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
Allergy policy/training Vomit clean up Employee health
Employee health

Date		/20	23	Time in: 3:39	Time out: 4:46	License/							Food Managers Food Handlers 4 Page 1 of	2
				tion: 1-Routine	2-Follow U			_	Inve	stigs	atior	, I	5-CO/Construction 6-Other 1 TOTAL/SCO	ORE
Estal	olishn	nent	Nan	ne:		Contact/Owner							* Number of Repeat Violations: ✓ Number of Violations COS:	J112
Phys				a 6988	Pes	Team wow		Нос	od		G	reas	e trap / waste oil : Follow-up: Yes 7/	Ά
2330					Mas	ssey 02/02/2023			rovid	е			e 500 gals / 10/25/2022 No□Rr	
Mark	Con the a	nplia:	nce S	Status: Out = not in co points in the OUT box for	ompliance IN = in one i	em Mark	NO = not						plicable COS = corrected on site R = repeat violation W-Wa NA, COS Mark an In appropriate box for R	tch
								re In	nmed	liate	Cor	recti	ive Action not to exceed 3 days	
O I	N		C	Time and Ter	nperature for Fo	ood Safety	R	О		N	N	С		R
U N	0	A	o s		legrees Fahrenhei	it)		U T		О	A	o s	Employee Health	
	/			Proper cooling time	and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	+
V								W					eyes, nose, and mouth Emailed poster	
	/			3. Proper Hot Holding	temperature(135°	°F)							Preventing Contamination by Hands	
	/	•		4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
		,		5. Proper reheating pro	cedure for hot ho	olding (165°F in 2							15. No bare hand contact with ready to eat foods or approved	\dagger
	V			Hours)									alternate method properly followed (APPROVED Y. N) No bare hand	
	/			6. Time as a Public He Not official but topping of	alth Control; proc drop pans are refr	cedures & records rigerated as well							Highly Susceptible Populations	
				Ar	proved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtains		source: Food in							i i	
				good condition, safe, a	nd unadulterated;	parasite							Chemicals	
				destruction Domino										
w				8. Food Received at pr To have temps re			f				/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				·	n from Contamir								Precut 18. Toxic substances properly identified, stored and used	+
		1		9. Food Separated & p.										
V	1			preparation, storage, di									Water/ Plumbing	
-				10. Food contact surfact Sanitized at _200_					/			-	19. Water from approved source; Plumbing installed; proper backflow device City approved	Т
	./	,		11. Proper disposition reconditioned	of returned, previous	ously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		<u> </u>		Pr	iority Founda	tion Items (2 P	oints) ı	riolat	tions	Req	uire	Cor	rective Action within 10 days	
O I I		N A	COO		iority Founda		oints) 1	O U	I N	Req N O	uire N A	C 0	rective Action within 10 days Food Temperature Control/ Identification	R
		N A	C O S	Demonstratio 21. Person in charge prand perform duties/ Ce	n of Knowledge/	Personnel tion of knowledge,	R	0	I N	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Jerrieme Neal	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: NOS 6988	Physical Address: 2330 green crest		City/State: Rockwa	all	License/Permit # Pa		age <u>2</u> of <u>2</u>				
Bonn		2000	TEMPERATURE OBSERVAT		<u></u>	10.0.						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>		Temp				
Bev co	ooler	36	Temps inside pizza unit	1	Bever	age cooler in	back	34				
P	izza tables		Tomatoes / wings	38/41	Hot box	temp for pizza o	orders	152				
	Wings bi	39	Unit 2									
	Wings bo	41	Sauce in the doo	r 34								
	Cheese	40	PiZza cheese drop tray	41								
	Chicken	37	Wic	39								
	Sausage	38	Cheese / sauce	41/38	3							
	Feta	40	Tomatoes	41								
		Ol	BSERVATIONS AND CORRECTI	VE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F											
	Hot water 111 and up											
42 /45	General detailed cleaning needed inside pizza table fans etc / under unit etc											
	Pizza cutters etc are washed and sanitized every 2 hrs											
	After pizza is cooked hands do not touch											
	Meat portion of the drop trays is only reuse if temp is hood and product is safe											
12 /45	General detailed cleaning needed in wic - minor											
12 / 10	Sanitizer bucket - 200 ppm / sanitizer in three comp -200 ppm											
W	Watch condition of metal carts - galvanized metal is rusting											
	Test strips within date / using digital thermo											
	Employee health policy needed at hand sinks now											
	Discussed quats binding with manager and testing quats											
	Watch area around the dumpsters — discussed											
42	Clean carts where needed non food contact											
46	Hot water in restroom 85 F but over 112 at all other sinks (119 in wash sink)											
	Hot water to be 100 min at restroom hand sink											
	Store looks really good !											
	All employees wash hands in RR then wash again at a hand sink in the kitchen with hot water											
Received (signature)	Jerrieme	Nes	Print:			Title: Person In Charge	e/ Owner					
Inspected	Jerrieme Kelly kírkpo		Print:									
(signature)	Kelly kírkpo	ıtrick	\mathcal{RS}									
	S (Revised 09-2015)					Samples: Y N	# collecte	:d				