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

06		4/2	02	20	Time in: 1:53	Time out: <b>3:02</b>		FS 9							Full Risk Category Med Page 1 or	of 2
					tion: 1-Routine	2-Follow U		3-Compla		4-I	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SO	CORE
		hmer 's 8			ie:		EYM	act/Owner N	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	<b>~ / ^</b>
Phy		l Add					est contro			Hoo			Gr	ease	e trap : Follow-up: Yes  10/9(	J/A
I-30	C	om n l	iana	. C	tatus. Out = not in o	$\frac{\mathbf{IN} = \mathbf{In}}{\mathbf{ompliance}}$	olab 5/28 complian		$\mathbf{O} = \text{not o}$		orks 01/		-		vaste 12-19 1000 gals No	77. 4 . 1.
Marl	the	appr	opria	ate j	points in the OUT box for	r each numbered it	item	Mark •	/ in app	propr	iate b	ox fo	or IN,	, NO	pplicable COS = corrected on site R = repeat violation W-W O, NA, COS Mark an In appropriate box for R	/atcn
Com	mlia	maa C	tatu		Pric	ority Items (3	Points)	) violations	Requir	_				_	ive Action not to exceed 3 days	
Compliance Status			C	Time and Ter	ime and Temperature for Food Safety			R	О	O I N N C U N O A O		C	Employee Health			
T	-	7		s	(F = c) 1. Proper cooling time	legrees Fahrenhe				T	14	_		s	12. Management, food employees and conditional employees;	
	·				1. Froper cooling time	and temperature					/				knowledge, responsibilities, and reporting	
$\vdash$	2. Proper Cold Holding temperature(			g temperature(41°	°F/ 45°F)					13. Proper use of restriction and exclusion; No discharge from						
3					See whipped	cream					~				eyes, nose, and mouth Poster	
Π.	/		Ī		3. Proper Hot Holding	temperature(135	б°F)								Preventing Contamination by Hands	
					4. Proper cooking time	and temperature	2				•/				14. Hands cleaned and properly washed/ Gloves used properly	
	ľ		-		5. Proper reheating pro	ocedure for hot ho	olding (16	65°F in 2				+			15. No bare hand contact with ready to eat foods or approved	-
	١				Hours)						~				alternate method properly followed (APPROVED $\dot{Y}$ $N$ ) Gloves	
		/			6. Time as a Public He	alth Control; pro	cedures	& records							Highly Susceptible Populations	
															16. Pasteurized foods used; prohibited food not offered	
					Aŗ	oproved Source									Pasteurized eggs used when required	
					7. Food and ice obtaine good condition, safe, a					•			•			
					destruction Mclane	ina anadanteratea	i, parasite	,							Chemicals	
					8. Food Received at pr		e						T		17. Food additives; approved and properly stored; Washing Fruit	ts
					Checking tem	ps					~				& Vegetables	
					Protection	n from Contami	ination				/				18. Toxic substances properly identified, stored and used Labeled	
\ <u>\</u>			T		9. Food Separated & p			g food								
٧					preparation, storage, di Watch boxes in wic / cove	r ice cream									Water/ Plumbing	
W					10. Food contact surface Sanitized at 200	ces and Returnab ppm/temperatur	oles ; Clea re	aned and							19. Water from approved source; Plumbing installed; proper backflow device	
H					11. Proper disposition									- 1	See attached 20. Approved Sewage/Wastewater Disposal System, proper	
	ı				reconditioned	or returned, previ	lously ser	i ved oi			~				disposal	
					Pr	iority Founda	ation Ite	ems (2 Po	ints) vi	olati	ions i	Regi	uire	Cor	rective Action within 10 days	
		N N O A		C	Demonstratio	n of Knowledge/	/ Personr	nel	R	O U		N O		CO	Food Temperature Control/ Identification	R
			<b>A</b>	c o s		n of Knowledge/			R		I N	N O	A		Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: y's 8871	Physical A	ddress:		y/State:		e <u>2</u> of <u>2</u>				
			TEMPERATURE OBSER	VATI							
Item/Loca		Temp F	Item/Location		Temp F	Item/Location	Temp F				
Butter			End egg statio			Drawe unit under grill					
Whip	pped cream can	44/46	Egg product		36	Raw beef	39				
	Pudding	40	Egg surface		45	Bacon / rib	34/35				
	Salad bar		Below		37	Pan cake station.	40				
	Cheese	41	Cold at end			Berries	40				
	Water	34	Pico / egg was	sh	41/41	Small freezer	22				
Glas	ss front tall boy		Meat balls		39	Wic	37				
	Berries	36				Butter/ ham / beef	39/41/34				
		OB	SERVATIONS AND CORREC	CTIVE	E ACTION						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATT	ENTIC	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND				
W		nev shoul	d be stored in sanitizer o	or die	nosal						
**	Hot water is 130 F at h			n dio	posai						
	Times to clean under bev nozzles Sanitizer in bucket 200 ppm										
03		• •	n can inside cooler and	not ir	top po	rtion -44 F					
32	Time to sand cutting b			101 11	rop po						
37/	Condensation in salad		aior to address								
011	Cover ice cream to pro		ajor to address								
	Not using side station	•									
42/45	Minor cleaning under a	and arour	nd								
42	Clean outsides of tras	h cans									
	Discussed taking juice	out of ba	ag of choked to prevent	dripp	ing on c	other items					
	Slacker at 25F										
	Not using end cooking	or cold t	ip								
42/45	General detailed clean	ning unde	r behind and around and	d bet	ween co	ooking equipment and air vent	S				
	Keep an eye on ice ma	achine in	terior								
42/45	Clean under Dishmachine / etc										
	Eliminate storage of chemicals on Dishmachine										
42/42	3										
	Wic temps good										
32/45/42			ving / clean floor / clean	shel	ving						
<u> </u>	Organize boxes on Sh										
34	SmallGap at back door to address										
W	Always best to hang m										
	Hot water finally reached 100 in restrooms										
37	Address condensation										
	<u> </u>					inute timer for hand washing					
n · ·		een cust	ar / ta	aking te	mps of w employees at arrival						
Received (signature)		e	Print:			Title: Person In Charge/ Owner	•				
Inspected	l by:		Print:								
(signature)	Kelly Kirkpa	ıtrick	rRS			Samples: Y N # collect	red				