Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report Cit

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ity	ot	Rock	wall	

	First aid kit
	Allergy policy/training
H	Vomit clean up
Ш	Vomit clean up Employee health

														<u>Employee</u>	Health	
	ite: 3/O	7/2	วก	22	Time in: Time out: 5:26	FS 7							Food handlers	Food managers	Page 1 of_	2
					tion: 1-Routine 2-Follow U			_	Inves	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCO	RE
Es	tabli	shme	ent l	Nan	ne:	Contact/Owner N			11111	nigu	11011		* Number of Repeat Viola	tions:	TOTALIBEO	KE_
		tre				Dollar tree st control :		Нос	od		Gr	·eace	✓ Number of Violations Co e trap//waste oil	OS: Follow-up: Yes ✓	12/88/	B
I-30 Rentokil quarterly								Hood Grease Na Na				casc	trap//waste on	No .		
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-W Mark X in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R										lation W-Wate	ch					
IVI	uk u	с арг	ргор	Tiate									ive Action not to exceed 3 day		C DOX TOT K	
Co	mpli:	ance N	Stat	tus C	Time and Temperature for E	and Safaty	R	Co	ompli I		Stat	us				R
U T	U N O A O S (F = degrees Fahrenheit)						U T	N	0	A	Employee Health					
		1. Proper cooling time and temperature							_			12. Management, food employees and conditional employees knowledge, responsibilities, and reporting				
		\dashv								charge from	+					
	/			2. Proper Cold Holding temperature(41°F/ 45°F) See 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth												
			/		3. Proper Hot Holding temperature(135)	°F)							Preventing Con	ntamination by Han	ıds	T
			/		4. Proper cooking time and temperature		H		/				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	Т
			_	5. Proper reheating procedure for hot holding (165°F in 2			H		15. No bare hand contact with ready to eat foods or appro						+	
		•	/		Hours)					(alternate method properly follo	owed (APPROVED	YN)	
			/		6. Time as a Public Health Control; prod	cedures & records							Highly Susce	eptible Populations		
					Approved Source								16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	Т
					••	Language Paral In							Tasteurized eggs used when re			┺
3				/	7. Food and ice obtained from approved good condition, safe, and unadulterated								Ch	hemicals		
					destruction Pulled at insp											
w					8. Food Received at proper temperature To verify cooler						/		17. Food additives; approved a & Vegetables	and properly stored;	wasning Fruits	
					Protection from Contami	nation			1				18. Toxic substances properly	identified, stored an	d used	+
		T			9. Food Separated & protected, prevented	ed during food										
	~				preparation, storage, display, and tasting		Ш							r/ Plumbing		
	~				10. Food contact surfaces and Returnable Sanitized at Na ppm/temperature				ed; proper							
		11. Proper disposition of returned, previously served or reconditioned Discarded					~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
						tion Items (2 Po	ints) vi	_		_		_	rective Action within 10 days	1		
U T	I N		A A	C O S	Demonstration of Knowledge/	Personnel	R	U T	I N		N A	C O S	Food Temperature	e Control/ Identific	ation	R
_								_		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	/				21. Person in charge present, demonstra and perform duties/ Certified Food Man				/				Maintain Product Temperature		quate to	
	'				and perform duties/ Certified Food Man Pp 22. Food Handler/ no unauthorized pers	ager (CFM)			~		·/		Maintain Product Temperature 28. Proper Date Marking and of	e	quate to	
	<u>ノ</u>				and perform duties/ Certified Food Man Pp 22. Food Handler/ no unauthorized pers Pp	ons/ personnel			'		'		28. Proper Date Marking and compared to the second	disposition		
	'				and perform duties/ Certified Food Man Pp 22. Food Handler/ no unauthorized pers Pp Safe Water, Recordkeeping and Labeling	ons/ personnel Food Package		2	'	('		28. Proper Date Marking and o	disposition ccurate, and calibrate		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Maryanne Graham	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Dolla	nent Name: r tree	Physical A		City/State: Rockwall	License/Permit # FS 7883	Page <u>2</u> of <u>2</u>			
23.10		1 52, a	TEMPERATURE OBSE		1.07.000				
Item/Loc	ation	Temp F	Item/Location		/Location	Temp F			
Ice cre	eam glass front cooler	-8.3	Wic						
Ener	gy drink cooler	74	Ambient tem	ps 35/36					
Othe	er Bev coolers		Floor freeze	rs					
	47/ 36/37		-12/-4/-4/-2	2					
(Coca Cola	57							
Itam	AN INCRECTION OF VOLUE FO		SERVATIONS AND CORR		TO THE COMPLETIONS OPEN	ERVED AND			
Item Number	NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR A	TTENTION IS DIRECTED	TO THE CONDITIONS OBSE	ERVED AND			
42/	General detailed clear	ning of sh	elving on sales floor - s	spills etc					
45/34	Detailed cleaning need	ded unde	r sales shelving hea	vy accumulation o	bserved where skirt	ing is missing			
42	To clean spills in coole			•					
W	•		being addressed / left ur	nit is open to custom	ners upon request / loc	ked otherwise			
			owels best to have in	<u>.</u>					
45			der shelving and pallet						
42/45	General cleaning under		<u> </u>	3 and carts et.					
42/43			ig and floor and box in r	ear of unit - address	s is current issue and	d eliminate ice			
45	General cleaning of flo			oar or arm address	o lo dall'olik locae alla	2 0 11 11 1 1 1 1 0 0			
	Watch floor storage in	back roc	m and WIC WIF						
32	To address rusty bask	ets in sa	es floor cooler for Tcs	foods					
	Watch pull dates on To	s foods	lunchables dated Ma	ay 2022					
29	Need thermo in warme	est location	on of cooler and freeze	rs with Tcs foods					
07	Pulled dented cans M	inimal - g	ood job of watch for de	ented cans - keep	at it				
42/45	Clean air vents where	needed	and replace missing ce	iling tiles					
Confirmed	Also need probe therm	no to che	ck internal temp of food	d if needed					
32									
	Receiving frozen HTT								
	Need to check refriger	ated food	ds						
37/39	Reddy ice unit is frozen u	up behind	condensor / fan box limiti	ng air flow ice is me	elting - unit is over stoc	ked somewhat			
	Unit is leaking out on	floor as v	vell/ temps inside 21-3	34 F					
	Floor being cleaned tonight								
	1 loor being cleaned to	niigrit							
	Prepackaged only!								
Received (signature)	See abov	⁄e	Print:		Title: Person In Charg	e/ Owner			
Inspected	Ihv:		Print:						
(signature)	See abou Kelly kirkpo	ıtrick	\sqrt{RS}		Samples: Y N	# collected			