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 |

| 07 | ie: '/1 | 9/20 | 021 | Time in: 1:01 | Time out: 2:28 | | icense/Permi | | | | | | Full Risk Category High | of 2 | | | |
|--|---|---------------------------|--|--|--|--|--|--------|-------------------|---|--|--|--|-------|--|--|--|
| Pur | rpos | e of I | nspe | ction: 1-Routine | 2-Follow U | Up 3-0 | Complaint | | 4-Inv | estig | ation | | 5-CO/Construction 6-Other TOTAL/SO | CORE | | | |
| | | shmen er Ba | | ne: old country store |) | Contact/ | Owner Name | e: | | | | | * Number of Repeat Violations: ✓ Number of Violations COS: | 4 /D | | | |
| Physical Address: Pest control: I-30 06/24/21 ecolab | | | | | | Hood Grease trap : 15/21 Lea 06/29/21 1500 | | | | | +/B | | | | | | |
| Mar | rk th | C ompli e appro | ance opriate | Status: Out = not in out = not | compliance IN = in | item | NO = n Mark ✓ ir | | | | | | oplicable COS = corrected on site R = repeat violation W-W O, NA, COS Mark an I appropriate box for R | Vatch | | | |
| | | | | | | | iolations Req | | | | | | ive Action not to exceed 3 days | | | | |
| O U | I N | N N O A | C | C Time and Temperature for Food Safety | | | | | Compliance Status | | | C | Employee Health | | | | |
| 3 | | | 8 | 1. Proper cooling time Dumplings 60 | t 7:04 | | <u> </u> | | | 3 | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | | | | | |
| | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | | | • | | | Policy 13. Proper use of restriction and exclusion; No discharge from | | | | | | | |
| 3 | Cold holding see attached 3. Proper Hot Holding temperature(135°F) | | | | | | | | | eyes, nose, and mouth | | | | | | | |
| | | | Proper Hot Holding temperature(135°F) Proper cooking time and temperature | | | | | | 4 | | | Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly | | | | | |
| | | | | 5. Proper reheating pr | | | E in 2 | | • | | | | 15. No bare hand contact with ready to eat foods or approved | | | | |
| | (| | | Hours) | occurre for not no | olding (103 | 1 111 2 | | • | | | | alternate method properly followed (APPROVED Y. N.) Gloves or utensils | | | | |
| | / | | | 6. Time as a Public H Various | ealth Control; pro | ocedures & r | records | | | | | | Highly Susceptible Populations | | | | |
| | Approved | | | pproved Source | | | ~ | • | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Warning in menu | | | | | | | |
| • | / | | | 7. Food and ice obtain good condition, safe, destruction PFG | | | od in | | | | | | Chemicals | | | | |
| • | / | | | 8. Food Received at p To check | proper temperature | e | | | ~ | | | | 17. Food additives; approved and properly stored; Washing Fruit & Vegetables Water only | :s | | | |
| | | , | | Protection | on from Contami | ination | | | ~ | 1 | | | 18. Toxic substances properly identified, stored and used LOW | | | | |
| • | / | | | 9. Food Separated & preparation, storage, of Good organization | | | ood | | | | | | Water/ Plumbing | | | | |
| • | / | | | 10. Food contact surfa Sanitized at 100 | aces and Returnab ppm/temperatur | oles ; Cleane re 160 | | | ~ | • | | 1 | 19. Water from approved source; Plumbing installed; proper backflow device City | | | | |
| | | / | | 11. Proper disposition reconditioned Disc | of returned, previous | viously serve | ed or | | ~ | , | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | |
| | Ţ | N A | | Pı | riority Founda | ation Item | ns (2 Points | | ation | s Req | uire N | Cor | rrective Action within 10 days | R | | | |
| | I N | N N O A | | | on of Knowledge | | | 1 | U N T | | A | o s | Food Temperature Control/ Identification | K | | | |
| • | | | | 21. Person in charge pand perform duties/ C | | | | 2 | 2 | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Not cooling long enough | | | | |
| | | | | l 4 | | | | | _ | | | | | 1 | | | |
| | / | | | 22. Food Handler/ no All food handlers e | unauthorized pers | | nel f hire | | ~ | • | | | 28. Proper Date Marking and disposition | ' | | | |
| | / | | | 22. Food Handler/ no All food handlers e | unauthorized pers mployee within cordkeeping and Labeling | sons/ person 60 days of | | | V | • | | | Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | | | | |
| | <u>/</u> | | | 22. Food Handler/ no All food handlers e Safe Water, Rec | cordkeeping and Labeling | sons/ person 60 days of Food Packa | age | | <i>'</i> | , | | | Good 29. Thermometers provided, accurate, and calibrated; Chemical/ | | | | |
| | / / | | | 22. Food Handler/ no All food handlers e Safe Water, Rec | cordkeeping and Labeling ter available; adeq COMMENT available (shellsto | sons/ person 60 days of Food Packa | re, safe | | \(\cdot\) | , | | | Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins thermo couple | | | | |
