Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

		Time in: 11:20	Time out: 12:48		Neec Neec		#	#				2 CPFM	Food handlers	Page 1	of <u>2</u>			
				spec	tion: 1-Routine	2-Follow U		3-Compla			1-In	vesti	gatio	n	5-CO/Construction	6-Other	TOTAL/S	CORE
Establishment Name: Contact/Owner Narie Vences Physical Address: Pest control:						:					Number of Repeat Violations: Number of Violations COS:		10/0	4 /D				
Physical Address: 1801 S Goliad Rockwall, Tx Compliance Status: Out = not in compliance Pest control: Wise Choice 7/15/24 Note = not in compliance Note = not in compliance											e trap :/ waste oil ans 12/5/23 500g	Follow-up: Yes No	16/8	4/D				
Mar					tatus: Out = not in copoints in the OUT box for	$\frac{1N = in o}{\text{each numbered ite}}$	complian em	ce No Mark '		ot obs					oplicable COS = corrected on for IN, NO, NA, COS Ma	site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat	lation W=	Watch
Con	ınlis	ance	Stat	tus	Prio	rity Items (3	Points)	violations	Req						ive Action not to exceed 3 do			
0	I N	N O					R		0 1	I N N C	N	C	Employee Health					
	/			8	1. Proper cooling time a	_	,				·	/		3	12. Management, food emplo knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding See)			·	/			13. Proper use of restriction a eyes, nose, and mouth	charge from		
3				~	3. Proper Hot Holding t See	emperature(135°	°F)				_				Preventing Co	ontamination by Han	ıds	
	/				4. Proper cooking time See						ı	/			14. Hands cleaned and prope	erly washed/ Gloves u	ised properly	
	(/			5. Proper reheating prod Hours)						·				 No bare hand contact wit alternate method properly fol Gloves 			.)
	/				6. Time as a Public Hea	lth Control; proc	cedures	& records						ı	•	ceptible Populations		
					App	proved Source					ı				16. Pasteurized foods used; p Pasteurized eggs used when t		fered	
					7. Food and ice obtained good condition, safe, and destruction LaBott	d unadulterated;										Chemicals		
•					8. Food Received at pro Checking	per temperature					ı				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	iits
					Protection	from Contamir	nation				ı	/			18. Toxic substances properly Stored low	y identified, stored an	d used	
•	1				9. Food Separated & preparation, storage, dis	play, and tasting	3									er/ Plumbing		
3					10. Food contact surfact Sanitized at	ppm/temperature	e				ı	1			19. Water from approved sou backflow device City approved			
	/				11. Proper disposition of reconditioned Disc	of returned, previous ard	ously ser	rved or			ı	/			20. Approved Sewage/Waste disposal	water Disposal System	m, proper	
•						с. . с.												
								ems (2 Po							rective Action within 10 day	'S		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Marie Vences	Print: Marie Vences	Title: Person In Charge/ Owner
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Queen	Physical A		ity/State: Rockwal	I. Tx	License/Permit #	Page	<u>2</u> of <u>2</u>
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Item/Loca		Temp	Item/Location	Temp	Item/Locat	tion		Temp
	Cake Freezer	11.6	WIF	9	Ominoriz/taco meat			165/188/186
	oft Serve L		All items htt		Prep cooler			
	oft Serve R	41	Hot holding	400	Slice Tom/lettuce			37/37
	andy Cooler	40	Chicken & Dumplings	120		om/shredded	chz	36/38
	ookie dough	38	Cooking		That dograms			37/36
	Blast chiller	-8	Fries, stk fingers		Slice	Tom/cheddar o	chz	36/36
	WIC amb	35	Drawer1/2 htt	8/9				
Let	ttuce/cheese	37/37	Drawer 3/4 htt	12/21				
Item	AN INSPECTION OF VOLUE FO		SERVATIONS AND CORRECTIV			TE CONDITIONS OPERN	/ED 43	JD.
Number	NOTED BELOW: all temperature	es are taken in						עט
46			an 100 in each room. Need		et paper	dispenser in Men's	3	
			r than 101 throughout Kitche					
10			ing quat sani 0-100ppm, wo	rk order	submitte	d, will mix by hand	and	check
45	Minor floor cleaning u							
45	Need new electric plat		a line at front counter					
45	See holes in frp as nee		. C. B. II					
04/45	Cleaning soda and tea		<u> </u>					
34/45 34/45	Air curtain on rear servented Address small gap bot		•					
42	Address missing butto							
37/42/45	Address frozen conde	nsation o	on wall, fan guard and ceiling	g in WIF				
W	No labels on bag of let	ttuce and	shredded cheese in WIC, ju	ıst open	ed			
37	Address heavy conder	nsation b	uild up in blast cooler					
24/47	Best practice to hang	mop to d	rip dry not stored in mop bu	cket or w	ringer, v	vill attract flying ins	sects)
!!	Discarded chicken & d	lumplings	s, determined the unit was u	nplugged	t l			
			patties from frozen drawer to					
32			utting boards, time to sand,	flip or re	olace			
W	Need City Food establ	lishment	permit					
Received (signature)	See abov	/ <u>P</u>	See abo)\/A		Title: Person In Charge/ (Owner	
Inspected	_		Print:					
(signature)	(Revised 09-2015)	SI	Richard	Hill		Samples: Y N #	collecte	ed