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

Retail Food Establishment Inspection Report

	First aid kit
	Allergy policy/training
Ц	Allergy policy/training Vomit clean up Employee health
ш	Employee health

rollowup				City of Rockwall											ean up e health	th	
Date: 07/03/2020			20	Time in: License/Permit #									Est. Type	Risk Category	Page 1	of 2	
				tion: 1.40	2-Follow Up	3-Compla		_	-Inv	estig	ation	n	5-CO/Cons		6-Other	TOTAL/S	CORE
Estab	lish	ment	Nan	ne:		act/Owner l							* Number o		olations:		
Physi	Physical Address: Pest control:				Hood Grease trap :						Follow-up: Yes 7						
Horizo			nce S	Status: Out = not in c	To provide ompliance IN = in complia	nce N	$\mathbf{O} = \text{not}$	Na obsei		N.	Na Av = n		oplicable COS	= corrected of	<u> </u>	violation W-V	Watch
Mark				points in the OUT box for	ority Items (3 Points	Mark				box f	or IN	N, NC	O, NA, COS	N	Mark an Vin approp	priate box for R	
Comp	_						R		Comp	lianc			Live Action not to	ехсеей 5 с	шуѕ		R
O I U N T			C O S		mperature for Food Safe degrees Fahrenheit)	ety	K	U	J N	N O	A	o		Em	ployee Health		K
	V			1. Proper cooling time	and temperature				•	,			12. Managemen knowledge, resp		loyees and condition, and reporting	al employees;	
V				2. Proper Cold Holdin See attached	g temperature(41°F/ 45°F	F)			~	,			13. Proper use of eyes, nose, and Policy		and exclusion; No o	lischarge from	
	V	1		3. Proper Hot Holding	g temperature(135°F)									reventing C	Contamination by H	ands	
	V	1		4. Proper cooking time	e and temperature				~	<u>'</u>			14. Hands clear	ned and prop	perly washed/ Glove	s used properly	
	V			5. Proper reheating pro Hours)	ocedure for hot holding (1	65°F in 2					✓		15. No bare han alternate method No direct for	d properly fo	ith ready to eat foods ollowed (APPROVE	s or approved ED Y N)
		1		6. Time as a Public He	ealth Control; procedures	& records									sceptible Population	ns	
	<u> </u>	1		A	pproved Source						/		16. Pasteurized Pasteurized egg		prohibited food not required	offered	
					ed from approved source:	Food in									•		
3				good condition, safe, a destruction Baby for	and unadulterated; parasit ormula	e									Chemicals		
V				8. Food Received at programmer To always che	roper temperature eck / need thern	no					/		17. Food additiv & Vegetables	ves; approve	ed and properly store	d; Washing Frui	its
				Protectio	on from Contamination				~	,			18. Toxic substa	ances propei	rly identified, stored	and used	
V				9. Food Separated & preparation, storage, d	protected, prevented durin lisplay, and tasting	g food								Wa	nter/ Plumbing		
V					ices and Returnables ; Cle ppm/temperature				~	,			19. Water from backflow device City appr	e	ource; Plumbing insta	alled; proper	
	V	•		11. Proper disposition reconditioned	of returned, previously se	erved or			~	,					tewater Disposal Sys	stem, proper	
				Pr	riority Foundation It	tems (2 Po	_			_	_	Cor	rective Action w	vithin 10 da	ays		
O I U N T	O	N A	COS	Demonstration	on of Knowledge/ Person	nel	R	U	J N	N O	N A	C O S	Food	d Temperat	ture Control/ Identi	fication	R
		1			oresent, demonstration of le ertified Food Manager (C				~	,			27. Proper cooli Maintain Produ		used; Equipment Acture	dequate to	
		1		22. Food Handler/ no	unauthorized persons/ per	rsonnel					/		28. Proper Date	Marking an	nd disposition		
	Safe Water, Recordkeeping and Food Package Labeling					2)			29. Thermometers provided, accurate, and calibrated; Chen Thermal test strips Need to check food temp - probe					/		
V	1			23. Hot and Cold Wate 100 F in restro	er available; adequate pre	ssure, safe									nt, Prerequisite for		
				24. Required records a	available (shellstock tags;	parasite		٧	J						ermit (Current/ insp		
				destruction); Packaged				ľ	<u> </u>						Public can		
		Г		25. Compliance with	with Approved Procedu Variance, Specialized Pro-	cess, and			Τ				31. Adequate ha		quipment, and Vend facilities: Accessible		
		/		processing methods; n	ce obtained for specialized nanufacturer instructions	l			•	,			supplied, used				
				Con	nsumer Advisory				•	,			32. Food and N designed, constr		ntact surfaces cleanal used	ble, properly	
		~			ner Advisories; raw or uno ninder/Buffet Plate)/ Alle				~	,					; installed, maintaine ng facility provided	ed, used/	
0 1	N1	l N	C	Core Items (1 Poi	int) Violations Require	? Corrective	Action	n No		Exce	ed 90 N) Da		ection , Wh	ichever Comes Fir	st	R
U N	o		o s		of Food Contamination		K	U	J N	0	A	o s			d Identification		
•	1			animals	sect contamination, roden		Ш			~			41.Original con	tainer labeli	ng (Bulk Food)		
~					ess/eating, drinking or tob	acco use							10.33		ysical Facilities		
/					operly used and stored			1					42. Non-Food C See			_	
	V			37. Environmental cor	ntamination				/	1			1		d lighting; designate		
	V			38. Approved thawing	g method				~	'			Watch dun	npster	operly disposed; facil		I
					per Use of Utensils			1					See		led, maintained, and		
W				dried, & handled/ In u	nt, & linens; properly used use utensils; properly used ent clean ingle-use articles; properl	l		1					Need pa	per tow	ly constructed, suppl vels to RR	ied, and clean	
~				40. Single-service & s and used	ingle-use articles; properl	y stored				~			47. Other Viola	tions			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kim Britton	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	address: / horizon	City/State: Rockwal	I	License/Permit #	Page	Page <u>2</u> of <u>2</u>	
0.00		Tuago	TEMPERATURE OBSERVA		•				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loc	eation_		Temp 1	
Bev co	oolers		Soda/ monster cool	er 49/50					
	34/40		NonTCS						
	Freezers		Floor Bev cooler	s					
	-14/-15		35/ 37						
	airy cooler								
	34/33								
W	ater and tea	32							
С	offee cooler	34							
		OI	SERVATIONS AND CORRECT	IVE ACTION	IS			•	
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	STABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO	THE CONDITIONS OBSE	ERVED AN	√D	
	Using reddy ice								
	Water unit is maintain	ed by cor	npany						
	Always watch for dent	ted cans							
45	Replace or clean carp	et squar	es in various locations in s	tore					
42	Clean Inside coolers v	where ne	eded						
42	Clean spills in bottom	of dairy of	cooler						
07	Nutramigen liquid forr	nula date	ed -07/01/2020 pulled to co	onfirm disc	arding				
07	One bottle of similac I		•						
	Hot water in restroom	•							
46	Need paper towels in	both rest	rooms to safely exit the ro	om					
42/45	Clean under shelving		•						
	Watch back door and								
		701							
. <u></u>									
Covid	Screened POS area /	employee	e temp check / masks / sti	ckers on flo	oor / sig	ıns of social dista	ıncing		
Received (signature)	See ahou	/0	Print:			Title: Person In Charg	ge/ Owner		
T	Jee abul	<i>/</i> C	D. C.						
Inspected (signature)	See abou	atríck	Print:			Samples: V N	# collecte	a.d	