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

					cense/Permi						Food handlers Food mana	Food handlers 1 and new 3				
					10:18 11:25 11:Routine		S 932		1 Inve	a ti a	tion		5-CO/Construction 6-Other	on	Page 1	
E	stabli	ishme	ent l	Nan	e:	Contact/0	Owner Name		4-Inve	suga	ation	1 [* Number of Repeat Violations:	er	TOTAL/S	CORE
_					3857	Glass		111	1		I C.		✓ Number of Violations COS: e trap : Follow-up: Y	v	14/8	6/B
	nysic oliad	al Ad	iare	ess:	Pe	Pest control : estek 2/16/21		11/	ood /21			rease prov		Y es 🔽	, 0	
М					tatus: Out = not in compliance $IN = i$ points in the OUT box for each numbered	in compliance	NO = n Mark ✓ ir			NA box f	A = no	ot ap			ation W-V	Watch
IVI	iaik t	не арг	лор	Trace	•				•			_	ive Action not to exceed 3 days	грргоргии	ic oox for K	
О	Î		N	С	Time and Temperature for	Food Safety	R		Compl	N	N	С				R
U T		0	A	o s	(F = degrees Fahrenh	heit)			U N T	0	A	o S	Employee Health			
					Proper cooling time and temperature	re			/				12. Management, food employees and conc knowledge, responsibilities, and reporting	ditional e	employees;	
					2. Proper Cold Holding temperature(4	11°F/ 45°F)		-	_				13. Proper use of restriction and exclusion;	No disc	harge from	
3				~	Sour cream over stack	ked			/				eyes, nose, and mouth To be at all hand sinks with wa		-	
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands						
		/			4. Proper cooking time and temperature	re			1				14. Hands cleaned and properly washed/ C	Gloves us	sed properly	
					5. Proper reheating procedure for hot l	holding (165°l	F in 2						15. No bare hand contact with ready to eat			
					Hours)								alternate method properly followed (APPR Gloves or utensils	ROVED	YN)
		~			6. Time as a Public Health Control; pr	rocedures & r	ecords						Highly Susceptible Popul	lations		
					Approved Source	e							16. Pasteurized foods used; prohibited food Pasteurized eggs used when required	d not offe	ered	
					7. Food and ice obtained from approve		od in	-								
	~				good condition, safe, and unadulterate destruction Labbat								Chemicals			
	. /				8. Food Received at proper temperature	re							17. Food additives; approved and properly & Vegetables	stored; V	Washing Fru	its
L					Ice cream milk 33				~				Water only			\perp
					Protection from Contan				'				18. Toxic substances properly identified, st Watch	tored and	1 used	
	/				Food Separated & protected, prever preparation, storage, display, and tasting		bod						Water/ Plumbing			
3					10. Food contact surfaces and Returna Sanitized at <u>200</u> ppm/temperatu	ables ; Cleaned ure Ice mad	l and chine	v	v			1	19. Water from approved source; Plumbing backflow device Watch air gaps under sin		d; proper	
		./			11. Proper disposition of returned, pre			F	./			İ	20. Approved Sewage/Wastewater Disposa disposal	al Systen	n, proper	
					reconditioned Discarded								uisposui			
	-	-	-		D	1 - 4° T4	(2 D.:4:			-	•	~				
0	I	N	N	C			s (2 Points)	•	0 I	N	N	C	rective Action within 10 days			R
O U T	N	N O	N A	C O S	Demonstration of Knowledg	ge/ Personnel	R	1					rective Action within 10 days Food Temperature Control/ Id	dentifica	ation	R
	N	N O	N A		Demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3	ge/ Personnel tration of know anager (CFM)	r vledge,	1	O I U N	N	N	C O	Food Temperature Control/ Id 27. Proper cooling method used; Equipme Maintain Product Temperature			R
Т	N	N O	N A		Demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma	ge/ Personnel tration of know anager (CFM)	r vledge,	1	O I U N	N	N	C O	Food Temperature Control/ Id 27. Proper cooling method used; Equipme Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates	ent Adeq	uate to	
Т	N	N O	N A		Demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized pe	ge/ Personnel tration of know anager (CFM) ersons/ personn	r ledge,	1	O I U N	N	N	C O	Food Temperature Control/ Ic 27. Proper cooling method used; Equipme Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips	ent Adeq	uate to	
Т	N	N O	N A		Demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized perform employees within 30 days Safe Water, Recordkeeping and	ge/ Personnel tration of know anager (CFM) ersons/ personn d Food Packa	R vledge, eel eel eel eel eel eel eel eel eel e	1	O I U N	N	N	C O	Food Temperature Control/ Id 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and	ent Adeq	quate to	
Т	N	N O	N A		Demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst	tration of know anager (CFM) ersons/ personr d Food Packa	R //ledge, mel ge	1	O I U N	N	N	C O	Food Temperature Control/ Ic 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current)	e for Op	quate to	
Т	N	N O	N A		Demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled	ration of know anager (CFM) ersons/ personn d Food Packa equate pressure tock tags; para	R //ledge, mel ge	1	O I U N	N	N	C O	Food Temperature Control/ Ide 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and of Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside	calibrate e for Op	puate to d; Chemical peration gn posted)	
