\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

D	ate:			Time in:	Time out:	License/P	ermit #						Food handle	ers Food Managers		
	06/09/2023 12:04 12:52 FS 78			883	33					Na Na		Page <u>1</u> of <u>2</u>				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-]	Inves	stiga	tior	n	5-CO/Construction * Number of Repeat Viol	6-Other	TOTAL/SCO	RE
Do	llar	tree	28	61		Stephanie Pa							✓ Number of Violations	COS:	7/93/	Δ
		ıl Add rockv			To det	control : ermine company	,	Hoo Na	od		Na		se trap: waste oil:	Follow-up: Yes No	175011	
							O = not o						pplicable COS = corrected on site R = repeat violation W - W at O , NA , COS Mark an $$ in appropriate box for R			ch
Priority Items (3 Points) violations Require Im									ımed	iate	Cor	rect				
O U	Compliance Status O I N N C Time and Temperature for Food Safety								O I N U N O			tus C O				R
T	U N U A U						U N O A O Employee Health 12. Management, food employees and conditional employees						employees:			
	1. Hoper cooling time and temperature							~				knowledge, responsibilities,	•	1 3		
	2. Proper Cold Holding temperature(41°F/45°F) See							/				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from		
			,	3. Proper Hot Holding	g temperature(135°F)			Preventing Contamination by Hands						. 1		
		•	,	4. Proper cooking tim	e and temperature		+	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used pro								
		5. Proper reheating procedure for hot holding (165°F in 2					15. No bare hand contact with ready to eat foods or approv					r approved	+			
		V		Hours)				alternate method properly followed (APPROVED Y					YN)			
		V		6. Time as a Public H	ealth Control; proced	ures & records							Highly Suse	ceptible Populations		
				A	approved Source						~		16. Pasteurized foods used; p Pasteurized eggs used when a No prep		fered	
				7. Food and ice obtain good condition, safe,												
3			-	destruction Vistar	/ pulled dente	d cans							(Chemicals		
	/			8. Food Received at p Taking temp /	proper temperature						~		17. Food additives; approved and properly stored; Washi & Vegetables			
				Protection	on from Contaminat	tion			1				18. Toxic substances properly	y identified, stored an	nd used	+
				9. Food Separated & preparation, storage, o		during food								er/ Plumbing		
	<u> </u>			10. Food contact surfa	aces and Returnables	; Cleaned and			<u></u>				19. Water from approved sou backflow device		ed; proper	
				11. Proper disposition	of returned, previou	sly served or			1				City approved 20. Approved Sewage/Waste	water Disposal Syste	m, proper	+
				reconditioned									disposal			
0	I	N N					oints) v	О	I	N	N	C	rrective Action within 10 day			R
T T	N	O A	. (on of Knowledge/ Po			U T	N	0	A	o s		re Control/ Identific		
	/	-		and perform duties/ C	Certified Food Manag	er (CFM)			~				27. Proper cooling method us Maintain Product Temperatu	re	quate to	
	22. Food Handler/ no unauthorized persons/ personnel				Ш				/		28. Proper Date Marking and29. Thermometers provided,	•	adı Chamiaal/	_		
Safe Water, Recordkeeping and Food Package Labeling					Thermal test strips Provided					ed, Chemical						
	>			23. Hot and Cold Wat 110									Permit Requiremen	<u>-</u>		
	•			24. Required records destruction); Package Commercial	d Food labeled	tags; parasite			~				30. Food Establishment Per Posted	rmit (Current/ insp s	ign posted)	
			T	25. Compliance with	with Approved Pro Variance, Specialized								Utensils, Equal 31. Adequate handwashing fa	ipment, and Vendin acilities: Accessible a		
		V		HACCP plan; Variand processing methods; i					~				supplied, used			
				Co	onsumer Advisory				~				32. Food and Non-food Cont designed, constructed, and us		e, properly	-
		V		26. Posting of Consur foods (Disclosure/Ret							~		See 33. Warewashing Facilities; Service sink or curb cleaning		used/	-
		X-	, ,		int) Violations Re	quire Corrective							ys or Next Inspection , Whic	chever Comes First		
O U T	I N	N N A			n of Food Contamin	ation	R	O U T	I N	N O	N A	C O S		Identification		R
1				34. No Evidence of Ir animals Doors	nsect contamination,	rodent/other					'		41.Original container labelin	g (Bulk Food)		
	~			35. Personal Cleanlin	ess/eating, drinking o	r tobacco use			1				Phys	ical Facilities		
	1			36. Wiping Cloths; pr		ed		1					42. Non-Food Contact surfact See			
W			Ī	37. Environmental co Watch ice in	ntamination freezer				~				43. Adequate ventilation and	lighting; designated	areas used	
		/		38. Approved thawing					~				44. Garbage and Refuse prop Great	•		
				Pro	per Use of Utensils			1					45. Physical facilities installe See			
	/			39. Utensils, equipme dried, & handled/ In					~				46. Toilet Facilities; properly Working on this	constructed, supplied	d, and clean	
1				40. Single-service & sand used Pape						~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: r tree 2681	Physical A	ddress:	City/State:	License/Permit #					
Dolla	1 1166 2001	1-30	TEMPERATURE OBSER		7000	7883				
Item/Loc	ation	Temp F	Item/Location		Location	Temp I				
Frozer	n food 1		Wic							
_	6/-4/-13/-7		33/36/39							
Coo	ler 1 floor case	34-37								
	ce cream 1	-12	Wif	-9						
	cooler non Tcs									
47	7/35/ 32/35/									
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECT HAS BEEN MADE VOLUE ATT		THE COMPLETIONS OPEN	DVED AND				
Number	NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATT	ENTION IS DIRECTED	THE CONDITIONS OBSE	RVED AND				
	Floor repair has been	ordered	then cleaning will be do	ne						
45	To clean debris under									
07	Pulled several dented									
- "	Reminder to pull lunch		ad 06/09 - tonight							
42	Minor cleaning under									
42		Jilips etc	on sileiving							
40	Restrooms									
40	Best to move paper towels off floor and under water fountain Hot water 111 F									
	Flooring is being work	ed on								
34	To address tiny gap at		ors							
	Any ceiling tiles missir									
45	-		ecure and seal gaps and	d clean						
45	Need to clean under s									
	New owner is working									
	Keep all food on pallet		100111							
W	Need to hang mops to		mon rack							
- * *	Theed to flang fliops to	ury iii	ттор гаск							
Received	bv:		Print:		Title: Person In Charg	<u>ve/ Owner</u>				
(signature)	See abov	e			CISON IN CHAIR	, 				
Inspected (signature)		utvíck.	Print:							
	recoy ison topo				Samples: Y N	# collected				