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

Date: 8/6/24			Time in:							Page 1	of <u>2</u>						
Purp Estab				ction: 1-Routine	2-Follow U	7 3-Co	mplair		4-	Inve	stiga	tion		5-CO/Construction Number of Repeat Vi	6-Other	TOTAL/S	SCORE
Dair				ne.		Marie Ve		aine.						Number of Violations	COS:	16/8	1/R
Phys 1801				kwall, Tx		st control : e Choice 8/6/2	24		Ho Amer	od ica's 12	2/5/23		ease	e trap :/ waste oil ans	Follow-up: Yes No	10/0	4 /D
Mark				Status: Out = not in co	r each numbered it		Mark '✓	' a cl		ark in	appr	opriat	te bo	plicable COS = corrected of x for IN, NO, NA, COS No execution not to exceed 3 and a contract of the contract	on site R = repeat vio	lation W= e box for R	Watch
Comp O I							auons I	R		ompl		Stat		ve Action not to exceed 3 to	uys		R
U N					mperature for For degrees Fahrenhei	•		K	U	N	0	A	o s	Em	ployee Health		K
	V			Proper cooling time	and temperature					/				12. Management, food emp knowledge, responsibilities.	•	employees;	
2				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)								13. Proper use of restriction	and exclusion; No disc	charge from	
3				See 3. Proper Hot Holding	temperature(135°	°F)								eyes, nose, and mouth			
				See 4. Proper cooking time										Preventing C 14. Hands cleaned and prop	ontamination by Han		,
				See 5. Proper reheating pro			n 2			•				15. No bare hand contact w	•		
	V			Hours)		8 (/				alternate method properly for Gloves)
V	1			6. Time as a Public He	ealth Control; proc	cedures & reco	ords							Highly Su	sceptible Populations		
				Aį	oproved Source					/				16. Pasteurized foods used; Pasteurized eggs used when		fered	
V				7. Food and ice obtains good condition, safe, a destruction LaBott	nd unadulterated:		in								Chemicals		
_				8. Food Received at pr	oper temperature					/				17. Food additives; approve & Vegetables	d and properly stored;	Washing Fru	iits
				Checking	n from Contami	nation			3				/	Water 18. Toxic substances proper See	ly identified, stored an	d used	
V				9. Food Separated & preparation, storage, di											ter/ Plumbing		
V				10. Food contact surfact Sanitized at _200_			nd			~				19. Water from approved so backflow device	ource; Plumbing install	ed; proper	
				11. Proper disposition	_	ously served o	or							City approved 20. Approved Sewage/Wast	tewater Disposal System	m, proper	
V				reconditioned Disc	ard									disposal			
			<u> </u>				(A.D. :	-		-	_		~				
0 I			C				(2 Poir	nts)	0	I	N	N	С	rective Action within 10 da		ation	R
O I U N					n of Knowledge/	Personnel		_	_	I N	_			Food Temperat	ure Control/ Identific		R
O I N N T			О	Demonstration 21. Person in charge put and perform duties/ Ce 2	n of Knowledge/ resent, demonstratertified Food Man	Personnel tion of knowle ager (CFM)	edge,	_	O U	I N	N	N	C O	Food Temperat 27. Proper cooling method of Maintain Product Temperat	ure Control/ Identific used; Equipment Adequire		R
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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 (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Queen	Physical A		City/State: Rockwa l	l Tx	License/Permit # FS-9328	Page	<u>2</u> of <u>2</u>	
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Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion		Temp	
Glass	Cake Freezer	6.7	WIF	2.1				169/165/168	
S	oft Serve L	40	All items htt		Prep cooler L				
S	oft Serve R	40	Hot holding		Slic	e Tom/lettu	ice	36/38	
C	andy Cooler	25	Gravy	162	Slice	d/shredded	chz	37/39	
Co	ookie dough	30	Cooking		Pr	ep cooler f	3		
E	Blast chiller	6.1	Fries, cfs patty	175/198	Slice	Tom/cheddar	chz	36/37	
	WIC amb		Drawer1/2 htt	8/9	Hot o	dog/chix bre	east	36/32	
chee	se/whipped icing	41/40	Drawer 3/4 htt	25/26					
			SERVATIONS AND CORRECTI						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO T	HE CONDITIONS OBSEI	RVED Al	ND	
46	Restrooms equipped of	greater th	an 106 in each room.						
	Hand sinks all equippe	ed greate	r than 101 throughout Kitch	en					
	3 comp sink set up, 13		quat sani 200ppm						
	Reach in Freezer, 18,								
45	Need new electric plat								
45	Seal holes in frp as ne								
	Cleaning soda and tea		<u> </u>						
37			sation in reach in freezer						
34 37	Address small note bo		corner rear service door						
-	,		on wall, fan guard and ceilir	a in WIF					
28	No date label on slice		, ,	ig iii vvii					
			itting next to bananas, alwa	avs store	low and	separated from for	ood		
	Best practice hanging			2,000.0	1011 4114	ooparatoa nom t			
37	Address ice buildup or	<u> </u>	• • •						
37	•		valls and floor under fan un	it					
31			d sink at cake decorating s						
	Using gloves to touch	Rte food:	3						
	Using tongs to transfer burger patties to grill								
32 Time to sand or replace white cutting board									
2 Observed milk and whip cream stored in cooler by dessert 3 comp, discarded during insp temps 65								5-68	
Received	by:		Print:			Title: Person In Charge	/ Owner		
(signature)	See abov	<u>'e</u>	See ab	ove					
Inspected (signature)	See abou	ST.	Richard Richard	l Hill		Samples: Y N	# collect	ed	
Form EU 06	(Revised 09-2015)		1 1			Sampros. 1 11	concet		