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
✓ Vomit clean up
Employee health

01/11/202	Time in: 1:50	Time out: <b>2:33</b>	Fs 78							Page 1 of 2	2_
	pection: 1-Routine	2-Follow Up	3-Complain	_	4-]	Inve	stiga	atior	ı	5-CO/Construction 6-Other TOTAL/SCOI	RE
Establishment N CVS south 7		C/	ontact/Owner Na VS	ame:						* Number of Repeat Violations:  Vumber of Violations COS:	٨
Physical Addres	s:	Pest co	ntrol:		Hoo Na	od		Gi Na		e trap/ waste oil: Follow-up: Yes  3/97/	7
Complian	ce Status: Out = not in c	$\frac{\text{Dynasty}}{\text{ompliance}} \text{ IN} = \text{in comp}$		= not c		ved	NA.	-		plicable COS = corrected on site R = repeat violation W-Water	ch
Mark the appropr	ate points in the OUT box fo	r each numbered item	Mark 🗸				ox fo	or IN	, NC	NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
Compliance State	ıs	ority Items (3 Fon	itts) violations i		Co	ompli	ance	e Stat	tus	we Action not to exceed 5 days	
$ \begin{array}{c cccc} O & I & N & N & C \\ U & N & O & A & O \\ T & & & S & \end{array}   \begin{array}{c cccc} \textbf{Time and Temperature for Food Safety} & R \\ \hline (F = degrees Fahrenheit) & \end{array} $					O U T	I N	N O	N A	C O S	Employee Health	R
T s (r = degrees ranneline)  1. Proper cooling time and temperature					1				0	12. Management, food employees and conditional employees;	
						•				knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature(41°F/ 45°F)					/				<ol> <li>Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth</li> </ol>	
3. Proper Hot Holding temperature(135°F)										Policy	
4. Proper cooking time and temperature										Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating pro	ocedure for hot holding	2 (165°F in 2			•				15. No bare hand contact with ready to eat foods or approved	-
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							/		alternate method properly followed (APPROVED Y N )	
	6. Time as a Public He	ealth Control; procedur	res & records				ı			Highly Susceptible Populations	
		1.0								16. Pasteurized foods used; prohibited food not offered	
		pproved Source								Pasteurized eggs used when required	
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals	
8. Food Received at proper temperature To check								/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination					•/				18. Toxic substances properly identified, stored and used		
9. Food Separated & protected, prevented during food											
	preparation, storage, d									Water/ Plumbing	
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at Na ppm/temperature					~				19. Water from approved source; Plumbing installed; proper backflow device		
	11. Proper disposition of returned, previously served or reconditioned Discarded  20. Approved Sewage/Wastewater Disposal System, proper disposal										
	Pr	iority Foundation	Items (2 Poi	nts) vi	iolati	ions	Req	uire	Cor	rective Action within 10 days	
O I N N N U N O A	C O Demonstration	n of Knowledge/ Pers	sonnel	nts) vi	olati O U T		Require NO	nire N A	Cor C O S	Food Temperature Control/ Identification	R
U N O A	C Demonstratio  21. Person in charge p and perform duties/ Ce Pp	on of Knowledge/ Person resent, demonstration of ertified Food Manager	of knowledge, (CFM)		O U	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed) Ben Epley	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:		Physical Address:			Sity/State: Rockwall	License/Permit #	Page <u>2</u> of <u>2</u>		
		1	TEMPERATU	RE OBSERVAT					
Item/Loc	ation	Temp F	Item/Location		Temp F Item/I	<u>Location</u>	Temp I		
Beer o	coolers	41/41							
	Ice	11							
Ice cream freezer		-2/-4							
	Milk cooler								
Water unit		39							
Co	Coffee / sports								
	Soda								
		OB	SERVATIONS AN	D CORRECTIV	E ACTIONS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	NT HAS BEEN MADI	E. YOUR ATTENTI	ON IS DIRECTED T	O THE CONDITIONS OBSE	ERVED AND		
	Clean / replace carpet	where n	eeded						
	Using prepackaged re	ddy ice							
	Need to clean spills in	milk coo	ler						
W	Chobani strawberry ye	ogurt date	ed 12/23						
W	Naked juice dated Jar	10th tro	oical blend						
42	Dust fans in coolers w								
	Thermo in dairy coole	r observe	ed						
	Dates checked on canned goods in compliance								
	Shelving in back room								
47	Best to always hang n								
45	Need to clean under r								
W	Watch for gaps at bac	k door							
	Dates on baby formula		od						
	Hot water at 100 in rr								
	Watch dumpster —								
	Dates on baby formula	a checked	d looks good						
	,								
Received (signature)	See abov	/e	Print:			Title: Person In Charg	e/ Owner		
Inspected (signature)		utríck	Print:			Samples: Y N	# collected		