tor Barror | 1 00 | TEMPERATURE OBSERVA | | | 100107 | | | | |
| Item/Loc | cation | Temp F | Item/Location | Temp F | Item/Locat | tion_ | | Temp F | | |
| Whipp | ed cream RT | 54 | Sandwich unit ambier | t 28 | t 28 Steam table g | | | 54 | | |
| Beverag | ge station reach in creamer | 40 | Upper hash browns / tomatoe | s 41/38 | 8 Dumplings / green be | | | 150/170 | | |
| Pot | pie warmer pie | 170 | Grill defield ground beef / chid | 39/40 | Bread | ding station | fish | 38 | | |
| Qa s | station ambient | 37 | Steam table cold drawers34 meat lo | af 38 | Chicke | en hot box chi | cken | 165/190 | | |
| S | Slaw/ butter | 37/40 | Hot drawers egg | s 167 | Salad sta | ation ambient / po | tatoes | 36/40 | | |
| | Pico | 37 | Ham and sausag | 118/121 | Cut g | reens / HB e | ggs | 41/38 | | |
| Dip | per well temp | 145 | Freezer drawers | 50 | E | Egg cooler | | 39/40 | | |
| Pancake | e ambient 34 unit egg wash | 40 | Product 32/41 | | Fry s | station free | zer | -6 | | |
| | | OB | SERVATIONS AND CORRECT | VE ACTIO | | | | | | |
| Item Number | AN INSPECTION OF YOUR EST NOTED BELOW: | TABLISHME | NT HAS BEEN MADE. YOUR ATTEN | TION IS DIR | ECTED TO TH | HE CONDITIONS OBSER | RVED AI | ND | | |
| W | Using peroxide produc | t for com | monly touched areas in di | ning /blea | ch in kito | chen 100 ppm in | bucke | ets | | |
| | | | / taking temps / asking qu | | | | | | | |
| 46 | • • • | | g 84F and 91 in men's - also not rur | | ecs / same in | n employees restroom a | nd fauce | et is loose | | |
| | | | ride as well between custo | | | | | | | |
| | | | all hand sinks with handle | | | <u> </u> | er tem | וp | | |
| 45 | | | chine some debris has coll | | | | | • | | |
| | | | nightly as is all equipment | | | | | | | |
| 02 | | | polers - currently perched or | | s at 54 F | - discarded and w | vill use | cooler | | |
| 45 | · · · | | eeded in wait station galley | | | | | | | |
| W | Watch tong storage av | oid placi | ng on customer plates | | | | | | | |
| | Replacing faucet at er | nd hands | nk - in works - badly corro | ded | | | | | | |
| | Condiments left over in u | ınopened | packages from tables are pla | ced into d | ontainers | to "sit" for 2 days b | efore | reusing | | |
| 34 | Pesky fly observed on | cook line |) | | | | | | | |
| | Avoid over stocking cold | top units | if not using product quickly e | x hash br | owns used | d these will be use | ed with | nin hour | | |
| 03 | Hot drawers are not ho | olding lov | moisture product hot with | n tray line | rs - ham | and sausage 118 | 3/122 | | | |
| | Freezer it's not a freez | er - 50's | ambient | | | | | | | |
| | Main breading station | - batter a | and dry mix is replaced eve | ery 4 hrs | with time | label tphc | | | | |
| | Chicken in drawers 39 | F | | | | | | | | |
| 45 | To clean under and beh | ind equipi | ment on line - accumulation | bserved | under mos | st line units / cente | r isle i | s clean | | |
| 42 | Clean around / outside | es etc of | chicken cooker and etc on | line / als | o biscuit o | carts / | | | | |
| | Upright line stock cool | er with R | OP bags - 32/34F - Haccp | plan in p | ace | | | | | |
| | Hot box -Mac n chees | e 148/ gr | avy 150/ grits 142 | | | | | | | |
| | Line / prep/ server cooler - tomatoes 39/tomatoes -37/pot pie 37 F | | | | | | | | | |
| | Thawing cabinet - set at 54 F product time inside can be up to 8 hrs / currently product has been in unit 3.5 hrs and external surface temp is | | | | | | | | | |
| | Wic ground beef 37/ chicken 36 / shelled egg 38 milk 34 ambient 34 / wif -15 | | | | | | | | | |
| 37 | | | | | | | | | | |
| 25 | • | | refrigerated on the original | | | • | • | | | |
| <u> </u> | | er using ı | estrooms in the kitchen ag | ain befor | e handlin | • • • | | | | |
| Received (signature) | See abov | e'e | Print: | | | Title: Person In Charge | / Owner | | | |
| Inspected (signature) | | iticich | Print: | | | | | | | |
| | 6 (Revised 09-2015) | uruk | 7 N.S | | | Samples: Y N | # collect | ed | | |