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	
Allergy policy/training Vomit clean up Employee health	
Employee health	

						Time out: 12:04		FS 9	32 <u>8</u>	} -					_	Food handl All when hir	red 3	Page 1	
		se of shme			tion: 1-Routine	2-Follow U		3-Complai ct/Owner N	_	4-]	Inve	stiga	ation		5-CO/Cons		6-Other l	TOTAL/S	CORE
Da	iry		eer	า 43	3857	Pe	Glass	3	tame.	Hoc	od		Gı	rease		of Violations	COS:	13/8 ⁻	7/B
	iolia	ıd				Pest	tek 1/11/202	23 to provide		02/2	022		Sou	uthw	/aste 11/2022 10	000	No □ Pics 0		
Ma	rk th	Comp ne app	plian	riate	otatus: Out = not in compoints in the OUT box for e	each numbered it	tem	Mark ¶		propr	riate b	ox f	or IN	, NO	plicable COS D, NA, COS ive Action not to		Iark an √in appropri	olation W-V ate box for R	Watch
	npli	ance			FIIOI	ity Items (3	r omis)	violations		Co	ompli	iance	e Stat	us	ive Action not to	o exceea 5 a	ays		
O U T	N N	N O	N A	C O S	,	grees Fahrenhe	eit)	y	R	U T	I N	N O	N A	C O S			ployee Health		R
		/			1. Proper cooling time an Discussed coo	nd temperature pling chili	i quick	кly			~				12. Managemer knowledge, res		loyees and conditional and reporting	employees;	
3				/	2. Proper Cold Holding to Discarded whi	temperature(41°	°F/ 45°F) eam				/				eyes, nose, and	mouth	and exclusion; No dis	scharge from	
				_	3. Proper Hot Holding te See										To be poste		nand sinks ontamination by Har	nde	
		-			4. Proper cooking time a Hot holding												perly washed/ Gloves		
					5. Proper reheating proce			5°F in 2			•				15. No bare har	nd contact wi	th ready to eat foods of	or approved	
	(~			Hours)						~						ollowed (APPROVED)
		/			6. Time as a Public Heal	th Control; prod	cedures &	& records								Highly Sus	sceptible Populations		
					Арр	roved Source							~		16. Pasteurized Pasteurized egg No eggs		prohibited food not of required	fered	
	/				7. Food and ice obtained good condition, safe, and destruction Labbat			Food in					_				Chemicals		
	/				8. Food Received at prop Temps logged	per temperature					/				& Vegetables		d and properly stored;	Washing Frui	its
J						from Contami	ination				~				Water or 18. Toxic subst Watch stora	ances proper	ly identified, stored ar	nd used	
	/				9. Food Separated & pro preparation, storage, disp			food								-	ter/ Plumbing		
	/				10. Food contact surface Sanitized at _200_ p			ned and		3					19. Water from backflow device	e	urce; Plumbing instal	led; proper	
		/			11. Proper disposition of reconditioned Dispo	returned, previ	iously ser	ved or			~				disposal	C	ewater Disposal Syste		
						rity Founda		ms (2 Po	inte) "	iolati	ions	Rea	uire	Cor			<u>l containers s</u>	SEE 41	
							ation ite	1113 (2 1 0	mis <i>j</i> v	iouii				00,	rective Action v	vunun 10 aa	ys		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personn	el	R	O U T		N O	N A	C O S			ys ure Control/ Identific	cation	R
				O		of Knowledge/	/ Personn	el nowledge,		O U	I	N	N	C O	Food 27. Proper cool	d Temperato	ure Control/ Identification	equate to	
				O	Demonstration 21. Person in charge presand perform duties/ Cert	of Knowledge/ sent, demonstra ified Food Man	/ Personn ation of kn nager (CFI	el nowledge, M)		O U	I	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date	d Temperate ing method to act Temperate Marking an	ure Control/ Identifications used; Equipment Adecure Must be placed in standard disposition	equate to	
				O	Demonstration 21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record	of Knowledge/ sent, demonstra ified Food Man authorized pers	/ Personn ation of kn nager (CFI sons/ person	el nowledge, M) onnel		O U	I	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date Anything one 29. Thermomet Thermal test st	ing method uncertainty temperature Marking an over 24 hrs ers provided trips	ure Control/ Identifications Ised; Equipment Adecure Must be placed in standard disposition S, accurate, and calibra	equate to nallow pans w/ li	d off
				О	Demonstration 21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record	of Knowledge/ sent, demonstra ified Food Man authorized pers dkeeping and l Labeling	/ Personn ation of kn nager (CFI sons/ perso Food Pac	el nowledge, M) onnel		O U	I	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and	ing method uncert Temperature Marking an wer 24 hrs ers provided rips d test str	ure Control/ Identifications used; Equipment Adecure Must be placed in standard disposition	equate to nallow pans w/ li ted; Chemical	d off
