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

1.	· .				m: : m:		T . /D	*. 11					Pilot	
	Date:	20/2	20	21	Time in: 10:3		Food			)			FULL Risk Category  Risk Category  Med/High  Page 1 of	2
							3-Complai			Invest	iasti	on	5-CO/Construction 6-Other TOTAL/SCO	)RF
	Establ	ishm	ent :	Nan	ne:	Conta	act/Owner N			шчез	15411	OII	* Number of Repeat Violations:	RE
_	Culpe Physic				k house	Shor Pest contro	eline		11			C	e trap: Follow-up: Yes 7	Α
	30	cai Ac	aare	ess:		PrestoX mo	onthly		Hoc 01/0			Greas ES	e trap : Follow-up: Yes V	
					tatus: Out = not in compliance	IN = in complian	nce NO	O = not					policable COS = corrected on site R = repeat violation W-Wat	ch
-	viark i	ine ap	prop	riate	points in the OUT box for each num  Priority Item								NA, COS Mark an in appropriate box for R vive Action not to exceed 3 days	
Ĭ	Compl	iance N	Sta	tus C	· ·			R	_	mplia		tatus		R
	U N	o	A	o	Time and Temperature (F = degrees Fai		ety	"	U		O A		Employee Health	I N
				· ·	1. Proper cooling time and temper	-			-				12. Management, food employees and conditional employees;	
										<b>&gt;</b>			knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding temperat <b>See</b>	ture(41°F/ 45°F	)			/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Proper Hot Holding temperatu	ura(125°E)		$\square$					Policy /screening at arrival	
		~										_	Preventing Contamination by Hands	
		/			4. Proper cooking time and temporal	erature				/			14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating procedure for Hours)	r hot holding (1	65°F in 2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
					,		0- manamala				$\perp$		Gloves	
		<b>'</b>			6. Time as a Public Health Contr	ror; procedures	& records	Ш					Highly Susceptible Populations	
					Approved S	Source				/			Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required	
	1				7. Food and ice obtained from ap	proved source:	Food in						Cooking	
	/				good condition, safe, and unadult destruction								Chemicals	
	Ĺ													
	/				8. Food Received at proper temporal To always check	erature				/			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					•				-	_			Water only 18. Toxic substances properly identified, stored and used	+
	1				9. Food Separated & protected, p		a food			<b>/</b>			Stored on bottom	_
	/				preparation, storage, display, and		g 100 <b>u</b>						Water/ Plumbing	
H	+,				Good  10. Food contact surfaces and Re		aned and					Τ	19. Water from approved source; Plumbing installed; proper	
					Sanitized at 100 ppm/temp	perature			W	<b>'</b>			backflow device Watch air gap at ice machine	
		_			11. Proper disposition of returned	d, previously se	rved or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
L					reconditioned Discarded	a							•	
							/A TO							
Ļ	) I	N	N	C	•			ints) v	О	I	N N	C	rrective Action within 10 days	R
	Ο I U N Γ	N O	N A	C O S	Demonstration of Know	wledge/ Person	nel			I		С	rrective Action within 10 days  Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Joel Johnson	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical Address:			y/State:		ge <u>2</u> of				
Culpe	epper	I-30			ockwai	5002					
-Item/Loc	ation	Temp F	TEMPERATURE OBSERV	-	Temp F	Item/Location	Temp I				
Wic m	eats steak	37	37 Meat upright			Salad wic borderline	9				
E	Batter / fish	37/37	Ribs / steak		40/39	Dressing / potatoes	40/41				
	Veggie wic	37	Bacon		40	Rice / butter	41/41				
Butte	er /cream cheese	39/39	Ice cream freez	er	-1	Bar wic	40				
	eep freezer	-11	Salad cooler								
Sma	all black cooler	38	Cut lettuce / chees	se	39/39						
	Orawer unit		Upright cooler ambie	ent	33/34						
Spro	uts / asparagus		Dessert cooler cheese ca		38						
Item	AN INSPECTION OF VOLIDER		SERVATIONS AND CORRECT  NT HAS REEN MADE, YOUR ATTE				AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
W	Watch outside storage	to avoid	attracting vermin								
45	Normal Maint floors wa	alls ceilin	g various / tiles etc								
37	Need to address cond	ensation	in wif - food is protected I	howe	ever						
32	Address rusty shelving	g where i	needed various locations								
	Dishmachine - 100 ppm										
34	Fruit flies observed ne	ar Dishm	achine								
	Hot water 126 F										
	Back door is being addressed										
W	To discuss cryovac with meats in back of meat cooler - will need Haccp plan to discuss ( manager indicated it is for storage only)										
39 Avoid. Using black linens / cloth on veggies											
W	Reminder to date mar	k rte Tcs	foods if not using within	24 h	nrs						
43	Clean fan guards and s	helving ir	veggie cooler and address	s rus	sty shelv	ving in dry storage ( tie bags up	at night)				
32	Cutting boards to repla	ace wher	e needed								
37	Time to defrost small	chest fre	ezer and also smallBlack	COC	oler						
42/45	Normal cleaning unde	r behind	and around equipment e	tc							
47	Watch gaskets through	n facility i	n various locations clean	and	replace	e where needed					
45/32	Time to seal shelving	holding ເ	tensils		-						
W/45											
	(Currently leaking out on floor)										
	Bar: watch black wrapping on soda lines over ice - new are ordered										
	Separating ice for serv	vice and f	or storage								
	Bottles are covered at night										
42	Clean under dri dek m	shelving as liners									
	Plumbing approval by city when installed										
42/45	45 General cleaning under equipment and sinks etc / keep an eye on wood and seal where needed										
42/45											
	Gloves used to touch rte foods as well as utensils etc										
<b>.</b>	Using bleach to set up in buckets - test strips to test at 100 ppm										
Received (signature)		e	Print:			Title: Person In Charge/ Owne	er				
Inspected	l by:	٠	Print:								
(signature)	Kelly Kirkpo	ıtrick	$\gamma RS$			Samples: Y N # collection	cted				
			1			r					