Т	N	N O	N A		Demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Specia	ration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process,	R vledge, nel ge e, safe site	1	O I U N	N	N	C O	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and Saladayate handwashing facilities: Access	calibrate e for Op	quate to ed; Chemical peration gn posted)	
Т	N	N O	N A		21. Person in charge present, demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instructions	tration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions	R vledge, nel ge e, safe site	1	O I U N	N	N	C O	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and	calibrate e for Op	quate to ed; Chemical peration gn posted)	
Т	N V	N O	N A		Demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for special contents of the contents	tration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay	R vledge, nel ge e, safe site		OU N N	N	N	C O	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and Saladayate handwashing facilities: Access	calibrate e for Op t/ insp sig Vending ssible an	peration gn posted) gd	
Т	N V	N O	N A		Demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instraking temps twice per dia	tration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay	R vledge, nel ge e, safe site	1	OU N N	N	N	C O	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used	calibrate e for Op t/ insp sig Vending ssible an	peration gn posted) gd	
Т	N V	N O	N A		21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instance Taking temps twice per described to Consumer Advisories; and Consumer Adviso	ration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay	R //ledge, nel ge e, safe site ooked		OU N N	N	N	C 0	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main	calibrate e for Op t/ insp signs Vending ssible an	peration gn posted) g d properly	
Т	N V	N O	N A		21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instraking temps twice per described to Consumer Advisories; and	ration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay erw or under clate)/ Allergen request	R //ledge, nel ge e, safe site ooked Label			NO	N A	COSS	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility providence.	calibrate e for Op t/ insp sign Vending ssible an leanable, ntained, u	peration gn posted) g d properly	
W		N	N	S	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; adee 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instance Taking temps twice per diameter of the Consumer Advisories; and the	tration of know anager (CFM) ersons/ personred Food Packa equate pressured tock tags; para development of the procedures alized Process, specialized structions ay or y arw or under clate)/ Allergen request s Require Co	R //ledge, nel ge e, safe site ooked Label	2 2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility proving or Next Inspection, Whichever Comes	calibrate e for Op t/ insp sign Vending ssible an leanable, ntained, t ded	peration gn posted) g d properly	
Т		N		S	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instaking temps twice per disconsumer Advisories; and Consumer A	d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay rry raw or under c late)/ Allergen request s Require Co amination	R //ledge, nel ge e, safe site and ooked Label //rective Active R	ion No	O I N T V	N O	N A	C O S	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside) Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility provices or Next Inspection, Whichever Comesting Food Identification	calibrate e for Op i/ insp si Vending sssible an leanable, ntained, u ded	peration gn posted) g d properly	/
W		N	N	S	21. Person in charge present, demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instraking temps twice per dia Consumer Advisories; and Co	tration of know anager (CFM) ersons/ personred Food Packa equate pressured tock tags; para dependent of the procedures alized Process, specialized structions ay or any or under clate)/ Allergen request sequine Commination ion, rodent/otherselectric control of the procedure of the process of the procedure of the process of the procedure of the p	R vledge, nel ge e, safe and ooked Label rrective Acti	ion No	OUNTT V	N O	N A	C O S	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility proving or Next Inspection, Whichever Comes	calibrate e for Op i/ insp si Vending sssible an leanable, ntained, u ded	peration gn posted) g d properly	/
