\$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

Date 02		2/2	02	21	Time in: 10:30	Time out: 11:30		icense/Pern							Est. Type	Risk Category	Page 1 of	2_
Pur	pos	e of	Ins	pect	tion: 1-Routine	2-Follow U	Up 3-0	Complaint		4-]	Inve	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	ORE
Esta Dai					e:		Contact/ Bobby	Owner Nar glass	ne:						★ Number of Repeat Viol ✓ Number of Violations 0		0/00/	/ A
Phys		l Ad	dres	ss:			est control :			Hoo 01/2					e trap : vide info	Follow-up: Yes V	8/92/	А
M1	C	omp	lian	ce S	tatus: Out = not in corpoints in the OUT box for	mpliance IN = in	n compliance	NO=	not ol						oplicable COS = corrected on O, NA, COS Ma	, 1	olation W-Wa	tch
Man	. uii	е арр	горг	iate						e In	nmec	diate	Cor	rect	ive Action not to exceed 3 da		ate box for K	
0	Î		Stat N A	C O	Time and Tem			1	R	O U		liance N O	N	C O	Fmn	oloyee Health		R
T			Α.	s	(F = de	egrees Fahrenhe and temperature				T			А	s	12. Management, food emplo		employees;	
	•				, ,	•					~	'			knowledge, responsibilities, a Screening at arrival / taki	and reporting		
3					2. Proper Cold Holding Cut lettuce and tomat	temperature(41 toes in cold to	l°F/ 45°F) op / to move	e to			/	,			13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from	
					3. Proper Hot Holding to See	emperature(135	5°F)								Preventing Co	ntamination by Han	ıds	
_	_				4. Proper cooking time a						1	,			14. Hands cleaned and prope			
					5. Proper reheating proc	edure for hot h	olding (165°	F in 2							15. No bare hand contact with			+
	•				Hours)	14.0 . 1	1 0	,			_				alternate method properly fol Gloves	lowed (APPROVED	YN)	
	•				6. Time as a Public Hear	Ith Control; pro	ocedures & r	records			ı					ceptible Populations		
					Ард	proved Source							~		16. Pasteurized foods used; p Pasteurized eggs used when i		tered	
					7. Food and ice obtained good condition, safe, and			od in				<u> </u>						
·					destruction Labbat	a anadarieratea	a, parasite								C	Chemicals		
					8. Food Received at pro	per temperature	e				_	,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
					Checking	£ C	• 4•					,			Water only 18. Toxic substances properly	y identified, stored an	d used	_
			T		9. Food Separated & pro	from Contami otected, prevent		ood			•				Stored low			
ı					preparation, storage, dis Good											er/ Plumbing		
ı					10. Food contact surface Sanitized at _200_ I	es and Returnab ppm/temperatur	bles ; Cleaned re \// at	d and		W					Water from approved sou backflow device	•		
					11. Proper disposition of	f returned, prev	viously serve	d or				,			Small leak at from 20. Approved Sewage/Waste	Nater Disposal System	n, proper	+
	•				reconditioned No re						~				disposal			
	I N		N A	C O				1	ts) vie	olat O U		Req N O		C C C	rective Action within 10 day		otion.	R
T			А	s	Demonstration 21. Person in charge pre					T			A	s	•	re Control/ Identific		
·					and perform duties/ Ĉeri	tified Food Mar	nager (CFM))			~				27. Proper cooling method us Maintain Product Temperatur	re Watch cold to	quate to ps	
ı	1				22. Food Handler/ no ur 1	nauthorized pers	rsons/ personi	nel			/				Proper Date Marking and Good			
					Safe Water, Recor	dkeeping and Labeling	Food Packa	ige			/	,			29. Thermometers provided, Thermal test strips	accurate, and calibrat	ed; Chemical/	
	/		T		23. Hot and Cold Water Good		quate pressur	re, safe							Atkins Permit Requirement	t. Prerequisite for O	peration	
					24. Required records av		ock tags; para	asite							30. Food Establishment Per			
					destruction); Packaged I	a now to									2021 posted	·	-	
T					25. Compliance with Va HACCP plan; Variance	ariance, Special	lized Process								31. Adequate handwashing fa supplied, used	ipment, and Vendin acilities: Accessible a	0	
		•			processing methods; ma						'				supplied, used			
					Cons	umer Advisor	у			W					32. Food and Non-food Cont designed, constructed, and us		e, properly	
