



# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Downing's</b>	Physical Address: <b>San jacinto</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9488</b>	Page 2 of 2
---	---	--------------------------------	------------------------------------	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Glass front eggs cooler	<b>39</b>	Upright freezer	<b>-12</b>	3 door under counter	<b>39</b>
Shelled eggs / butter	40/41	Display cheese case		Rlce pudding	<b>39</b>
Veggie cooler / beer	32/34	Brie / coppa	38/37	Ham	<b>38</b>
Need counter reach in	<b>39</b>	Sandwich Cold top		Beef in pot on burner	
Ground beef	<b>39</b>	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 Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND 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
29	Provide thermo in all coolers /
18	Reminder to store chemicals below food related items on hall way shelving / shelving sb 6 inches
18	Need to label mouthwash in restroom / watch storage of chemicals
	Reminder that boxes etc should be stored off floor under shelving
W	Leak at pipe under three comp sink is being addressed
!!	Sprayer should self retract over top of sink at three comp- borderline
32	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.
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
32	To address wooden crate used as exit landing to conveyer 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 and 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: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)