W		N	N	S	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized pe New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instaking temps twice per described to the consumer Advisories; and the consum	tration of know anager (CFM) ersons/ personred Food Packa equate pressured tock tags; para dependent of the procedures alized Process, specialized structions ay or any or under clate)/ Allergen request sequine Commination ion, rodent/otherselectric control of the procedure of the process of the procedure of the process of the procedure of the p	R vledge, nel ge e, safe and ooked Label rrective Acti	ion No	OUNTT V	N O	N A	C O S	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside) Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility provices or Next Inspection, Whichever Comesting Food Identification	calibrate e for Op // insp sig Vending ssible an leanable, ntained, u ded s First	peration gn posted) g d properly	/
W		N	N	S	21. Person in charge present, demonstration of Knowledg 21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instraking temps twice per dia Consumer Advisories; and Co	tration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay ory raw or under clate)/ Allergen request s Require Co amination ion, rodent/oth	R vledge, nel ge e, safe and ooked Label rrective Acti	ion No	O I N I I I I I I I I I I I I I I I I I	N O	N A	C O S	Food Temperature Control/ Ide 27. Proper cooling method used; Equipmed Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and a Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside) Utensils, Equipment, and an advantage of the strip of	calibrate e for Op // insp sig Vending ssible an leanable, ntained, u ded s First	peration gn posted) g d properly	/
W		N	N	S	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Specia HACCP plan; Variance obtained for sprocessing methods; manufacturer instaking temps twice per dia Consumer Advisories; and Consumer A	tration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay ory raw or under clate)/ Allergen request s Require Co amination ion, rodent/oth	R vledge, nel ge e, safe and ooked Label rrective Acti	ion No	O I N I I I I I I I I I I I I I I I I I	N O	N A	C O S	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility proving or Next Inspection, Whichever Comes Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designed.	calibrate e for Op i/ insp sig Vending ssible an leanable, tained, t ded s First	peration gn posted) gd properly properly used/	/
W		N	N	S	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instaking temps twice per disconsistent of the Consumer Advisories; and the C	tration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay ory raw or under clate)/ Allergen request s Require Co amination ion, rodent/oth	R vledge, nel ge e, safe and ooked Label rrective Acti	ion No	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility provings or Next Inspection, Whichever Comes Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; design Watch grease accumulation. 44. Garbage and Refuse properly disposed;	calibrate e for Op t/ insp sig Vending ssible an leanable, tained, t ded s First n	peration gn posted) gn properly properly properly preas used	/ R
W		N	N	S	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Specia HACCP plan; Variance obtained for sprocessing methods; manufacturer instaking temps twice per days consumer Advisories; and Consumer	ration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay raw or under celate)/ Allergen request s Require Co amination ion, rodent/off ing or tobacco stored	R vledge, nel ge e, safe and ooked Label rrective Acti	ion No.	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility provices in a curb cleaning facility provices or Next Inspection, Whichever Comession of Maintained Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designed, accommulation. 44. Garbage and Refuse properly disposed; Watch 45. Physical facilities installed, maintained 45. Physical facilities installed, maintained	calibrate e for Op // insp sig Vending ssible an leanable, itained, u ded s First in	puate to detail Chemical detail Chemical detail Chemical graph posted) graph posted) graph properly detail chemical graph posted) graph properly detail chemical graph posted)	/ R
W		N	N	S	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; aded 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instaking temps twice per deconsumer Advisories; and Consumer A	ration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay raw or under celate)/ Allergen request s Require Co amination ion, rodent/off ing or tobacco stored	R //ledge, nel ge e, safe siste and ooked Label rrective Acti R ner ouse	ion No	O I N I I I I I I I I I I I I I I I I I	N O	N A	C O S	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility provice or Next Inspection, Whichever Comessor or Next Inspection, Whichever Comessor Of Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designed, and Refuse properly disposed; Watch grease accumulation. 44. Garbage and Refuse properly disposed; Watch 45. Physical facilities; properly constructed, see 46. Toilet Facilities; properly constructed, see	calibrate e for Op t/ insp sig Vending ssible an leanable, tained, to ded s First n gnated an ; facilitie l, and cle	peration gn posted) groperly properly used/ reas used es maintainece	/ R
