

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
- Vomit clean up
- Employee health

Date: 03/25/2021	Time in: 8:45	Time out: 10:13	License/Permit # FS 9488	Est. Type	Risk Category High	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Downing's bottles and bites	Contact/Owner Name: Hoffman	* Number of Repeat Violations: _____	10/90/A
Physical Address: San Jacinto		✓ Number of Violations COS: _____	
Pest control : 03/02/21	Hood Na	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Ice baths items in cold top 37/38						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Self screening at home and screening at arrival					
W						Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) In works / will Followup						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
			✓			Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking					
				✓		Chemicals					
6. Time as a Public Health Control; procedures & records Prep only						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
Approved Source						18. Toxic substances properly identified, stored and used See attached					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature To check						3					
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Raw frozen											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 100											
				✓							
11. Proper disposition of returned, previously served or reconditioned Discarded											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Ice baths					
	✓					2					
22. Food Handler/ no unauthorized persons/ personnel 1						28. Proper Date Marking and disposition To avoid keeping past manu date as well /					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See attached						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Place in order						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of cutting boards food containers et.					
W						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					
Consumer Advisory						W					
				✓							
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Verbally notified/ separation if needed / to confirm CA on menu											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals Fruit flies						41. Original container labeling (Bulk Food) Common name					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch						42. Non-Food Contact surfaces clean See attached					
	✓					1					
36. Wiping Cloths; properly used and stored Store IN sani						43. Adequate ventilation and lighting; designated areas used Watch					
1							✓				
37. Environmental contamination Watch condensation in reach in						44. Garbage and Refuse properly disposed; facilities maintained					
	✓						✓				
38. Approved thawing method Cooking / pull thaw						45. Physical facilities installed, maintained, and clean See attached					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean See attached					
1						W					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch type						47. Other Violations					
				✓							
40. Single-service & single-use articles; properly stored and used Watch handling of straws											
W											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Antonio Guevara	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: Downing's	Physical Address: San jacinto	City/State: Rockwall	License/Permit # 9488	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Customer bottle coolers	37/36	Cold top		Upright freezer	10
Glass front cooler veggies	38/39	Mayo stacked	41	Cold top unit in kitchen	
Under counter cooler	31/34	Pastrami/ ham	39/38	Cut greens	39/40
Ragout	38/	Temps below	35/36	Hummus	39
Bean sprouts	39	Display meat/ cheese		Below bean sprouts	39
Eggs	38	Cured ham/ cheese/ cheese	38/39/40	Stuffed peppers	38
Steam table		Under counter cooler	30's	Prep cooler kitchen	
		Cheese/ ragout/ grits	38/37/38	Fish / pastrami	39/37

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:
	Using Kirkland eggs/ also using commercially made product now which does not require Haccp plan
28	Butter milk dated 03/16/21 to be discarded (to date mark when opening with 6 days ahead)
18	Store WD 40 and cleaning duster below ans away from paper cups and sugar packets etc
18	To label mouthwash in restrooms (avoid using wild turkey bottle) / watch placement directly / cups are in closed container great
	Only using cryo bags for cooking then removing to store / one exception is meatballs /
	Prep area - hot water 100 at hand sink
42	Clean under bar netting on bar and watch handling of straws
W	Watch contact paper on side shelves/ keep sanitary (bar netting commercial is better)
	Watch where cooking is done to prevent cross contact by customers and onto items next to
	Sanitizer in bucket 100-200 ppm quats / 200 ppm in spray. Otw un
	Reach in unit is dark watch - unit is very clean inside
	Using thin plastic containers to store commercial product inside - purchasing commercial now / no specialized processing
	Using gloves to touch rte foods
W	Cryo raw meats to keep frozen until cooked - will conform with FDA / wrapping lunch meats in saran
	Using table top equipment for cooking /
W	Always best to store raw bean sprouts inside cooler / avoid storing on top over the load limit zone
39	Keep an eye on type of food containers chosen to reuse - they should remain washable /
37	Small amount of condensation in reach in under meat display unit
18	Avoid storing chemicals on Dishmachine
34	Observed flies around grade trap near three comp sink
W	Reminder when using oysters to keep tags in order of use
	Dishmachine sanitizing at 100 ppm
	Keep an eye on glass jars used for spices
	Small kitchens can be the most challenging...
	Keep an eye on flowers etc
45	Minor cleaning under behind and around equipment throughout

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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