Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

V	First aid kit
	Allergy policy/training
\sqsubseteq	Allergy policy/training Vomit clean up Employee health
Ш	Employee health

															☐ Employ	<u>ee neait</u>	n
0					12:38 1:3	e out: 32	Fs	e/Permit # 7808						Pp Food has	Pp	Page _	of_2_
	<mark>irpo</mark> tabli					Follow U _l	Contact/Own		4-	Inve	stiga	tion		5-CO/Construction * Number of Repeat	6-Other	TOTA	L/SCORE
	/S			INaii	e.		Cvs	er Name:						✓ Number of Violatio		140/	00/4
	ysic			ess:			st control :		Но	od				e trap//waste oil	Follow-up: Yes		90/A
122	20 h			200 8	tatus: Out = not in complian		asty quarterly compliance	NO = not o	Na	wod	NI.	Na		plicable COS = corrected	No Cos	t violeties V	77 W/24 ala
M					points in the OUT box for each n	umbered ite	em Ma	ark X in app						NA, COS	d on site $\mathbf{R} = \text{repea}$ Mark an in appro	priate box for	v- waten R
C	mpli	lama	o Cto	tona	Priority I	tems (3 l	Points) violati	ons Requi				Corr Stat		ive Action not to exceed 3	3 days		f
O U	I N	N O	N	C O	Time and Temperat	ure for Fo	od Safety	R	O	I	N O	N	N C	T	hamlana Haalth		R
T	14	Ü	А	s	(F = degrees		t)		T	14	Ü	A	s	Employee Health 12. Management, food employees and conditional employees;			
		/			1. Proper cooling time and ter	nperature				1				knowledge, responsibilitie		эпаг етрюуес	es;
					2. Proper Cold Holding tempe	erature(41°	F/ 45°F)	-						13. Proper use of restricti	on and exclusion; No	discharge fro	om
	/				See					~				eyes, nose, and mouth Policy			
			/		3. Proper Hot Holding temper	ature(135°	F)								Contamination by	Hands	
			•		4. Proper cooking time and te	mperature				. /				14. Hands cleaned and pr	·		erly
			~		5. Proper reheating procedure	for hot hol	lding (165°F in	,							ds or approve	d	
			/		Hours)	TOT HOT HO	iding (103 1 iii .		15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED								
			. /		6. Time as a Public Health Co	ntrol; proc	edures & record	ds .						Highly 6	Suggestible Danulati	iona	
			•						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not of								
					Approve	d Source						~		Pasteurized eggs used wh		a onered	
					7. Food and ice obtained from												
3				~	good condition, safe, and unaddestruction Pulled	dulterated;	parasite								Chemicals		
					8. Food Received at proper te	mnerature						1		17. Food additives; appro	ved and properly sto	red: Washing	Fruits
	/				To check	imperature						~		& Vegetables	ved and property sto	rea, washing	Tuits
			<u> </u>		Protection from	Contomin	nation			•/				18. Toxic substances prop	perly identified, store	d and used	
					9. Food Separated & protected					•							
3				~	preparation, storage, display,	and tasting				Water/ Plumbing							
					10. Food contact surfaces and Sanitized at Na ppm/to								+	19. Water from approved backflow device	source; Plumbing in	stalled; proper	г
										•				City approved			
		/			11. Proper disposition of return reconditioned	med, previo	ously served or			/				20. Approved Sewage/Wadisposal	astewater Disposal S	ystem, proper	
					Priority	Foundat	tion Items (2	Points) v	iolat	ione	Roa	uire	Cor	rective Action within 10	days		
O U	I N	N O	N A	C O				R	OU	I	N O		CO			4ifi aati an	R
T	IN	0	A	s	Demonstration of Ki			-	T	IN	U	A	s	rood Temper	ature Control/ Iden	uncation	
	/				and perform duties/ Certified			,e,		1				 Proper cooling metho Maintain Product Temper 		Adequate to	
					Pp 22. Food Handler/ no unautho	orized perso	ons/ personnel							28. Proper Date Marking			
	V				Pp	•						•		29. Thermometers provid		brated: Chem	ical/
					Safe Water, Recordkee Labe		ood Package		2					Thermal test strips			★
	./				23. Hot and Cold Water availa	able; adequ	ate pressure, sa	fe						In milk cooler / r	ient, Prerequisite fo		