				О	Demonstration 21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water	of Knowledge/ sent, demonstra ified Food Man authorized pers dkeeping and l Labeling available; adequilable (shellsto	/ Personn ation of kn nager (CFl sons/ perso Food Pac quate press	el nowledge, M) nonnel kage sure, safe		O U	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estab	ing method unct Temperate Marking an ver 24 hrs ers provided rips d test str. Requirement	ure Control/ Identifications of the Must be placed in structure Must be placed in the Must be placed in structure in the Must be placed in t	equate to nallow pans w/ li ted; Chemical	d off
				О	Demonstration 21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records avadestruction); Packaged F	of Knowledge/ sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellstofood labeled ith Approved I	/ Personn ation of kn hager (CFI sons/ person Food Pac huate press bck tags; p Procedur	el nowledge, M) onnel kage sure, safe arasite		O U T	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20	ing method unct Temperature Marking an ever 24 hrs ers provided trips diest stranger Requirement Polishment Po	ure Control/ Identifications is a control in set in	equate to nallow pans w/ li ted; Chemical peration sign posted)	d off
				О	Demonstration 21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; mar	of Knowledge/ sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellstofood labeled ith Approved I riance, Speciali obtained for spenufacturer instra	/ Personn ation of kn nager (CFI sons/ perso Food Pac quate press pck tags; p Procedur ized Proce ecialized vuctions	el nowledge, M) onnel kage sure, safe arasite		O U T	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20	ing method unct Temperate Marking an ver 24 hrs ers provided rips d test str Requirement polishment Po 23 post Utensils, Eq andwashing to	ure Control/ Identifications is detailed; Equipment Adequire Must be placed in street disposition in accurate, and calibrations in date in the Arrival of th	equate to nallow pans w/ li ted; Chemical peration sign posted)	d off
				О	Demonstration 21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Taking temps two Constructions.	sent, demonstratified Food Manauthorized persent deeping and Labeling available; adequilable (shellstofood labeled ith Approved liriance, Speciali obtained for spenufacturer instruction of the per datumer Advisory	/ Personn ation of kn aager (CFI sons/ perso Food Pac uate press ock tags; p Procedur ized Proce ecialized uctions Ly y	el nowledge, M) onnel kage sure, safe arasite ess, and		O U T	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date Anything of 29. Thermomet Thermal test st Digital and Permit 30. Food Estah Need 20 31. Adequate h supplied, used Equipped 32. Food and N designed, const See attac	ing method unct Temperature Marking an ever 24 hrs ers provided rips diest sture Requirement Polishment Polishment Polishment Polishment gandwashing and diest sture diest stu	ure Control/ Identifications and the state of the state o	equate to nallow pans w/ li ted; Chemical peration sign posted) ng and properly	d off
				О	Demonstration 21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Taking temps tw	of Knowledge/ sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellsto Food labeled ith Approved I riance, Speciali obtained for spenufacturer instraice per da umer Advisory Advisories; ra der/Buffet Plat	/ Personn ation of kn nager (CFI sons/ perso Food Pac quate press pck tags; p Procedur ized Proce ecialized vuctions ly y ww or unde	el nowledge, M) connel kage sure, safe arasite ess, and er cooked		W	I N	N	N	C O	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20 31. Adequate h- supplied, used Equippe 32. Food and N designed, const See attac 33. Warewashii	ing method unct Temperate Marking an wer 24 hrs ers provided trips d test str Requirement Olishment Per 23 post Utensils, Equandwashing to the dominate of the dominate	ure Control/ Identifications and the sure Must be placed in street disposition and the street and calibrations are sure in the street and calibrations are sure in the street and the street and the street and the street are sure in the street are sure i	equate to nallow pans w/ li ted; Chemical peration sign posted) ng and properly	d off
