	\$50.00 reinspection fee required after 1st Followup City of I									In	sp		mailed	 First aid kit Allergy policy/training Vomit clean up Employee health 	
	ate: 3/2	9/2	20	22	Time in: Time out: License/F 11:49 1:50 FS 9								Food handlers Food Managers	<u>1</u> of <u>2</u>	
					tion: 🖌 1-Routine 🔄 2-Follow Up 🛄 3-Compla		_	4-I	Inves	stiga	atio	n		L/SCORE	
	tabli Swn				e: Contact/Owner bes and bites Downing	Name	:						* Number of Repeat Violations: ✓ Number of Violations COS:		
Pl	ysic	al A	ddre	ess:	Pest control : Wathhall 03/22/22			Hoo Ia	od			Greas		/90/A	
	Compliance Status: Out = not in compliance IN = in compliance NO							oserv		NA	1 = 1	not ap	plicable $COS = corrected on site \mathbf{R} = repeat violation V$		
М	ark tl	ne ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation.								NA, COS Mark an √in appropriate box for ive Action not to exceed 3 days	r R	
	mpli I	ance N	e Sta N			R			mpli I	ance		atus		R	
O U T	N	0	A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			Ŭ T	Ň	N O	A		Employee Health		
		~			1. Proper cooling time and temperature				~				12. Management, food employees and conditional employe knowledge, responsibilities, and reporting	es;	
					2. Proper Cold Holding temperature(41°F/45°F)	+	-	_				H	13. Proper use of restriction and exclusion; No discharge fr	om	
	V				See			!	~				eyes, nose, and mouth To post poster at hand sink now		
	~				3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Hands		
		~			4. Proper cooking time and temperature		_		~				14. Hands cleaned and properly washed/ Gloves used prop		
		~			5. Proper reheating procedure for hot holding ($165^{\circ}F$ in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approv alternate method properly followed (APPROVED Y N Using gloves		
		~			6. Time as a Public Health Control; procedures & records Prep only								Highly Susceptible Populations		
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Receiving fish fresh								Chemicals		
	~				8. Food Received at proper temperature To check				~				17. Food additives; approved and properly stored; Washing & Vegetables Water only	g Fruits	
	<u> </u>				Protection from Contamination			3				П	18. Toxic substances properly identified, stored and used Storage and labeling		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch eggs								Water/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 100			W					19. Water from approved source; Plumbing installed; proper backflow device Addressed leak and sprayer retrac	ting	
		~			11. Proper disposition of returned, previously served or reconditioned Discarded				~				20. Approved Sewage/Wastewater Disposal System, prope disposal Watch drains	r	
					Priority Foundation Items (2 Po	oints)) vio	olati	ons.	Req	uir	e Cor			
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		Food Temperature Control/ Identification	R	
	~			5	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		ĺ		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no unauthorized persons/ personnel All within 30 days now				~				28. Proper Date Marking and disposition Good date marking.		
