\$50.00 reinspection fee 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

	ate: 8/0	6/:	20	21	Time in: 9:57		e out:		License/Po								Est. Type	Risk Category Med / high	Page 1	of 2
					tion: 1-Routine		Follow		-Complai			Inve	stiga	ation		5-CO/Cons		6-Other	TOTAL/SO	CORE
Es	tabli airy	ishm	ent	Nan				Contact	t/Owner N	Name:						* Number o	of Repeat Viol of Violations	lations:		
_	ysic						P	Pest control			Но	od		Gr	rease	e trap :		Follow-up: Yes	17/83	3/B
Gil	oad	<u> </u>	••	-	Status: Out = not in c	1.		estek 07/21			Nee		37	٠		vaste 05/22/21		No		- 1
M					points in the OUT box for	or each n	umbered	litem	Mark ¶	_	pprop	riate l	ox f	or IN	, NO	O, NA, COS		ark an 🗸 in appropri	olation W-W late box for R	/atch
Co	mpli	iance	e Sta	tus	Pri	ority I	tems (3	3 Points)	violations	Requ	_	nmed ompl				ive Action not to	o exceed 3 de	ays		
O U	I N	N O	N A	C	Time and Te				7	R	O U	I N	N O	N A	C		Emp	ployee Health		R
Т				S	1. Proper cooling time	U	Fahrenh nperature				T				S	12. Managemer	nt, food emplo	oyees and conditional	l employees;	
		\										'				knowledge, res	ponsibilities,	and reporting		
3				/	2. Proper Cold Holdin See attached i	tems	disac	carded a	t insp			/				13. Proper use of eyes, nose, and At arrival		and exclusion; No dis	scharge from	
	/				3. Proper Hot Holding See	g tempera	rature(13	35°F)								P	reventing Co	ontamination by Hai	nds	
	/				4. Proper cooking time See	e and ter	mperatur	re				/				14. Hands clea	ned and prope	erly washed/ Gloves i	used properly	
		/			5. Proper reheating pro Hours)	ocedure	for hot h	holding (165	5°F in 2			/				alternate metho		th ready to eat foods of llowed (APPROVED		
		/			6. Time as a Public He	ealth Co	ontrol; pr	rocedures &	records							Gloves	Highly Sus	ceptible Populations	1	
														_			foods used; p	prohibited food not of		
							d Source							•		Pasteurized egg No breakfa	gs used when i ast	required		
	/				7. Food and ice obtain good condition, safe, a destruction Labatt	and unac	approve dulterate	ed source; Fe ed; parasite	ood in								(Chemicals		
					8. Food Received at pr		mperatur	re									ves; approved	d and properly stored;	Washing Fruit	:S
	•				To check							•				& Vegetables Water or				
					Protectio						3				~	Moved from		y identified, stored ar ondiments	nd used	
W	~				 Food Separated & preparation, storage, d Watch what can lead to the 	lisplay, a			food								Wat	er/ Plumbing		
W					10. Food contact surfa Sanitized at 200	aces and	Returna	ables ; Clean	ed and						t	19. Water from backflow device		urce; Plumbing install	led; proper	
-					11. Proper disposition										1	City appr	roved	ewater Disposal Syste	em proper	_
		/			10.0	carde		viously serv	cu oi			/				disposal	ewage/Wasic	water Disposar Syste	in, proper	
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Reminder to Keep Retail Food Establishment Inspection Report equipment In safe condition.

Received by: Joesph Davis	Print:	Title: Person In Charge/ Owner General manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ' Queen	Physical A Goliac				^{y/State:} ockwal		License/Permit # FS 9328	Page	<u>2</u> of <u>2</u>		
				MPERATURE OBSERVA	TIC							
Item/Loc		Temp F	Item/L	ocation		Temp F	Item/Loca			Temp I		
Coole	r milk	44	Cookline				Cold drawers under cook top			Na		
Ice cre	eam Soft serve unit 1	50	ColdTo	p 1 MAY NOT USE FOR TO	cs	48/51	Uprig	ht freezer	HTT	18		
Bag	of milk products	50	Burrito			48	Upright cake case			-11		
Ice cre	am unit soft serve unit 2		Cut lettuce / sour crear			48/51		Wic		34/36		
	Barely 41		Sandwich cold top ur				Tomatoes / pickles (for ref			37/38		
Condi	ment cold top freezer	1	Cut tomatoes			39/39	Hot dogs			40		
S	Steam table		Hot dogs			41	Wif			-8		
Tag	co meat/ chili	146/137	Grav	y unit / dumpling	ıs	169/149	Ice cre	am freezer in	lobby	-		
		OF	BSERVA	TIONS AND CORRECTI	IVE	ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS	BEEN MADE. YOUR ATTEN	ITIO	N IS DIREC	CTED TO T	HE CONDITIONS OBSE	ERVED A	ND		
		ster area	and a	rea outside enact do	oor	/ spills	et					
	Keep an eye on dumpster area and area outside enact door / spills et. Hot water at hand sink 100 and threeComp sink 1-112/											
42/45	General detailed clean needed throughout under behind and around and over equipment t											
45	Address Maint to cove base where needed											
	Slow drain at hand -sink / paper towels dispenser is loose											
34	Fruit flies and domestic observed											
42/45/34	<u> </u>			av have been used								
	Reminder to store equ			· ·	side	e and or	ıtside to	protect the food	1			
02	•	•						•		emns		
	Standing water in 2 door cooler used for milk and empty container on top also holding borderline temps Fruit fly concentration around soft serve unit / also gaskets torn and holding food / bag left inside unit at											
	Clean outsides of nut container											
39		ndle and avoid cups for sprinkles /										
37/02	•	top for lettuce etc - also holding 48 F to discard all Tcs foods in this unit cos										
37	Standing water also in sandwich cold top - must address pans in this water											
45												
	Grout is holding water - odor !! Warmer drawers not in use at insp											
40	Avoid use of styro cups for other than beverage use as these cannot be cleaned											
42/45								<u> </u>				
33	Clean under behind and around all cooking equipment Large three comp sink is not distancing sanitizer from dispenser at right ppm sooo will use front three compartment sink for now											
		Or will hand mix solution in compartment and test before using										
	normal cleaning needed in back roomToo											
45												
45/42 /37	Dry storage - clean floor under racks and avoid storing items on floor that impede cleaning Clean floor and racks in wic and wif and address condensation around door etc in wif											
45	Clean air vents where needed											
	Avoid storing chemicals next to ketchup containers and move wiping cloths off these											
	Cover red spoons und			•		<u> </u>			ion.			
34	Gap at back door											
	Allergy posting on win	dow -										
Received (signature)	by:			Print:				Title: Person In Charg	ge/ Owner			
(signature)	See abov	e'										
Inspected				Print:								
(signature)	Kelly Kírkpo	ıtrick	$ \mathcal{RS} $					Samples: Y N	# collect	ad		
	=							Samples: Y N	" COHECT	- 4		