		0	A	OS	Demonstration 21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Taking temps tw Const 26. Posting of Consumer foods (Disclosure/Remir	sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instra ice per da umer Advisory Advisories; ra ider/Buffet Plat ooking all meat	/ Personn ation of kn nager (CFI sons/ perso Food Pac quate press pck tags; p Procedur ized Proce ecialized ructions Ly www or unde te)/ Allerg ts to above	el nowledge, M) onnel kage sure, safe arasite resess, and	Action	W W	V to E	N O	N A	C O S	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20 31. Adequate he supplied, used Equipped 32. Food and Need an	ing method unct Temperate Marking an ver 24 hrs er Marking an ver 24 hrs ers provided rips d test str Requirement Olishment Per 23 post Utensils, Equandwashing and washing and unched and unch	ure Control/ Identifications and Control in Section Se	equate to nallow pans w/ li ted; Chemical/ peration sign posted) ng and properly e, properly used/	d off
				О	21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Taking temps tw Const 26. Posting of Consumer foods (Disclosure/Remir Posting for allergens / co	sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instra ice per da umer Advisory Advisories; ra ider/Buffet Plat ooking all meat	/ Personn ation of kn ager (CFI sons/ perso Food Pac quate press pack tags; p Procedur ized Proce ecialized cuctions ly y aw or unde te)/ Allerg ts to above Require (el nowledge, M) onnel kage sure, safe arasite resess, and	R	W 2	V to E	N O	N A	COSS	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20 31. Adequate he supplied, used Equipped 32. Food and Need an	ing method unct Temperate Marking an ver 24 hrs ers provided rips d test str Requirement 23 post Utensils, Eq andwashing to Con-food Con ructed, and unched ng Facilities; curb cleaning ection, Who	ure Control/ Identifications and Control in Section Se	equate to nallow pans w/ li ted; Chemical/ peration sign posted) ng and properly e, properly used/	d off
OUU		N	A N	O S	21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Taking temps tw Const 26. Posting of Consumer foods (Disclosure/Remir Posting for allergens / co	sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instra iCe per da umer Advisory Advisories; ra ider/Buffet Plat ooking all meat t) Violations I	/ Personn ation of kn nager (CFI sons/ perso Food Pac quate press pck tags; p Procedur ized Proce ecialized ructions y aw or unde te)/ Allerg is to above Require on	el nowledge, M) onnel kage sure, safe arasite res ess, and er cooked ten Label e requires Corrective	Action	W W 2	V to E	N O	N A	C O S	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20 31. Adequate he supplied, used Equipped 32. Food and Need an	ing method unct Temperate Marking an wer 24 hrs ers provided rips d test str Requirement Olishment Per 23 post Utensils, Equandwashing to the dominated, and unched and unched to the dominated to the domi	ure Control/ Identification used; Equipment Adequate Must be placed in shed disposition accurate, and calibratings in date and calibrating in date and calibrating in the control of the	equate to nallow pans w/ li ted; Chemical/ peration sign posted) ng and properly e, properly used/	d off
OUU		N	A N	O S	21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance opprocessing methods; man Taking temps tw Const 26. Posting of Consumer foods (Disclosure/Remir Posting for allergens / cc Core Items (1 Point Prevention of 34. No Evidence of Insection 20 Post 1 Post 20 Prevention of 34. No Evidence of Insection 20 Post 30 Prevention of 34. No Evidence of Insection 20 Post 30 Prevention of 34. No Evidence of Insection 30 Prevention of 34. No Evidence of Insection 30 Prevention of 1 Prevention of 1 Post 30 Prevention of 1 Preventi	sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellsto Food labeled ith Approved I riance, Speciali obtained for spenufacturer instra iCC per da umer Advisory Advisories; ra der/Buffet Plat boking all meate it Violations of Food Contan et contaminatio	/ Personn ation of kn ager (CFI sons/ perso Food Pac quate press pck tags; p Procedur ized Proce ecialized ructions Ly y aw or unde te)/ Allerg