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

D	ate:				Time in: Time out: License	/Permit	#					Food Mono	gers Food Handlers		
		2/:	20	24	3:53 4:31 Fs 8							Pp Food Mana	Pp	Page 1 of _	2
					tion: 1-Routine 2-Follow Up 3-Comp			-Inv	estig	ation	n [5-CO/Construction	6-Other	TOTAL/SCO	RE
Es	stabli	ishm	ent l		ne: Contact/Owne	-	_					* Number of Repeat Vio ✓ Number of Violations	olations:		
_	VS 8			ess:	CVS Pest control:		Н	ood		G	reas	e trap / waste oil :	Follow-up: Yes	5/95/	Α
	04 N				Dynasty no monthly		Na			Na		- uap, waste on .	No□Pic		
M					itatus: Out = not in compliance IN = in compliance points in the OUT box for each numbered item Man	NO = no						plicable COS = corrected or M	n site $\mathbf{R} = \text{repeat vio}$ Iark an \mathbf{V} in appropris	olation W- Wate ate box for R	ch
					Priority Items (3 Points) violation		iire Ii	mme	ediate	e Cor	recti		lays		,
О	mpli I	N	N	C	Time and Temperature for Food Safety	R	C) I		N	C	_			R
U T	N	0	A	o s	(F = degrees Fahrenheit)		T		0	A	O S		ployee Health		
			/		Proper cooling time and temperature			V				12. Management, food empl knowledge, responsibilities,		employees;	
			-		2. Proper Cold Holding temperature(41°F/ 45°F)	+		+				13. Proper use of restriction	and exclusion; No dis	charge from	
	/				See			V				eyes, nose, and mouth Sick policy			
			1		3. Proper Hot Holding temperature(135°F)								ontamination by Har	nds	
			/		4. Proper cooking time and temperature	\dashv		-	/			14. Hands cleaned and prop	perly washed/ Gloves u	ised properly	
			•		5. Proper reheating procedure for hot holding (165°F in 2	+	H					15. No bare hand contact wi			
			~		Hours)					/		alternate method properly fo No prep	ollowed (APPROVED	YN)	
			/		6. Time as a Public Health Control; procedures & record Stocking only	;						Highly Sus	sceptible Populations		
					Approved Source			Τ				16. Pasteurized foods used; Pasteurized eggs used when	•	fered	
							L					r asteurized eggs used when	required		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								Chemicals		
					destruction Oak farms / Yumi/ warehouse							·	Circuitans		
	/				8. Food Received at proper temperature Discussed taking temps					<		17. Food additives; approved& Vegetables	d and properly stored;	Washing Fruits	
					• .							18. Toxic substances proper	ly identified, stored ar	nd used	
					Protection from Contamination 9. Food Separated & protected, prevented during food			V					<u> </u>		
	/				preparation, storage, display, and tasting							Wat	ter/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at Na_ ppm/temperature			~				19. Water from approved so backflow device City approved	urce; Plumbing install	ed; proper	
					11. Proper disposition of returned, previously served or	+	-				Ī	20. Approved Sewage/Waste	ewater Disposal Syste	m, proper	
								44	7			dienocal			
L					reconditioned Discarded	$\perp \perp$						disposal			
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Retail Food Establishment Inspection Report

City of Rockwall

by: Johnny Fortenberry	Print:	Title: Person In Charge/ Owner Mod
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr CVS	ment Name: 8337	Physical A	ddress: N Goliad	City/State: Rockwa		License/Permit # Page 2 of 8424					
		· · · · · · · · · · · · · · · · · · ·	TEMPERATURE OBSERVA		I						
FS CO		Temp F	Item/Location	Temp F	Item/Locat	<u>ion</u>	Temp				
FS 000		37	Soda / wine/ trul	y 42							
F	s cooler 2	42/	Beer	42							
(to Fol	lowup as just kicked on)	41	Freeze unit	-3.7							
F	s cooler 3	44	Ice cream/ meals	s -5.7							
	(Non Tcs)		Bagged ice	28							
V	Vater cooler	38									
Gat	torade Cooler	37									
Mc	onster cooler	40									
Item	AN DISDECTION OF VOLUE		SERVATIONS AND CORRECTIONS AND CORRECTIONS				EDVED AND				
Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO TH	HE CONDITIONS OBS	ERVED AND				
	Watch for dented cam	med item	1S								
45	To clean floor in front of	of coolers	3								
42	Minor cleaning needed	d inside d	coolers to include spills and	fan cove	rs						
Ok	Need thermo in warm	est locati	on of cooler 2 - ex naked j	uice							
	To clean fan guards in	ice crea	m/ monster / Gatorade/ wa	ter / coffe	e / milk u	nits					
47/45	Back room- shelving to be 6 inches from floor - to clean under them										
	Keep an eye on roll doors and exit door										
W	Unable to get to mop sink in back room / keep accessible I allow to use										
	Baby formula dates appear to be in compliance.										
W	Toliet out of order in men's room / hot water in both rooms 100-04										
	Keep an eye on cooler 2										
00	Watch carpet and replace squares when needed										
29	To provide thermo to check food when receiving										
							-				
			150								
Received (signature)	See abov	<u>/e</u>	Print:			Title: Person In Char	ge/ Owner				
Inspected (signature)		utríck	Print:			Samples: Y N	# collected				