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:	12/	′2∩	21	Time in: 1:29	Time out: <b>2:12</b>		License/P			to	he	re	ad	I FS 7808 Pp	Risk Category	Page 2 or	of 2
				_	2-Follow				_				_	5-CO/Construction	6-Other	TOTAL/SC	ORF
Establishment Name:					3-Complaint 4-Investigation ontact/Owner Name:					auoi	ш	* Number of Repeat Violations C	TOTALISC	OKE			
					t control : Hood Grease						rap: Follow-up: Yes 3/9			/A			
Ridge				tatus: Out = not in c	compliance IN = i	n complian	ice N	$\mathbf{O} = \text{not } \mathbf{o}$	Na obser	ved	N	$\mathbf{A} = \mathbf{n}$		oplicable COS = corrected on	No R = repeat vio	olation W- Wa	atch
Mark	the ap	pprop	riate	points in the OUT box for	or each numbered		Mark •	<b>√</b> in ap	prop	riate	box 1	for IN	N, NC		rk an   in appropria		attr
Compl									C	ompl		e Sta		ive Action not to exceed 3 day	ys		R
U N	(F = degrees Fahrenheit)						R		UN		A	o s	Employee Health				
	1. Proper cooling time and temperature								/	,			<ol> <li>Management, food emplo knowledge, responsibilities, a</li> </ol>		employees;		
	2. Proper Cold Holding temperature(41°F/45°F)												13. Proper use of restriction a	nd exclusion; No dis	charge from	$\dashv$	
<b>'</b>	See										eyes, nose, and mouth						
	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands				
		~		4. Proper cooking time	e and temperatur	re								14. Hands cleaned and properly washed/ Gloves used properly			
		/		5. Proper reheating pro Hours)	ocedure for hot h	holding (1	65°F in 2					/		<ol> <li>No bare hand contact with alternate method properly foll</li> </ol>			
		•		6. Time as a Public He	ealth Control; pr	ocedures	& records			_				Highly Suse	entible Populations		
										Ι				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered			
					pproved Source							•		Pasteurized eggs used when r	equired		
W				7. Food and ice obtain good condition, safe, a	and unadulterate	d; parasite	:							C	hemicals		
				destruction Watch fore			y formula etc									W 1	
/	,			8. Food Received at part of the Check	roper temperatur	re						~		17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	3
	Protection from Contamination					nination				/	,			18. Toxic substances properly	identified, stored an	id used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						g food							Wate	er/ Plumbing		
				10. Food contact surfa	ices and Returna	bles ; Clea	nned and			Ι.				19. Water from approved sou	rce; Plumbing install	ed; proper	
•				Sanitized at Na						~				backflow device City approved			
	~			11. Proper disposition reconditioned	of returned, pre-	viously se	rved or			/	,			20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
				Pr	riority Found	lation It	ems (2 Po	ints) v	iolat	tions	Reg	uire	Cor		s		
O I U N T	N O	N A	C O S	Demonstratio	on of Knowledge	e/ Personi	nel	R	O U T	N	N O	N A	C O S	Food Temperatur	re Control/ Identific	eation	R
•	,			21. Person in charge p							,			27. Proper cooling method us		quate to	
•	1			Pp 22. Food Handler/ no	unauthorized per	rsons/ pers	sonnel							Maintain Product Temperatur 28. Proper Date Marking and			
				Pp Safe Water, Rec	andkaaning and	l Food Do	alraga					V		Commercial unopene 29. Thermometers provided, a	d accurate, and calibrat	ed; Chemical/	_
					Labeling				W	<b>1</b>				Thermal test strips Hanging in door in To	s unit (metal st	tem needed	d)
<b>'</b>				23. Hot and Cold Wat 100 in restroor	ns									Permit Requirement	<del>-</del>		
/	,			24. Required records a destruction); Packaged		tock tags; j	parasite		?					30. Food Establishment Per Where posted?		ign posted)	
				Appears  Conformance	with Approved	l Procedu	res							·	ipment, and Vendin	ıg	
. /				25. Compliance with Y			ess, and				,			<ol> <li>Adequate handwashing fa supplied, used</li> </ol>	cilities: Accessible a	nd properly	
				processing methods; n	nanufacturer inst	tructions				_							
				Con	nsumer Advisoi	ry				/	,			<ol> <li>Food and Non-food Conta designed, constructed, and use</li> </ol>		e, properly	
T	,			26. Posting of Consun								_		Watch carpet 33. Warewashing Facilities; in		used/	+
				foods (Disclosure/Ren				Ш						Service sink or curb cleaning			
0 I	N	N	C	,	<u> </u>	•	Corrective	Action R	О	I	N	N	C	ys or Next Inspection , Whic			R
U N T	0	A	O S	Prevention 34. No Evidence of In	of Food Conta		other		T T		0	A	o s	Food 1 41.Original container labeling	Identification		
<b>/</b>				animals  35. Personal Cleanline							<b>'</b>						
<b>'</b>				36. Wiping Cloths; pro			eco use							Physi 42. Non-Food Contact surface	es clean		
				37. Environmental con		siorca			1	-				Clean inside coolers what 43. Adequate ventilation and	nere needed	areas used	_
	<b>'</b>			38. Approved thawing					-	~				44. Garbage and Refuse propo			$\perp$
	<b>'</b>				•				-	~	_			45. Physical facilities installer			_
				Prop 39. Utensils, equipment	nt. & linens: pro		stored		1	_				See  46. Toilet Facilities; properly			_
•			_	dried, & handled/ In u	use utensils; prop	perly used			1					See			
/				40. Single-service & s and used	ingle-use article	s; properly	stored				/			47. Other Violations			
ا آ								1 1			1						

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Kathryn Fenter	Print:	Title: Person In Charge/ Owner Shift supv
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: SOUth	Physical Address:			City/State: Rockwall	License/Permit # FS 7808	Page 2 of 2			
0.0		1.00	TEMPERATUI							
Item/Loc	cation	Temp F	Item/Location		Temp F It	em/Location	Temp 1			
Beer o	cooler	41								
	Wine	33								
F	ood freezer	-1/-14								
	Dairy cooler	34/37								
Be	verage cooler	34								
G	atorade unit	26								
	Soda cooler	36								
On	floor coolers	30's								
		OH	SERVATIONS ANI	O CORRECTI	VE ACTIONS					
Item Number	AN INSPECTION OF YOUR ESTATEMENT OF YOUR ESTATEMENT.	STABLISHME	ENT HAS BEEN MADE	E. YOUR ATTENT	TION IS DIRECTI	ED TO THE CONDITIONS OBS	ERVED AND			
	Baby formula dates a	opear to b	oe non expired -	dates look	good on ite	ms checked				
W	Watch for dented cans	s - border	line dent found	and pulled	-					
	Watch and address ca	arpet squ	ares where nee	ded						
45	Clean spills under shelving in back room - on flooring									
45	Seal wood where nee	ded								
45	Clean around mop sin	ık								
	Hot water in restrooms 100									
46	To provide paper towels to restrooms									
45	Clean air vents where	needed								
45	Clean around floor co			eeded equip	ment					
42	Clean inside coolers where needed									
	Last famous mark in trust									
	Look for permit in junk	t tolder to	er emails it canno	ot located						
Received (signature)		/e	Print:			Title: Person In Char	ge/ Owner			
Inspecte (signature)	d by:		Print:							
(orginature)	Kelly kirkpo	utríck	$\mathcal{RS}$			Samples: Y N	# collected			