ts to above Require of mination on, rodent/	el nowledge, M) connel kage sure, safe arasite ess, and er cooked gen Label e requires Corrective	Action	W W 2	V to E	N O	N A	C O S	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20 31. Adequate he supplied, used Equippe 32. Food and Need designed, const See attac 33. Warewashin Service sink or Set un ys or Next Inspec	ing method unct Temperate Marking an ver 24 hrs ers provided rips d test str Requirement 23 post Utensils, Equandwashing in d fon-food Contracted, and uncheding Facilities; curb cleanin ection, What Food attainer labeling	ure Control/ Identification used; Equipment Adequate Must be placed in shed disposition accurate, and calibratings in date and calibrating in date and calibrating in the control of the	equate to nallow pans w/ li ted; Chemical/ peration sign posted) ng and properly e, properly used/	d off
OUU		N	A N	O S	21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Taking temps tw Construction 26. Posting of Consumer foods (Disclosure/Remir Posting for allergens / co	of Knowledge/ sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellstore) authorized pers ditable (shellstore) available, specialiobtained for spenufacturer instractory ice per datable (shellstore) authorized personal shellstore) authorized personal shellstore authorized personal	/ Personn ation of kn ager (CFI sons/ perso Food Pac uate press pck tags; p Procedur ized Proce ecialized ructions by we or unde te) Allerg is to above Require to mination on, rodent/ ag or tobac	el nowledge, M) connel kage sure, safe arasite ess, and er cooked gen Label e requires Corrective	Action	W W 2	V to E	N O	N A	C O S	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20 31. Adequate he supplied, used Equippe 32. Food and Need designed, const See attac 33. Warewashin Service sink or Set un ys or Next Inspec	ing method unct Temperature and Ver 24 hrs ers provided rips d test strangers provided rips and washing and washing and test of the d right provided ri	ure Control/ Identification issed; Equipment Ade in Accurate, and calibra rips in date int, Prerequisite for O cermit (Current/ insp second) issed intact surfaces cleanable installed, maintained, gracility provided ichever Comes First I Identification ing (Bulk Food) sical Facilities	equate to nallow pans w/ li ted; Chemical/ peration sign posted) ng and properly e, properly used/	d off
OUU		N	A N	O S	21. Person in charge presand perform duties/ Cert 3 on Site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance opprocessing methods; material Taking temps two Constitutions of Consumer foods (Disclosure/Remir Posting for allergens / cc 26. Posting of Consumer foods (Disclosure/Remir Posting for allergens / cc 27. Core Items (1 Point Prevention of Consumer foods (Disclosure/Remir Posting for allergens / cc 28. Porsonal Cleanliness (1 Point Prevention of Consumer foods (Disclosure/Remir Posting for allergens / cc 29. Posting of Consumer foods (Disclosure/Remir Posting for allergens / cc 29. Posting of Consumer foods (Disclosure/Remir Posting for allergens / cc 29. Posting of Consumer foods (Disclosure/Remir Posting for allergens / cc 20. Posting of Consumer foods (Disclosure/Remir Posting for allergens / cc 20. Posting of Consumer foods (Disclosure/Remir Posting for allergens / cc 20. Posting of Consumer foods (Disclosure/Remir Posting for allergens / cc 20. Posting of Consumer foods (Disclosure/Remir Posting for allergens / cc 21. Posting the Water Records avades the processing methods; material processing method	sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instra ice per da umer Advisory Advisories; rander/Buffet Plat ooking all meat to Violations of frood Contan ct contaminatio /eating, drinkin erly used and st	/ Personn ation of kn ager (CFI sons/ perso Food Pac uate press pck tags; p Procedur ized Proce ecialized ructions by we or unde te) Allerg is to above Require to mination on, rodent/ ag or tobac	el nowledge, M) connel kage sure, safe arasite ess, and er cooked gen Label e requires Corrective	Action	W 2 2 1 Not	V to E	N O	N A	C O S	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20 31. Adequate he supplied, used Equippe 32. Food and Nodesigned, const See attac 33. Warewashin Service sink or Set un ys or Next Inspect	ing method unct Temperate Marking an wer 24 hrs E Marking an wer 24 hrs Ers provided rips d test str Requirement Olishment Po 23 post Utensils, Equandwashing and washing and wash	ure Control/ Identification issed; Equipment Ade in Accurate, and calibra rips in date int, Prerequisite for O cermit (Current/ insp second) issed intact surfaces cleanable installed, maintained, gracility provided ichever Comes First I Identification ing (Bulk Food) sical Facilities	equate to nallow pans w/ li ted; Chemical peration sign posted) ng und properly e, properly used/	d off
