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 |

| _ | | | | | | | | | | | | | | | <u> </u> | <u>e health</u> | |
|---------------|----------|------------|--------|--------|--|------------------------------------|-----------------------------|-----------|---------------|--------|--------|--------|--|-----------------------------|--|-------------------|----------------|
| Dat | | <i>ا</i> ل | 20 | 22 | Time in: Time out: 4:18 | License/Po | | rn | nit | _ | 9 | \cap | 11272 | Food Manag | gers Food Handlers 6 31 | Page 1 of | _f 2 |
| | | | | | | | <u> </u> | _ | | | | _ | 01872 | | | | |
| | | | ent l | | ion: 1-Routine 2-Follow e: | Up 3-Compla Contact/Owner N | | 4- | -Inve | estig | atioi | n | 5-CO/Cons | struction of Repeat Viol | 6-Other ations: | TOTAL/SC | ORE |
| Cru | ıml | ol | | | | Lexie Jones | | | | | | | | of Violations | | 11/89 |)/B |
| Phy 951 | | | ddre | ss: | | est control : ockwall pest control | | Ho Nee | | | | reas | se trap / waste oi | 1: | Follow-up: Yes | Z | |
| 301 | | | nliar | ice S | tatus: Out = not in compliance $IN = i$ | | $\mathbf{O} = \text{not o}$ | | | N. | 4 | | | = corrected on | <u> </u> | violation W-Wa | atch |
| Mar | k tł | ie ap | prop | riate | points in the OUT box for each numbered | item Mark | / in ap | prop | riate | box f | or IN | N, NC | O, NA, COS | Ma | ark an Vin approj | priate box for R | atti |
| Con | anli | 0000 | Stat | hac | Priority Items (| 3 Points) violations | Requir | _ | nmed Compl | | | | tive Action not to | o exceed 3 da | iys | | |
| 0 | I N | N O | N A | C | Time and Temperature for | Food Safety | R | O | I | N | N A | C | | Emr | oloyee Health | | R |
| T | 14 | U | А | s | (F = degrees Fahrenh | * | | T | | U | A | S | 12 M | • | | .11 | |
| | | / | | | Proper cooling time and temperatur | e | | | / | , | | | knowledge, res | | oyees and condition and reporting | iai empioyees; | |
| | | | | | 2. Proper Cold Holding temperature(4 | 1°F/ 45°F) | \vdash | | 1 | | | | 13 Proper use of | of restriction a | and exclusion; No | discharge from | |
| | | | | | See | , | | | ~ | , | | | eyes, nose, and | | , | | |
| | | / | | | 3. Proper Hot Holding temperature(13 | 5°F) | | | | | | | P | reventing Co | ntamination by H | (ands | |
| | | . 1 | | | 4. Proper cooking time and temperature | re | H | | T | | | | | | erly washed/ Glove | | |
| | | • | | | 5. Proper reheating procedure for hot | oolding (165°F in 2 | | 3 | | | | | To wash a | after crác | cking eggs h ready to eat food | | |
| | | / | | | Hours) | loiding (103 1 in 2 | | | | ~ | | | | | llowed (APPROVI | | |
| + | | | | | 6. Time as a Public Health Control; pr Nothing official as of yet / | ocedures & records | | | | | | | | W. II G | 471 D 141 | | |
| !! | | | | | Nothing official as of yet / | | Ш | | T | | | | 16 Dectaurized | | ceptible Population | | |
| | | | | | Approved Source | e | | | | | / | | Pasteurized egg | gs used when i | required | offered | |
| Т | I | | | | 7. Food and ice obtained from approve | ed source; Food in | | | <u> </u> | | | | Using shel | ilea eggs | for baking | | |
| | | | | | good condition safe and unadulterate | d; parasite | | | | | | | | C | Chemicals | | |
| | | | | | destruction Sysco | | | | <u> </u> | 1 | | | 17 F 1 . 1150 | | | 4. W. dia . Fair | |
| 3 | | | | | Food Received at proper temperature.To confirm egg temps when delivered bet | | | | | | / | | & Vegetables | ves; approved | and properly store | a; wasning rruns | , |
| Н | | | | | | | | | | , | | | 18. Toxic subst | ances properl | y identified, stored | and used | _ |
| | | | | | Protection from Contan 9. Food Separated & protected, preven | | | | | | | | Watch | | · · | | |
| w | | | | | preparation, storage, display, and tasti Watch when cracking eggs | | | | | | | | | Wat | er/ Plumbing | | |
| | | | | | 10. Food contact surfaces and Returna Sanitized at ppm/temperatu | bles; Cleaned and | | | / | | | | Water from backflow device | X X | rce; Plumbing inst | alled; proper | |
| —' | | | | | | | | | | | | | City appr | roved | ton Diamagal Cou | | _ |
