					Retail Food Est	abli	ish	me	ent	In	spe	ecti	ion Report	First aid Image: Constraint of the second	policy		
	ate:	3/2	o∩′	າງ	Time in:Time out:License/I11:0512:10FOC			าว	Q				Est. Type	Risk Category	Page $\underline{1}$ of $\underline{2}$	2	
					1 1.00 12.10 1 00 tion: ✓ 1-Routine 2-Follow Up 3-Comple				LO Inve	stiga	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE	
Es	tabli	ishm	nent	Nan		Nam	e:			8			 ★ Number of Repeat V ✓ Number of Violation 	iolations:			
Ph	iysic	al A	ddre	ess:	Pest control :	,		Hoo			G	reas	e trap :	Follow-up: Yes	18/82/	/B	
49					tatus: Out = not in compliance IN = in compliance N	$\mathbf{V} = \mathbf{O}$			ood US		-		/250 gal/6mo pplicable COS = corrected	on site \mathbf{R} = repeat vio	lation W-Wate	ch	
Ma					points in the OUT box for each numbered item Mark Priority Items (3 Points) violation	'√' a	chec	ckma	ark in	appr	opria	ate bo	ox for IN, NO, NA, COS	Mark an 🗙 in appropriat	e box for R		
Co	ompli I	iance N	e Sta N	tus C		R			ompl		e Sta			uuys		R	
U T	N	0	A	0 S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			U T		0	N A	o s		nployee Health		Ň	
	~				1. Proper cooling time and temperature				~				12. Management, food em knowledge, responsibilitie		employees;		
-					2. Proper Cold Holding temperature(41°F/ 45°F)	+							13. Proper use of restriction	n and exclusion; No dis	charge from		
	~				2. D	_			~				eyes, nose, and mouth				
		~			3. Proper Hot Holding temperature(135°F)	_			r					Contamination by Har			
		~			 Proper cooking time and temperature Proper relacting precedure for het helding (165°E in 2) 	_			~				14. Hands cleaned and pro Gloves used 15. No bare hand contact v				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				alternate method properly				
W					6. Time as a Public Health Control; procedures & records time stickers to be current/ 4 hours to discard	-			L				Highly S	usceptible Populations			
	II		<u> </u>		Approved Source				~				16. Pasteurized foods used Pasteurized eggs used whe		fered		
_					7. Food and ice obtained from approved source; Food in	_			Ľ								
	~				good condition, safe, and unadulterated; parasite									Chemicals			
					8. Food Received at proper temperature	+			r				17. Food additives; approv	red and properly stored;	Washing Fruits		
	~				check at reciept				~				& Vegetables water only		C		
					Protection from Contamination			3					18. Toxic substances prop	erly identified, stored an	d used		
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								w	ater/ Plumbing			
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature				~				19. Water from approved s backflow device	source; Plumbing install	ed; proper		
	~				11. Proper disposition of returned, previously served or reconditioned discarded	+	_		~				20. Approved Sewage/Wa disposal	stewater Disposal Syste	m, proper		
					Priority Foundation Items (2 P	oints	5) vi	olat	ions	Req	uire	Cor	rrective Action within 10 a	lays			
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/Personnel	R		O U T	I N	N O	N A	C O S	Food Tempera	ture Control/ Identific	ation	R	
	~			5	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	Γ			~			5	27. Proper cooling method Maintain Product Tempera		quate to		
	~				22. Food Handler/ no unauthorized persons/ personnel	-			~				28. Proper Date Marking a	nd disposition			
					Safe Water, Recordkeeping and Food Package				~				29. Thermometers provide Thermal test strips	d, accurate, and calibrat	ed; Chemical/		
	~				Labeling 23. Hot and Cold Water available; adequate pressure, safe	-							digital	ent, Prerequisite for O		_	
	•				24. Required records available (shellstock tags; parasite	_	-		r			-	-	ent, r rerequisite for O			
	~												30. Food Establishment	Permit (Current/insp re	-		
					destruction); Packaged Food labeled				~				30. Food Establishment 1 12/31/2022	· •	-		
					destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and				~				12/31/2022	Permit (Current/insp re quipment, and Vendin	port sign posted)		
w					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods: manufacturer instructions				~ ~				12/31/2022 Utensils, E	Permit (Current/insp re quipment, and Vendin	port sign posted)		
W					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			2	~ ~				12/31/2022 Utensils, E 31. Adequate handwashing	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable	g nd properly		
W					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard			2	~ ~ ~				12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Co	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained,	sport sign posted) g nd properly e, properly		
W	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked	2 Act			~		ed 90) Da	12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilitie Service sink or curb cleanie	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided	sport sign posted) g nd properly e, properly		
	I N	NO	NA	COS	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	e Act		Not 0 U	~	l v x cee N O	ed 90 N A	C O	12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Co designed, constructed, and 33. Warewashing Facilitie Service sink or curb cleaning tys or Next Inspection , Wa	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided	sport sign posted) g nd properly e, properly	R	
	I	NO			Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			Not 0	to E	Ν	N	С	12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Co designed, constructed, and 33. Warewashing Facilitie Service sink or curb cleaning tys or Next Inspection , Wa	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification	sport sign posted) g nd properly e, properly		
	IN	NO		0	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination			Not 0 U	to E N	Ν	N	C O	12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilitie Service sink or curb cleaning supplied, used The service sink or curb cleaning supplied, used The service sink or curb cleaning supplied, used The service sink or curb cleaning	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification	sport sign posted) g nd properly e, properly		