	<u> </u>				Safe Water, Recordkeeping and Food Package		-	2	-				29. Thermometers provided, accurate, and calibrated; Cher Thermal test strips	nical/	
					Labeling 23. Hot and Cold Water available; adequate pressure, safe			2					Need test strips for quats		
	~				24. Required records available (shellstock tags; parasite			-					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign poster		
!					destruction): Packaged Food labeled Referring to fda				~				Posted		
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and Ut COD in the Variance of the Approximation of the Approximatio								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and prope	rly	
!					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Referring to fda				~				supplied, used Equipped		
					Consumer Advisory			2	Ţ				32. Food and Non-food Contact surfaces cleanable, proper designed, constructed, and used	У	
-					26. Posting of Consumer Advisories; raw or under cooked		-						See attached 33. Warewashing Facilities; installed, maintained, used/		
	~				foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Warning in menu				~				Service sink or curb cleaning facility provided Confirmed		
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	e Actio R	on l	0	Ι	Ν	Ν	C		R	
U T	N	0	A	0 S	Prevention of Food Contamination			U T	N	0	A	O S	Food Identification		
1					34. No Evidence of Insect contamination, rodent/other animals Doors open no flies BUT need to close					~			41.Original container labeling (Bulk Food) Visual and labeled		
W					35. Personal Cleanliness/eating, drinking or tobacco use Hair restraints etc / long hair cap								Physical Facilities		
	~				36. Wiping Cloths; properly used and stored Store in sanitizer				~			Ц	42. Non-Food Contact surfaces clean Watch		
1					37. Environmental contamination Watch floor storage under counter in sales floor				~			Ш	43. Adequate ventilation and lighting; designated areas use Watch		
		•			38. Approved thawing method Cooler				~			Ш	44. Garbage and Refuse properly disposed; facilities maint. Watch	ained	
	1				Proper Use of Utensils				~				45. Physical facilities installed, maintained, and clean Watch floors condition etc		
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See				~				46. Toilet Facilities; properly constructed, supplied, and cle See comment on mouthwash	ean	
w	~				40. Single-service & single-use articles; properly stored and used See to go comment					~			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Madison Duffy	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Glass front eggs cooler 39 Upright freezer -12 3 door under counter	remp F 39 39 38								
Glass front eggs cooler39Upright freezer-123 door under counterShelled eggs / butter40/41Display cheese caseRice puddingVeggie cooler / beer32/34Brie / coppa38/37Ham	39 39								
Shelled eggs / butter 40/41 Display cheese case Rice pudding Veggie cooler / beer 32/34 Brie / coppa 38/37 Ham	39								
Veggie cooler / beer 32/34 Brie / coppa 38/37 Ham									
	38								
Need counter reach in 39 Sandwich Cold ton Reaf in not on hurner									
Ground beef 39 Ham /ham 40/40 Cooking at insp									
Cold top unit Chicken liver mouse / pork 40/40									
Cut lettuce / veggies 39/39 Steam table									
Salmon / pepper 39/39 Carrot soup / grits 150/135									
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temps F									
W Watch placement of eggs in glass front cooler / storing to side on bottom									
W Make sure hair is effectively restrained in kitchen and prep areas									
Provide thermo in all coolers /									
Reminder to store chemicals below food related items on hall way shelving / shelving sb 6 inches									
Need to label mouthwash in restroom / watch storage of chemicals									
Reminder that boxes etc should be stored off floor under shelving									
Leak at pipe under three comp sink is being addressed									
	Sprayer should self retract over top of sink at three comp- borderline								
	seal wood behind sink/ hot water 112 f Dishmachine 50-100 ppm sanitizer from dispenser 200 ppm / advised to soak cloth first								
Discussed not using sous vide unit/watch placement as it is under paper towels									
Need to discuss cryovac raw meats for storage prior to cooking									
Raw salmon on menu for poke bowl - to confirm parasite destruction.Cut greens to be placed into cooler /cos / just cut cabbage									
W Cut greens to be placed into cooler /cos / just cut cabbage Gloves used to touch rte									
37 Under counter cooler -water inside unit/ bar netting inside / address									
39 Avoid storing knives between equipment									
Reheating soups etc in table top electric burner									
Reheating soups etc in table top electric burner 2 To address wooden crate used as exit landing to conveyor oven									
CA in menu / will need to provide parasite destruction confirmation Ex freezing at -4 for 168 hrs or some other means (currently using vinegar a	nd salt)								
37 Watch storage of to go containers that cannot be inverted - best to have a solid shelf over									
32 Reminder that any and all wood should be sealed to be washable									
39 Invert glasses to store									
Best to use washable wicker									
discussed butter and parsley mix / pickling for flavor keeping in cooler									
W Minor cleaning under behind and around equipment									
Sanitizer in spray bottle and buckets after priming 200 ppm									
New Texas code - employee health poster to now be at hand sink -									
Received by: Print: Title: Person In Charge/ Owner									
(signature) See above									
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: V. N. # collected									
Form EH-06 (Revised 09-2015)									