OUU		N	A N	O S	21. Person in charge presand perform duties/ Cert 3 on site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records avadestruction); Packaged F Conformance with Va HACCP plan; Variance of processing methods; man Taking temps two Constructions of Consumer foods (Disclosure/Remir Posting for allergens / cot Core Items (1 Point Prevention of Consumer See 35. Personal Cleanliness See 35. Personal Cleanliness	of Knowledge/ sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instracturer instractu	/ Personn ation of kn ager (CFI sons/ perso Food Pac uate press pck tags; p Procedur ized Proce ecialized ructions by we or unde te) Allerg is to above Require to mination on, rodent/ ag or tobac	el nowledge, M) connel kage sure, safe arasite ess, and er cooked gen Label e requires Corrective	Action	W 2 2 1 Not	I N	N O	N A	C O S	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20. 31. Adequate he supplied, used Equippee 32. Food and Nedsigned, const See attac 33. Warewashin Service sink or Set up ys or Next Inspector 41. Original con 42. Non-Food Cee 43. Adequate ve Watch 44. Garbage and	ing method under Temperature Marking an wer 24 hrs ers provided rips dest stransport of test stransport of	ure Control/ Identificationsed; Equipment Adequire Must be placed in street disposition and calibra rips in date and cali	equate to nallow pans w/ li ted; Chemical/ peration sign posted) ng and properly a used/	d off
OUU		N	A N	O S	21. Person in charge presand perform duties/ Cert 3 on Site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance opprocessing methods; mar Taking temps tw Construction of Consumer foods (Disclosure/Remir Posting for allergens / cc Core Items (1 Point Prevention of 34. No Evidence of Insectanimals See 35. Personal Cleanliness 36. Wiping Cloths; proposition of Cooking Or Cooking or Cooking or Cooking Cooking or Cooking or Cooking Cooking or Cooking Co	of Knowledge/ sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instracturer instractu	/ Personn ation of kn ager (CFI sons/ perso Food Pac quate press pck tags; p Procedur ized Proce ecialized ructions y aw or unde te)/ Allerg is to above Require of mination on, rodent/ ag or tobac	el nowledge, M) connel kage sure, safe arasite ess, and er cooked gen Label e requires Corrective	Action	W 2 2 1 Not 0 U T	I N	N O	N A	C O S	27. Proper cool Maintain Produ 28. Proper Date Anything ov 29. Thermomet Thermal test st Digital and Permit 30. Food Estalt Need 20. 31. Adequate he supplied, used Equipped 32. Food and Nedsigned, const See attalt Service sink or Set up ys or Next Inspection 41. Original con 42. Non-Food of See 43. Adequate ve Watch 44. Garbage and Watch are	ing method uncertainty and test strainer labeling from the content of the content	ure Control/ Identificationsed; Equipment Adequire Must be placed in street disposition and calibra rips in date and cali	equate to nallow pans w/ li ted; Chemical peration sign posted) ng und properly e. properly used/	d off
OUU		N	A N	O S	21. Person in charge presand perform duties/ Cert 3 on Site 22. Food Handler/ no un 1 on-site all at hiring Safe Water, Record 23. Hot and Cold Water See 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance opprocessing methods; mar Taking temps tw Construction of Consumer foods (Disclosure/Remir Posting for allergens / cc Core Items (1 Point Prevention of 34. No Evidence of Insectanimals See 35. Personal Cleanliness 36. Wiping Cloths; proposition of Cooking Or Cooking or Cooking or Cooking Cooking or Cooking or Cooking Cooking or Cooking Co	sent, demonstra ified Food Man authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instraice per da umer Advisory Advisories; rander/Buffet Plat ooking all meat to Violations of Food Contan et contamination