| | / | | | 22. Food Handler/ no All food handlers e Safe Water, Rec 23. Hot and Cold Wat See restroom 24. Required records destruction); Package | cordkeeping and Labeling ter available; adeq COMMENT available (shellstod Food labeled e with Approved | sons/ person 60 days of Food Packa quate pressur ock tags; para | re, safe rasite | | | , | | | Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins thermo couple Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending | | | | |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Clifton Flood | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: er Barrel old country store | Physical A | ddress: | | | //State: Ockwal | | License/Permit # Fs 9497 | Page | <u>2</u> of <u>2</u> | | |
|--------------------------|---|------------|-------------------|--|----------|--------------------|---------------------------------------|--------------------------|------------|----------------------|--|--|
| | | | | MPERATURE OBSERVA | | | | | | | | |
| Item/Loc | | Temp F | Item/Lo | | | Temp F | Item/Locat | _ | | Temp I | | |
| ice cre | eam freezer | 8 | Hot Box | | | | Salad station. | | | 30 | | |
| E | Bev station | 36/38 | Mc n cheese | | | 144 | Egg wash | | | 38 | | |
| Qa s | station ambient | 38 | Chicken / cassero | | | 161/166 | Baked potatoes with lid made yesterda | | | 46/47 | | |
| Sour | cream / cut tomatoes | 40/39 | Prep cooler | | | | Fish unit | | | 39's | | |
| | Cole slaw | 41 | Ham/ tomatoes | | | 39/40 | Pan of fish (discarded | | | 61 | | |
| Lir | ne stock unit | | Breading station | | | | Steam table | | | | | |
| Dumpl | lings bags made today | 60 | Chicken | | | 49-54 | Dumpling/ bean | | | 150/149 | | |
| All d | other surfaces | 30's | Unde | er counter freezo | er | 0 | | ac / carrot | | 149/150 | | |
| | | | | TIONS AND CORRECT | | ACTION | | | | | | |
| Item Number | AN INSPECTION OF YOUR ES | TABLISHME | ENT HAS | BEEN MADE. YOUR ATTEN | NTION | N IS DIRE | CTED TO TH | IE CONDITIONS OBSE | RVED A | ND | | |
| Tumber | NOTED BELOW: all temps F | | | | | | | | | | | |
| 46 | Consumer advisory in | | iotoptly | 4100 E(one hand sink law retiring to come 12) | | | | | | | | |
| 46 | Hot water in restroom not consistently 100 F(one hand sink low raining in women's) Dipper well 45/148 and changed hourly | | | | | | | | | | | |
| | <u> </u> | | ea nou | пу | | | | | | | | |
| | Nozzles removed daily | | | | | | | | | | | |
| 1 E | Flies in kitchen | noodod | | | | | | | | | | |
| 45 | Clean air vents where | | -i 0 h- | | | | | | | | | |
| | Using whipped cream can within 2 hrs | | | | | | | | | | | |
| | Reusing table condiments that are non Tcs in packaged containers - info provided last time Using bleach as sanitizer - bulk unit 100 ppm | | | | | | | | | | | |
| 04/07 | | | | • • | | .OF 4: | | | | | | |
| 01/27 42/45!! | Cookline - dumplings i | | | aue at 7.04 are 60 | al I | .25 - ui | scarueu | | | | | |
| 02 | Detailed cleaning nee | | | station and baked | noto | atoon of | 16/47 in | v colod unit | | | | |
| 02 | Discarded chicken in 50's at breading station and baked potatoes at 46/47 in salad unit Hot good pass thru okra 145 / casserole - 141 | | | | | | | | | | | |
| | • • | | | | 100 | | | | | | | |
| | Drawer unit freezer 9/ | | | | | | | | | | | |
| | Cold drawers 40 / mea | | | wich station tomato | es - | - 40 | | | | | | |
| | Knife in cold top wash | | | 40/ objekon 20 | | | | | | | | |
| 02 | Drawer unit under grill | | | | + F / | 1 E diaa | ordod pla | and into unit 45 | min or | ×-2222 | | |
| 02 | Pancake station -ambie | | | | | + F disc | arded pia | acea into unit 45 | min aç | <u> </u> | | |
| W | Keep an eye on condition Watch use of pocket v | <u>'</u> _ | | | | | | | | | | |
| VV | Dishmachine - confirm | | | • | | | | | | | | |
| | Wic -maple glaze 40/ | | | | <u> </u> | | | | | | | |
| W | Watch standing water | | | | | <u> </u> | | | | | | |
| 45 | Watch frost in Wif and | | | is in ans out of coo | 1015 | • | | | | | | |
| 40 | | | | etc | | | | | | | | |
| 46 | Minor cleaning in wic under shelving etc Faucet being replace in employee restroom | | | | | | | | | | | |
| 46 | Employee restroom ho | | | | her | e fauce | t | | | | | |
| 70 | Using peroxide dining | | | | DG6 | c lauce | | | | | | |
| Received | | and bica | | Print: | | | | Title: Person In Charg | e/ Owner | | | |
| (signature) | | ched | | | | | | 3 | | | | |
| Inspected (signature) | d bv: | | | Print: | | | | | | | | |
| (| [*] Kelly Kírkpo | utrick | \mathcal{RS} | | | | | Samples: Y N | # collecte | ed | | |
| | · | * | | | | _ | _ | | | | | |