| | | / | | | Proper disposition of returned, pre reconditioned | viously served or | | | / | , | | | disposal | sewage/waste | water Disposal Sys | stem, proper | |
| H | | | | | Priority Found | lation Items (2 Po | ints) w | olat | tions | Pac | uin. | Cox | magting Agtion 1 | vithin 10 day | 10 | | |
| | I | N | N | С | | | R | О | I | N | N | C | | | | ps , s | R |
| U T | N | О | A | o s | Demonstration of Knowledg | | | U T | | 0 | A | O S | Food | d Temperatu | re Control/ Identi | fication | |
| ١. | | | | | 21. Person in charge present, demonst and perform duties/ Certified Food Ma | | | | / | , | | | 27. Proper cool Maintain Produ | ing method us | sed; Equipment A | dequate to | |
| H | 4 | | | | 1 22. Food Handler/ no unauthorized pe | rsons/ personnel | Н | | 1 | | | | 28. Proper Date | | | | _ |
| • | | | | | | | | | | • | | | Daily or to | date mark | including milk | | |
| | | | | | Safe Water, Recordkeeping and Labeling | l Food Package | | 2 | | | | | Thermal test st | | accurate, and cano | rated; Chemical/ | |
| | _ | | | | 23. Hot and Cold Water available; ade | quate pressure, safe | | | | | | | Need | <u> </u> | | 0 " | |
| • | | | | | 24. Required records available (shells) | rock tage: paracita | \blacksquare | | T | | | | | • | t, Prerequisite for rmit (Current/ insp | - | |
| | | | | | destruction); Packaged Food labeled | ock tags, parasite | | W | ~ | | | | To post / | | init (Current ins) | p sign posted) | |
| | | | | | Conformance with Approved | l Procedures | | | | | | | • | | ipment, and Vend | ling | |
| П | | | | | 25. Compliance with Variance, Specia | lized Process, and | П | | T | | | | 31. Adequate h | | acilities: Accessible | 0 | |
| ! | | | | | HACCP plan; Variance obtained for s processing methods; manufacturer ins | tructions | | | / | ' | | | supplied, used Equippe | d | | | |
| | | | | | Unknown at this time / boxes indica Consumer Adviso | | | | | | | | | | act surfaces cleana | ble, properly | + |
| | | | | | Consumer Huvisu | | | | / | | | | designed, const | | | ., r = = F ****J | |
| T | ام | | | | 26. Posting of Consumer Advisories; | | | | <u> </u> | | | | | | installed, maintaine | ed, used/ | + |
| | | | | | foods (Disclosure/Reminder/Buffet Pl Posting | ate)/ Allergen Label | | | • | | | | Service sink or Set up | curb cleaning | facility provided | | |
| | | | | | Core Items (1 Point) Violation | Require Corrective | | _ | _ | | _ | _ | | ection , Whic | chever Comes Fir | rst | |
| U | I N | N O | N A | C 0 | Prevention of Food Conta | mination | R | U | N | N O | N A | C 0 | | Food | Identification | | R |
| T W | | | | S | 34. No Evidence of Insect contaminat | on, rodent/other | | T | | / | | S | 41.Original con | ntainer labelin | g (Bulk Food) | | |
| V V I | <u> </u> | | | | animals Watch for files 35. Personal Cleanliness/eating, drink | ng or tobacco use | H | | | | | | | | . 15 000 | | |
| L ! | | | | | - | | \square | | | | | | 42 Na. E 13 | • | ical Facilities | | |
| 1 | | | | | 36. Wiping Cloths; properly used and Avoid over stocking bud | kets | Ш | 1 | | | | | 42. Non-Food C See | | | | |
| | | / | | | 37. Environmental contamination Watch | | | | / | | | | 43. Adequate v | entilation and | lighting; designate | ed areas used | |
| | | / | | | 38. Approved thawing method | | | w | , | | | | | d Refuse prop | erly disposed; faci | lities maintained | |
| | | - | | | Proper Use of Uten | eile | | 1 | | | | | | cilities installe | d, maintained, and | clean | + |
| T | - | | | | 39. Utensils, equipment, & linens; pro | | | Ľ | | | | | See 46. Toilet Facil | ities: properly | constructed, supp | lied, and clean | \dashv |
| | / | | | | dried, & handled/ In use utensils; pro Watch storage of clean mea | perly used | | | 1 | | | | Watch | , Froporty | зарр | ., •••• | |
| \vdash | \dashv | | | | 40. Single-service & single-use article | | \forall | | | _ | | | 47. Other Viola | ntions | | | + |
| | | | | | and used | | | | | ~ | | | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Lexie Jones | Print: | Title: Person In Charge/ Owner |