rerly used and st mination method et r Use of Utensi & linens; proper	/ Personn ation of kn nager (CFI sons/ perso Food Pac Food Pac puate press pck tags; p Procedur ized Proce ecialized ructions y aw or under te)/ Allerg is to above Require to mination on, rodent/ ng or tobac tored ils erly used,	el nowledge, M) onnel kage sure, safe arasite reses, and recooked ten Label te requires Corrective	Action	W 2 2 1 1 1 W	I N	N O	N A	C O S	27. Proper cool Maintain Produ 28. Proper Date Anything on 29. Thermomet Thermal test st Digital and Permit 30. Food Estat Need 20 31. Adequate he supplied, used Equippe 32. Food and Neesigned, const See attac 33. Warewashin Service sink or Set un ys or Next Inspector 41. Original con 42. Non-Food Const See 43. Adequate we Watch 44. Garbage and Watch are 445. Physical factor See	ing method unct Temperate Marking an wer 24 hrs E Marking an wer 24 hrs Requirement of the state	ure Control/ Identification ised; Equipment Ade ire Must be placed in shed disposition is, accurate, and calibra rips in date nt, Prerequisite for O crmit (Current/ inspected uipment, and Vending facilities: Accessible a installed, maintained, gracility provided ichever Comes First I Identification ing (Bulk Food) sical Facilities ces clean d lighting; designated perly disposed; facility dumpster ed, maintained, and control y constructed, supplie	equate to nallow pans w/ li ted; Chemical peration sign posted) ng und properly e, properly used/ areas used ies maintained lean	d off

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tristin Watkins	Print:	Title: Person In Charge/ Owner GM
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

F	•	1									
	nent Name: Queen	Physical A Goliac		City/State: Rockwa l		ge <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT			,					
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp F					
Freeze	er lobby	-1.3	ColdTop 1 line		OldTop 2						
Ch	ill cold top 1		Cut lettuce	38	Cut tomatoes						
Whippe	ed cream in top section	46	Burrito	Sliced tomatoes							
Milk	inside cooler	40	Bag of lettuce inside uni	38	Hot drawers						
Sof	t serve unit 1	39	Steam table		Hamburgers	179					
S	oft serve 2	39	Beef	170	Chicken	185					
Cold	d top2 freezer	8.9	Chili	182	Upright freezer top/ bottoM	1 12/24					
	Gravy unit	156	Chicken n dumplings	166	Cooked chicken in hot holding	150-165					
	,	OF	SERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
	Watch dumpsters and	area aro	und								
47	Need clean out cap the	at is miss	sing								
47	To always place a lid o	n waste	oil container and avoid stor	ing dirty	mops outside as this attracts p	ests					
	All ice cream appears				·						
42/	General cleaning need	ded arour	nd soda station in dining								
W	Drain to soda station is	s clogged	d and is being addressed								
	Hot water in kitchen -1		<u> </u>								
42/45	Need to clean under e	quipmen	t and sinks grout line / ho	ses etc							
02		•	side cold top unit as on top		ling 46						
	Soft serve 2 is not in u	sed at th	e time								
32	Need to remove old st	ickers fro	om food containers etc to m	ake then	n cleanable						
42	General detailed clear	ning need	led inside coolers								
	Sanitizer in bucket 200) ppm									
34	To fill small gap at bac	• •									
32	Time to address badly	rusted d	rain screen at soda station i	n drive th	hru						
19	Leak at hand sink to re	epair									
32	Leak at ice machine fr	om top p	ortion to address as rusty								
47	Best to hang mop to a										
45	To fill small holes arou	nd mop s	sink								
	Upright cake freezer -	9									
	Reminder to use chem	nicals as	per company guidelines -								
45			ring panels in dry storage								
42	To clean debris under	shelving	in dry storage and wic Wif								
37	Reminder that shelving		<u> </u>								
	Wic temps - ambient 3	9/ cut to	stations 35/ sliced tomatoes	35 / Wif	f-11						
32/37	•		ean shelving in wic and add								
!!	Discussed cooling down hot f	oods and ta	king temp every 30 mins to confirm-	if this is not	t being done then discontinue and discar	d nightly!					
			T = .		l						
Received (signature)	by:	,	Print:		Title: Person In Charge/ Owne	r					
	See abov	<u>'</u>									
Inspected (signature)	See abov Kelly kirkpa	 	Print:								
	кешу кичкра	urick	バス		Samples: Y N # collect	ted					