	IN	NO		0	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals			Not 0 U	to E N	Ν	N	C O	12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilitie Service sink or curb cleaning supplied, used The service sink or curb cleaning supplied, used The service sink or curb cleaning supplied, used The service sink or curb cleaning	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification ling (Bulk Food) sysical Facilities	sport sign posted) g nd properly e, properly		
	IN	N O		0	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use			Not O U T	to E N	Ν	N	C O	12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Co designed, constructed, and 33. Warewashing Facilitie Service sink or curb cleani tys or Next Inspection , Wa Foo 41.Original container label	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification ling (Bulk Food) ysical Facilities faces clean	sport sign posted) g nd properly e, properly used/		
	IN	N O		0	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination 34. No Evidence of Insect contamination 34. No Evidence of Insect contamination 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored			Not O U T	to E	Ν	N	C O	12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilitie Service sink or curb cleaning Service sink or curb cleaning Food 41.Original container labe Ph 42. Non-Food Contact surf	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification ling (Bulk Food) tysical Facilities faces clean nd lighting; designated a	reas used		
		N O		0	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination			Not O U T	to E I N V	Ν	N	C O	12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilitie Service sink or curb cleani Ys or Next Inspection , Warewashing Facilitie Ys or Next Inspection , Warewashing Facilitie 41.Original container label Ph 42. Non-Food Contact surr 43. Adequate ventilation a	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification ling (Bulk Food) tysical Facilities faces clean nd lighting; designated a operly disposed; faciliti	port sign posted) g nd properly e, properly used/ areas used es maintained		
				0	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time Stickers/4 hours to discard Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method			Not OUT T	to E I N V	Ν	N	C O	12/31/2022 Utensils, E Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilitie Service sink or curb cleani ys or Next Inspection , Warewashing Facilitie Y or Next Inspection a Adequate ventilation a <td colspan<="" td=""><td>Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification ling (Bulk Food) ysical Facilities faces clean nd lighting; designated a roperly disposed; faciliti</td><td>eport sign posted) g nd properly e, properly used/ areas used es maintained ean</td><td></td></td>	<td>Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification ling (Bulk Food) ysical Facilities faces clean nd lighting; designated a roperly disposed; faciliti</td> <td>eport sign posted) g nd properly e, properly used/ areas used es maintained ean</td> <td></td>	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification ling (Bulk Food) ysical Facilities faces clean nd lighting; designated a roperly disposed; faciliti	eport sign posted) g nd properly e, properly used/ areas used es maintained ean	
т 1 1				0	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions time stickers/4 hours to discard Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			Not OUT T	to E I N V	Ν	N	C O	12/31/2022 Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Cc designed, constructed, and 33. Warewashing Facilitie Service sink or curb cleaning Food 41.Original container labe Ph 42. Non-Food Contact surf 43. Adequate ventilation a 44. Garbage and Refuse pr 45. Physical facilities insta	Permit (Current/insp re quipment, and Vendin g facilities: Accessible a ontact surfaces cleanable used s; installed, maintained, ng facility provided hichever Comes First od Identification ling (Bulk Food) ysical Facilities faces clean nd lighting; designated a roperly disposed; faciliti	eport sign posted) g nd properly e, properly used/ areas used es maintained ean		

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Received by: (signature) Houng Cho	^{Print:} Young Cho	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Palace of Rockwall	Physical A 491 I-	-30	City/State:	all, TX	License/Permit # FOOD5028	Page <u>2</u> of <u>2</u>
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ion	Temp F
	each in	_			Item/Loca	1011	тетр г
	/ambient	6	single door drink cooler ambie	^{nt} 38			
reach in cooler/sausage		41					
sau	sage cooked	41					
	cheese	41					
white	e freezer ambient	9					
white	e freezer ambient	-1					
2 door	drink cooler ambient	31					
2 door	drink cooler ambient	33					
Item	AN INSPECTION OF VOUD FS		SERVATIONS AND CORRECT				/FD AND
Number	NOTED BELOW:	IADLISTIVIE	INT HAS BEEN MADE. TOUK ATTEI	NTION IS DIRE		IE CONDITIONS OBSERV	ED AND
		ost emp	ployee hand wash post	er at han	nd sink.		
	3 comp sink 126 F						
10	Sani bucket not setup to	100 ppm c	chlorine sanitizer. was weak a	t under 50p	pm. Corr	ected on site to 100	ppm.
45	Clean walls through	out					
42	Clean 3 comp sink						
35	Avoid storing personal	items on	same shelves as restaura	nt dishes/s	store low	and separate inste	ead
35	Avoid storing perso	nal drin	ks on prep tables. Sto	re low ar	nd separ	ate instead	
39/42/45	Clean floors, mixer,	storage	e containers throughou	t			
36	Store wiping cloths	in sani l	ouckets				
14	Always wash hands	with soa	p and hot water at 100	F after ha	ndling m	oney/before pre	pping
39/40	Repair broken seals	s on free	ezers/replace frayed ta	ipe			
18	Label all spray bottl	es as w	ater, sanitizer, etc				
40	Discard cardboard a	after init	ial use				
	Oil is cleaned/drain	ed. On	y the sediment is disp	osed of.	no liqui	d oil is thrown a	way
39	Clean donut straine	rs.					
9	Asked owner where eggs were b	eing cooked.	She said at home. ALL foods must	be stored, pre	pped and coo	ked in commercial restau	rant
37	Floor storage in bac	ck. Clea	an/organize to better c	ean			
45/42	Clean in/around/und	der fryei	rs and equipment				
32	Seal exposed wood	in front	counter area				
42							
Received (signature)	•		Print:			Title: Person In Charge/	Owner
,	Young Cho		Young	Cho		Owner	
Inspected (signature)	Young Cho ^{Thy:} Chrísty Cor	tez, 1	RS Christy C		RS	Samples: Y N #	collected
	(Revised 09-2015)	~	,			5ampros. 1 IN #	concettu