W		N	N	S	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 3 22. Food Handler/ no unauthorized per New employees within 30 days Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for sprocessing methods; manufacturer instance Taking temps twice per deconsumer Advisories; and Consumer Advisories; and Consumer Advisories; and ingredients by Core Items (1 Point) Violations Prevention of Food Contantinals Gap at door 35. Personal Cleanliness/eating, drinking Cloths; properly used and In bucket 37. Environmental contamination To 38. Approved thawing method Cooking	ration of know anager (CFM) ersons/ personr d Food Packa equate pressure tock tags; para d Procedures alized Process, specialized structions ay raw or under c late)/ Allergen request s Require Co amination ion, rodent/oth ing or tobacco stored	rective Active Institute I	ion No.	O I N I I I I I I I I I I I I I I I I I	N O	N A	C O S	27. Proper cooling method used; Equipmet Maintain Product Temperature 28. Proper Date Marking and disposition Watch dates 29. Thermometers provided, accurate, and Thermal test strips Atkins Permit Requirement, Prerequisite 30. Food Establishment Permit (Current Posted inside Utensils, Equipment, and 31. Adequate handwashing facilities: Accessupplied, used 32. Food and Non-food Contact surfaces of designed, constructed, and used See 33. Warewashing Facilities; installed, main Service sink or curb cleaning facility provices or Next Inspection, Whichever Comessor Physical Facilities 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designed, Garbage and Refuse properly disposed; Watch 45. Physical facilities installed, maintained See	calibrate e for Op t/ insp sig Vending ssible an leanable, tained, to ded s First n gnated an ; facilitie l, and cle	peration gn posted) groperly properly used/ reas used es maintainece	/ R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ruby Rivera	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Queen	Physical Address: Goliad		City/State: Rockwa	License/Permit # FS 9328					
,			TEMPERATURE OBSERVA	TIONS		L				
Item/Loc	ation	Temp F	Item/Location	Temp F	<u>Item/Location</u>		Temp I			
Dining	room cake case	-13	Cook line		Cold top 2					
Chill a	area under counter	50	Cold top		Cut lettuce / cut toma	41/41				
((Not using)		Cut lettuce	40	Hot dogs		40			
So	ft serve units		Sourcream packets stacked over li	ne 51	Steam Kettle					
	38/39		Ambient	36	Chicken and dumplings / gra		150/156			
Con	diment freezer	-14	Steam table		Cake case		-16			
			Chili/ taco mea	153/156	Wic					
Ham	burger freezer	-3	Drawers ambier	176-203	Cut tomatoes / che	ese	37/37			
		OF	SERVATIONS AND CORRECT	IVE ACTIO	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									
	Hot water 110 in restrooms - generalCleaning needed									
45			ront area - not using dining	room at	this time!					
42/45					uno unio.					
12/10	Clean inside freezer - back pipe ice and bottom pan spills Hot water 113 up in kitchen									
	•		s 50 milk just placed into	unit - mis	stake and nothing stored in	side n	ormally			
	Sanitizer in bucket 200		o oo m mmx jaar plaada mid	Grine Trillo	Mario and Houring Stored in	3140 11	<u> </u>			
42/45 /34			ng inside and outside and	floors and	I walls and air vents and e	auinm	ent etc			
42/45			_ 		Trans and an Torno and o	94.5	<u> </u>			
37	General detailed cleaning on line under behind and around Avoid floor storage of cardboard box of oil to allow to clean floor									
	Not using freezers under grill									
42/45	1 0									
34	Tiny hole at bottom of back door									
	Back cooler is employe									
10	Need to scrub mineral	deposit	inside ice machine - hard	l accumul	ation					
32-	Address rusty parts to	ice macl	nine exterior (galvanized)							
42	Scrub top of ice machi	ne where	e ice bucket is stored							
39	Watch mop storage ar	nd hang t	o allow to dry							
	Three comp sink sanit	izer - 200) ppm							
37	Cake freezer case is I	naving co	ondensation issues to addr	ess						
42/45	General cleaning needed in b	ack dry stor	age area - watch storage of clean v	iping cloths	/ clean under racks / shelving to Be	e 6 in ab	ove floor			
45	Still need panel button	s on met	al flooring various location	s						
	Received ice cream m	eived ice cream mix at insp 32F whole produce 45 f watch								
42/45/37	Wif1 both wic and v	vif needs	cleaning / floors and shel	ving etc/ o	condensation in wif					
Store is showing Maint issues										
45	Clean air vents where									
Keep an eye on outside area and dumpster										
Received (signature)	by:		Print:		Title: Person In Charge	e/ Owner				
	See abov	'e								
Inspected (signature)		tríck	Print:							
	- 7 1				Samples: Y N	# collecte	ed			