			1		26. Posting of Consume	r Advisories: ra	aw or under o	cooked		-					Watch condition 33. Warewashing Facilities; i		used/	-
·					foods (Disclosure/Remir Training / fu 180 / 16	nder/Buffet Pla					/				Service sink or curb cleaning 200 ppm equipp	facility provided		
0	ī	N	N	С	Core Items (1 Poin	t) Violations	Require Co		ction .	Not O		Exce		<i>Da</i>	ys or Next Inspection , Whic			R
	N		A	o s		of Food Contar				U T	N	O	A	o s		Identification		K
1					34. No Evidence of Inse animals See							'			41.Original container labeling	g (Bulk Food)		
·	1				35. Personal Cleanliness Own cooler	-		o use								ical Facilities		
ı	1				36. Wiping Cloths; prop		stored			1					42. Non-Food Contact surfact See attached			
1					37. Environmental conta	amination					~				43. Adequate ventilation and Watch			
					38. Approved thawing n Cooking	nethod					'				44. Garbage and Refuse prop Watch			
					•	r Use of Utens				1					45. Physical facilities installe See attached			
·					39. Utensils, equipment, dried, & handled/ In use			ored,		1					46. Toilet Facilities; properly Toilet lid in men		a, and clean	
١,٨	1				Watch 40. Single-service & sin							. 1			47. Other Violations			+
۷۷					and used Avoid re	euse of	cardbo	oard										

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Steven Stilwell	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Queen	Physical A Goliac		City/State: Rockwa		Page <u>2</u> of <u>2</u>				
		1	TEMPERATURE OBSERVA			_				
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1				
	freezer	-9	Line cold top cooler	2	Cooler 1					
Colc	d top borderline		Tomatoes sliced / dice	d 38/38	Sourcream bare	ly 41				
	Milk barely	41	Corny dogs belov	v 39	Below Cut lettuc	e 46				
(Only	y 3 items in unit)		Hot drawers		Cut tomatoes	44				
Soft s	serve unit (not used)	60	180-191		Ambient 38-40					
Soft	serve unit in use	34/35	Steam table		Upright freezer	1				
Top	pings cold top	35	Ground beef	181	Wic	34				
	Gravy	166	Cake freezer in bac	k -24	Tomatoes / chees	Se 36/38				
	J. 1011 y		SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVE	D AND				
		n mon's r	ostroom to address /hot w	ator at 10	0-104 in restrooms - both eq	uippod				
	No dining room service			alei al io	5-104 iii lesii00iiis - b0iii eq	шррец				
	Not using dining room									
			comp sink 112 and above							
			tomp on it 112 and above							
W	Sink sanitizer 200 ppm quats Small drip at faucet at front three comp									
W	•		·	e - unless	for original product					
	Reminder to avoid Using cardboard as liner on ss surface - unless for original product Separating nuts storage and dispenser / each has own spoon etc									
W	 		· · · · · · · · · · · · · · · · · · ·		it to be discarded					
	W One soft service unit. Is holding 60 F and still has product inside unit to be discarded Sanitizer in bucket - 200 ppm / 200 ppm at both three comp									
45	· · · · · · · · · · · · · · · · · · ·									
	Keep items in cold top	below th	e load limit line to keep the	mColder	- barely 41					
02	Doors on cold top 1 are not	closing we	II and product inside on rt side is	44-46 F all	Tcs to be moved to cooler 2 to kee	p 41 or less				
42	Not using drawer unit	under gr	II - BUT need to store it cle	an! Hea	vy grease build up					
45	General detailed clear	ning unde	r behind and around equip	ment thre	eoighout					
	Using Atkins thermoco	uple								
37	Condensation in uprig	ht cake f	reezer - all food is protect	ed - still n	eed to address					
	Good organization in b	oack roor	n storage							
45			s flooring and where neede	ed inside v	vic					
	Clean shelving inside									
37			in wif all food protected	but need	to address					
	Great date marking the									
34	- , July									
	Watch area around du									
Received	l by:		Print:		Title: Person In Charge/ O	wner				
(signature)		/e			- Inter 2 classif in Change C	·				
Inspecte	d by:		Print:							
(signature)	Kellv Kírkbo	ıtrick	rRS							
	- J 1921 P	- - ·			Samples: Y N # co	ollected				