\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: 03/04/202	Time in: 21 10:04	10:54	FS 8288	‡ Rha	۵۵	Ы	20	2	1 Cold	Risk Category	Page 1 o	f_2_
	ection: 10.04		3-Complaint	_	Inves			- - - [5-CO/Construction	6-Other	TOTAL/SC	ORE
Establishment N Edible Arrang	ame:		ct/Owner Name:			-0			* Number of Repeat Viola ✓ Number of Violations C			
Physical Addres		Pest control Need info		Hoo Na	od		Gre Nee		e trap :	Follow-up: Yes ☐ No ☑ PiCS	9/91	/A
Compliano	e Status: Out = not in co	ompliance IN = in compliance	$\mathbf{NO} = \mathbf{not}$	observ			= no	t app	plicable COS = corrected on s	site R = repeat vio	lation W-W	atch
Mark the appropri	ate points in the OUT box for Prio		Mark √ in a violations Requi						ive Action not to exceed 3 day	k an √in appropria	ate box for R	
	C Time and Ten	nperature for Food Safet	v R	О		N	N	C				R
		degrees Fahrenheit)	3	U T	N	0		Complex Box Services Complex Box Services			amplayase:	
	1. Proper cooming time a	and temperature			~			knowledge, responsibilities, and reporting			employees,	
~	2. Proper Cold Holding See attached	g temperature(41°F/ 45°F)			~			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
V	3. Proper Hot Holding t	temperature(135°F)						Preventing Contamination by Hands				
/	4. Proper cooking time	and temperature			/			14. Hands cleaned and properly washed/ Gloves used properly			sed properly	
V	5. Proper reheating prod Hours)	ocedure for hot holding (16	5°F in 2		/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N				
w	6. Time as a Public Hea	alth Control; procedures &	records						Gloves used	eptible Populations		
	Prep only / taking out on	nly 30 mins worth							16. Pasteurized foods used; pr		ered	
	•	oproved Source							Pasteurized eggs used when re	equired		
		ed from approved source; Ind unadulterated; parasite	Food in						Cl	hemicals		
	8. Food Received at pro	-			/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	3
		n from Contamination			/				Using FIT 18. Toxic substances properly	identified, stored an	d used	
	9. Food Separated & pr preparation, storage, dis	rotected, prevented during isplay, and tasting	food		<u> </u>				Stored low Water	r/ Plumbing		
	10. Food contact surfact Sanitized at 200	ces and Returnables ; Clear ppm/temperature Wa	ned and		/				19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	11. Proper disposition of	of returned, previously ser	ved or		. /			Ī	City approved 20. Approved Sewage/Wastev disposal	vater Disposal Syster	n, proper	
	reconditioned Disc		(2 P : 4)					~	Watch drains			
	С	n of Knowledge/ Personn	R	violati O U		Kequ N O	N	C O	rective Action within 10 days	e Control/ Identific	ation	R
	21. Person in charge pro	resent, demonstration of kn ertified Food Manager (CFI	owledge,	T				S	27. Proper cooling method use	ed; Equipment Adec		
2	Reminder to hav	ve one on site at all inauthorized persons/ persons	times			/		Maintain Product Temperature 28. Proper Date Marking and disposition Using				
	Safe Water, Reco	ordkeeping and Food Pac Labeling	kage		~			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital				
	23. Hot and Cold Water See attached	er available; adequate press	ure, safe									
	24. Required records av		,						Permit Requirement,	Prerequisite for O	peration	
	destruction); Packaged	vailable (shellstock tags; p Food labeled		W	~				Permit Requirement, 30. Food Establishment Perm Need 2021	•		
	destruction); Packaged Conformance v	Food labeled with Approved Procedur	arasite es	W	•				30. Food Establishment Perr Need 2021 Utensils, Equi	mit (Current/ insp si	ign posted)	
	Conformance v 25. Compliance with V HACCP plan; Variance	Food labeled	arasite es	W					30. Food Establishment Peri Need 2021	mit (Current/ insp si	ign posted)	