|--------------------------------------|--------|--------------------------------|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

Manager is getting with Sysco regarding egg temps and truck temp

| Establisht | ment Name: | Physical A | ddress: | City/State: | ilips ai | License/Permit # | Page 2 of 2 | | | | |
|--------------------------|---|----------------------|---|-------------|---------------|---------------------------------------|---------------------------|--|--|--|--|
| Crum | | 951 E | 130 | Rockv | all . | Need | rugo <u>r</u> or <u>r</u> | | | | |
| TEMPERATURE OBSERVATIONS | | | | | | | | | | | |
| | d eggs at room temp | 54 | These to be tosse | | <u>tem 10</u> | <u>cuuon</u> | <u>remp 1</u> | | | | |
| | | | <u> </u> | | | | | | | | |
| | d eggs at room temp | 45 | Egg cooler | 35 | | | | | | | |
| Rece | iving eggs at insp | 45-61 F | Butter at room tem | p 66 |) | | | | | | |
| Dis | carded 1 box | | Drink / frosting | 40 |) | | | | | | |
| Specia | ality ingredients cooler | 38 | Chilled cookie un | it 41 | | | | | | | |
| Chille | ed cooked dough | 50 | Freezer | 8.8 |) | | | | | | |
| ra | aw dough 1 | 37 | | | | | | | | | |
| | aw dough 2 | 38 | | | | | | | | | |
| 1 1 | aw dodgii Z | | SERVATIONS AND CORRECT | IVE ACT | ONS | | | | | | |
| Item Number | AN INSPECTION OF YOUR ES NOTED BELOW: temps in F | TABLISHME | NT HAS BEEN MADE. YOUR ATTEN | TION IS D | RECTED TO | THE CONDITIONS OBS | ERVED AND | | | | |
| | Hot water at hand sink | 100 F | | | | | | | | | |
| W | | | arding salted butter softeni | ng at ro | om temp | from corp | | | | | |
| 09 /14 | | | c and touching mixers etc to remove glo | | | · · · · · · · · · · · · · · · · · · · | uching anything else | | | | |
| | Hot water at three con | | <u>`</u> | | | | | | | | |
| !! | | <u>'</u> | ower test strips are spe | cific to | his produ | ct / and are expire | ed | | | | |
| W | Avoid using cloth towe | | | | | | | | | | |
| !! | <u> </u> | | g raw shelled eggs out at room | temp fo | 3 hrs befo | ore using - willConfi | rm in code tpho | | | | |
| | Advised to take out on | ly what y | ou need to use for mixing | hat bat | ch - will c | heck possible tph | С | | | | |
| 42/45 | To clean spills and stu | ck- on fo | od on lids and exteriors of | dry goo | d contain | er | | | | | |
| 45 | To clean under behind | and arou | und all equipment | | | | | | | | |
| 43/45 | General detailed clear | ning on s | urfaces -floor to table top | | | | | | | | |
| | Sanitizer buckets to be | e per ppn | n by company / also should | l be abo | ve towels | s inside bucket | | | | | |
| 29 | Must have test strips for sa | ınitizer and | current ones appear to not be | working . | need to c | confirm that sanitizer | is at correct limit | | | | |
| | Avoid using any residential | | | | | | | | | | |
| !! | | | | | | | | | | | |
| | This is how this is done in all facilities - to get clarification on this as well | | | | | | | | | | |
| | Sysco product - temp | at 66 F at room temp | | | | | | | | | |
| | Allergy posting | | | | | | | | | | |
| | Employee health poste | | | | | | | | | | |
| 32 | | | need to make it washable | | | | | | | | |
| 45 | Shelving should be off | | | | | | | | | | |
| 15 | SDS book on wall / will | | | | | | | | | | |
| 45 Note | Seal wood with epoxy | | | n thom | | | | | | | |
| INOIE | te Filled all buckets with sanitizer and placed 1 wiping cloth in them Door panic hard ware is broken at back door to repair | | | | | | | | | | |
| | Door parisonara ware to broken at back door to repair | | | | | | | | | | |
| | | | | | | | | | | | |
| ŢŢ. | Provided some info on butter | salted non | Tcs information have Sysco info | orm why l | oxes indica | | | | | | |
| Received (signature) | | ′e | Print: | | | Title: Person In Char | ge/ Owner | | | | |
| Inspected (signature) | | .4 × 1 | Print: | | | | | | | | |
| | Keuy Kirkpa | urick | KS | | | Samples: Y N | # collected | | | | |
| F FIL 0 | 5 (Revised 09-2015) | | | | | | | | | | |