	•				24. Required records available	e (shellstoc	k tags: parasite					<u> </u>		30. Food Establishment	, •	•	d)
	/				destruction); Packaged Food l				W							~F ~-8 F ~~	
	 				Conformance with A										Equipment, and Ver		
					25. Compliance with Variance HACCP plan; Variance obtain									31. Adequate handwashir supplied, used	g facilities: Accessib	ole and proper	ly
					processing methods; manufac					~				-FF,			
					Consumer	Advisory			-					32. Food and Non-food C		able, properly	7
									W			_		designed, constructed, an Watch shelving	in coolers ar	nd back r	oom
					26. Posting of Consumer Adv foods (Disclosure/Reminder/F						/			33. Warewashing Facilities Service sink or curb clear	es; installed, maintai	ned, used/	
					On labels												
0	I	N	N	С	Core Items (1 Point) Vi	olations K	Require Correc	tive Action	Not O		xcee N		Da C	ys or Next Inspection , W	hichever Comes F	irst	R
U T	N	О	A	o s	Prevention of Foo				U T	N	0	A	o S		ood Identification		
W					34. No Evidence of Insect cor animals Watch front doors		, rodent/other				~			41.Original container laboration	eling (Bulk Food)		
	/				35. Personal Cleanliness/eatin		g or tobacco use							P	hysical Facilities		
	1				36. Wiping Cloths; properly u	sed and sto	ored		1					42. Non-Food Contact su	rfaces clean		*
\vdash					37. Environmental contamina	tion		+	H	. 1				See 43. Adequate ventilation	and lighting; designa	ted areas used	
_					Watch for conder 38. Approved thawing method	nsatior	1			•				44. Garbage and Refuse p			
		~			20. rapproved mawing method				_	~				Watch			
					Proper Use				1					45. Physical facilities inst See			*
				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						1				46. Toilet Facilities; prop Equipped	erly constructed, sup	plied, and clea	an
					See 47 40. Single-service & single-us		•	\blacksquare						47. Other Violations			
1	/				and used	o articies,	property stored		W	4				Gaskets			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishr Cvs s	ment Name: S outh	Physical A		City/State: Rockwall	License/Permit # 7808							
			TEMPERATURE OBSERVA	TIONS								
Item/Loc		Temp F	Item/Location	Temp F Item	/Location	Temp I						
Truly u	ınit	39	Soda /Energy drin	k 41-44								
	Beer	31	Gasket issue									
	Reddy	27										
Be	n and Jerry's	-8.6										
Ice	cream treats	-17										
	airy cooler	32-34										
	Water	31-35										
S	Sports drink	37										
τ.	AN PURPLECTION OF MOUR FO		SERVATIONS AND CORRECTI		TO THE GOVERNMENT OF STREET							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS		ENT HAS BEEN MADE. YOUR ATTEN	FION IS DIRECTED	TO THE CONDITIONS OBSE	ERVED AND						
	Using reddy ice inside)										
In works	-		his timepart has been or	dered waiting	for repair							
42			here needed - spills etc	<u> </u>	•							
W			e - dated 6/27/23 protein tr	opical								
09	•											
	Best to store shelled eggs on bottom - not over juice Gasket issue on soda											
	Baby formula isle -											
07	One pouch with dated	l rubbed (nff									
07	Soft baked grain bars		/ 11									
<u> </u>	Back room -	0/20/20										
W	Keep an eye on shelv	rina cond	tion									
	. ,		d / to raise all to 6 inches to	clean floor - r	noted raised last inst)						
45	Minor cleaning under											
	Restrooms with soap											
W	•		on sales floor - coca cola									
45	Replace carpet square											
	· · · · · · · · · · · · · · · · · · ·											
W	Watch for dented cans - pulled one borderline Watch for. Cans date 5/23 - 4 cans of evaporated milk											
		<u> </u>										
Received	by:		Print:		Title: Person In Charg	e/ Owner						
(signature)	See abov	/e										
Inspected	l by:		Print:									
(signature)	See abou	utríck	\mathcal{RS}		Samples: Y N	# collected						