	Conformance v 25. Compliance with V HACCP plan; Variance processing methods; ma	with Approved Procedur Variance, Specialized Proce e obtained for specialized	arasite es	2	•				30. Food Establishment Peri Need 2021 Utensils, Equi 31. Adequate handwashing factory supplied, used Equipped 32. Food and Non-food Contart designed, constructed, and use Watch condition /	pment, and Vendin cilities: Accessible and ct surfaces cleanable discarded ris	g nd properly , properly	
	Conformance v 25. Compliance with V HACCP plan; Variance processing methods; ma Consideration of Consumer foods (Disclosure/Remi	with Approved Procedur Variance, Specialized Proce e obtained for specialized nanufacturer instructions	es es er cooked		\rightarrow \right				30. Food Establishment Peri Need 2021 Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Conta	pment, and Vendin cilities: Accessible and ct surfaces cleanable d discarded ris stalled, maintained,	g nd properly , properly	
	destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; machine processing of Consumer foods (Disclosure/Remine When making nut of Core Items (1 Poins	with Approved Procedur /ariance, Specialized Proce e obtained for specialized nanufacturer instructions nsumer Advisory er Advisories; raw or under/Buffet Plate)/ Allergorder -made separate-	es ess, and er cooked en Label	2	to Ex				30. Food Establishment Peri Need 2021 Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use Watch condition / 33. Warewashing Facilities; ir Service sink or curb cleaning:	pment, and Vendin cilities: Accessible and ct surfaces cleanable addiscarded risustalled, maintained, facility provided	g nd properly , properly	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Laura Perry	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: e Arrangements	Physical A	ddress:	City/State: Rockwall	License/Permit # FS 8288	Page <u>2</u> of <u>2</u>
	<u> </u>		TEMPERATURE OBSE	RVATIONS		
Item/Loc		Temp F	Item/Location	Temp F Item/I	<u>ocation</u>	Temp I
Glass	front cooler	34	Wic			
Soft ser	ve machine not in operation.					
	Cold top	38				
Cut melons		39/39				
Fror	nt display case	40/42				
	Non Tcs					
	Freezer	-4				
Item	AN DISDECTION OF VOLUE		SERVATIONS AND CORR		O THE COMPLETIONS OPER	CDV/CD AND
Number	NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR A	TENTION IS DIRECTED I	O THE CONDITIONS OBSE	EKVED AND
	Hot water at hand sink	< 114 in fr	ont / hot water 116 in k	itchen		
	Restroom equipped -	still need	to replace cracked tan	k lid		
	Ice unit and soft serve		· · · · · · · · · · · · · · · · · · ·			
			zer bucket for surface	S		
			and cooked from frozer			
35			s on prep table - sepa		watch	
			eese cakes are Delivered in	• •		zen ice hags etc
			for determination of de		Tricozor bago with iroz	-cirioc bago cio
42	Clean inside freezer -		Tor determination of de	Silver verileie)		
42		•	ing / inside drains / wal	ls / lids to container	<u> </u>	
45	Clean under behind a	<u> </u>		13 / IId3 to container	<u> </u>	
H-5	Watch drains and clea		· ·			
			per label - active ingre	dient- citric acid		
W	Best to remove all uni		·	diciti citilo dola		
34	Gap at back door to a	·	y items in back			
W	•		- all are washed and d	ried on sites		
VV	Wic is dark	ig ciotiis	- all are washed and di	ned on siles		
		uio and a	to.			
	Discussed storage in Cut melons are used		_			
				ot and staring win	ing cloth in colution	
		·	cussed setting up buck		ing cioth in solution	I
			er at threeComp sink w	mich is 200 ppm		
	Policy is to break dow	n prep ar	ea every 4 nrs or less			
	Watch cutter					
Received	by:		Print:		Title: Person In Charg	e/ Owner
(signature)	See abou	/e				
Inspected (signature)	l by:		Print:			
	Keuy Kirkpa	itrick	/KS		Samples: Y N	# collected