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

1 7 '	ate:	E /	^ ^	^^	Time in: Time out:	License/P							Food handle	Employee Food managers	Page 1 of 2
12/05/2022 1:02 1:50 FS 78 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											5-CO/Construction	6-Other	TOTAL/SCORE		
Es	stabli	shm	ent l	Nan	e:	Contact/Owner			1111	suge	ition		* Number of Repeat Vio ✓ Number of Violations	lations:	TOTAL/SCORE
-	ollar				re 2861	Dollar tree		Но	od		Gı	rease	e trap//waste oil	Follow-up: Yes	8/92/A
	7ΈI	20			IN - in	entokil n compliance		Na	,	27	Na			No 🔽	
M					points in the OUT box for each numbered in	item Mark		propri	ate bo	x for	· IN,	NO,		n site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriate	lation W-Watch e box for R
Co	ompli	ance	Stat	tus	Priority Items (3	Points) violations	s Requi	_	<i>nmed</i> ompl				ive Action not to exceed 3 d	ays	
O U T	I N	N O	N A	0	Time and Temperature for F (F = degrees Fahrenhe		R	O U T	N			C O S	Emp	ployee Health	R
1		s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					1				3	12. Management, food emple	employees;		
													knowledge, responsibilities, and reporting		
	2. Proper Cold Holding temperature(41°F/- See 3. Proper Hot Holding temperature(135°F)			· F/ 45 F)			/	13. Proper use of restriction and exclueyes, nose, and mouth					clusion; No discharge from		
					3. Proper Hot Holding temperature(135							To post at hand sink Preventing Contamination by Hands			
			<u>,</u>		4. Proper cooking time and temperature	e			/				14. Hands cleaned and prop		
			,		5. Proper reheating procedure for hot h	olding (165°F in 2							15. No bare hand contact wi		
			•		Hours)						•		alternate method properly fo Prepacked	llowed (APPROVED	YN)
		'			6. Time as a Public Health Control; pro	ocedures & records								ceptible Populations	
					Approved Source						~		16. Pasteurized foods used; p Pasteurized eggs used when		fered
					7. Food and ice obtained from approve										
3				~	good condition, safe, and unadulterated destruction Dented cans / coo	kie douah							•	Chemicals	
					8. Food Received at proper temperature	e							17. Food additives; approved	l and properly stored;	Washing Fruits
	•				To always check Tcs foo	od temps					~		& Vegetables Prepacked only		
					Protection from Contami				'				18. Toxic substances proper	ly identified, stored an	d used
	/				Food Separated & protected, prevent preparation, storage, display, and tastin								Wat	er/ Plumbing	
	~				10. Food contact surfaces and Returnal Sanitized at Na ppm/temperatur		H		~			-	19. Water from approved sor backflow device City approved	urce; Plumbing install	ed; proper
		_			11. Proper disposition of returned, prev	viously served or			/				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper
					reconditioned Discarded	a4: I4 (2 De	:4-:)	. 1		D		C	rective Action within 10 da		
O U	I N	N O	N A	C O	Demonstration of Knowledge	·	R	OUU		N O	N A	COL		ys ıre Control/ Identific	ation
T				Š	21. Person in charge present, demonstra			T		Ŭ		Š			
	/				21. I cison in charge present, aemonstr	ation of knowledge,							27. Proper cooling method u Maintain Product Temperatu		guete to
1					and perform duties/ Certified Food Mar Pp	nager (CFM)			~				28 Proper Date Marking and	ıre	quate to
	~				and perform duties/ Certified Food Mar Pp 22. Food Handler/ no unauthorized per Pp	nager (CFM) sons/ personnel			•		'		28. Proper Date Marking and	d disposition	
	•				and perform duties/ Certified Food Mar Pp 22. Food Handler/ no unauthorized per	nager (CFM) sons/ personnel			'		'		29. Thermometers provided, Thermal test strips	d disposition	
	'				and perform duties/ Certified Food Mar Pp 22. Food Handler/ no unauthorized per Pp Safe Water, Recordkeeping and	sons/ personnel Food Package			\rightarrow \right		•		29. Thermometers provided, Thermal test strips In cooler	d disposition	ed; Chemical/
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid Derek Prather	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: r tree 2861	Physical A E I-30	ddress:		ty/State: lockwall		License/Permit # Page 2 of FS 7883				
Itom/I oa	ation	Town E	TEMPERATURE OBSERVITEM/Location	ATI		Itam/I aa	Man		Tomp		
Item/Loc	eam freezer	Temp F		rc	Temp F	Item/Loca	10011		Temp 1		
		-3.7	Upright freeze	15							
Bev	erage coolers										
50/40	0.3/39.9/ 42/61 /37		-3/4/5/6								
İ	Wif	10									
	Wic	39-40									
Uprig	ht cooler Tcs foods										
	40/39/41										
Item	AN INCRECTION OF VOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE, YOUR ATTE				THE CONDITIONS ODE	EDVED A	ND		
Number	NOTED BELOW: ALL TEMPS		NI HAS BEEN MADE, TOUR ATTI	ENTIC	JN 13 DIKEC	TED IO I	HE CONDITIONS OBS	EKVED A	ND ND		
	One cooler not being	used nea	r pos								
42	To clean coolers wher	e needed	inside								
45	Clean floor where nee	ded in sa	les area								
42	Need to clean around	and on v	vater fountains								
46	Need to replace toliet tank lid										
	Hot water 112 in restroom										
	Need to place power towels in dispenser and soap should be labeled										
34	Back door small gap a	t bottom									
37 /45			eezer to address asap (protect	bags	of ice und	der this fr	ozen drip) and need	to clear	ı flooring		
45	To clean under racks i										
45/34			floor — to deter pest attr								
07			ins that are badly dented		atch for o	dented	- pulled 4 cans o	dirty			
07			cookie dough 12/03/2022								
W			vac product in cooler								
V V	Moved secondary thermo to warmest location at front of cooler Keep an eye on meat cooler temp - borderline										
W	Avoid over stocking co	ting									
					_						
D	h		Political Control of the Control of				Tid. D Chan	/ 0			
Received (signature)	See abou	/e	Print:				Title: Person In Char	ge/ Owner			
Inspected (signature)		ıtrick	Print:				Samples: Y N	# collect	ed		