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
☐ Employee health

															L	<u> </u>	health	
Date 09		5/2	02	23	Time in: 11:51	Time out: 12:18	License/P								Food handle	Food managers Pp	Page 1 of _	2
					tion: 1-Routine	2-Follow Up	3-Compla		4-	Inve	estig	atior	1	5-CO/Constr		6-Other	TOTAL/SCO	RE
Esta	ablis	hmen	ıt N	lam		C	ontact/Owner I				<u>8</u>			* Number of	Repeat Vio	lations:		
		utriti 1 Add	_				agaman ontrol :		Но	od		G	reac	✓ Number of e trap/ waste oil:	violations	Follow-up: Yes	2/98/	Д
559		i Auu	nes			Propert	y management		Na	ou		Na		c trap/ waste on.		No 🗹		
Mor					tatus: Out = not in cor points in the OUT box for		111	O = not c						oplicable COS = O, NA, COS	corrected or	a site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{V} in appropria	olation W-Wate	ch
Man	K UI	г аррг	opr	iate		rity Items (3 Poi											ate box for K	
	ıplia I	nce S		IS C				R	C	omp	lianc N		tus C					R
	N	O A		os		nperature for Food egrees Fahrenheit)	Safety	K	U	N	0	A	o s		Emp	oloyee Health		K
					1. Proper cooling time a	and temperature							b			oyees and conditional	employees;	
										•				knowledge, respo	onsibilities,	and reporting		
					2. Proper Cold Holding	temperature(41°F/4	5°F)		W					Proper use of eyes, nose, and n		and exclusion; No dis	charge from	
			4		3. Proper Hot Holding to	tomporatura(135°E)		<u> </u>	•	To post at hand sink/ poli					licy on site/ well er	nployees only		
		V							Preventing Contamination by					v				
		V	1		4. Proper cooking time	and temperature				/				14. Hands cleane	ed and prop	erly washed/ Gloves u	ised properly	
		V			5. Proper reheating proc Hours)	cedure for hot holdin	g (165°F in 2									h ready to eat foods o		
\perp		_			,					L				anternate method	property to	nowed (AITROVED	, 1, ,1, ,)	
		V			6. Time as a Public Hea Stocking only	alth Control; procedu	res & records							I	Highly Sus	ceptible Populations		
					An	proved Source				•				16. Pasteurized for Pasteurized eggs		prohibited food not of	fered	
														Frozen	used when	required		
•					7. Food and ice obtained good condition, safe, an destruction										(Chemicals		
١٨.					8. Food Received at pro							<u></u>		17. Food additive & Vegetables	s; approved	and properly stored;	Washing Fruits	
· '					Being checked	•								Ü	ices properl	y identified, stored an	nd used	-
					9. Food Separated & pro	office of the content				V					1 1			-
•	1				preparation, storage, dis	splay, and tasting										er/ Plumbing		
•	1				10. Food contact surface Sanitized at Na	ppm/temperature				~				backflow device		rce; Plumbing install		
	•				11. Proper disposition or reconditioned Disca	of returned, previouslanded	y served or			/				20. Approved Sev disposal	wage/Waste	water Disposal System	m, proper	
					Pri	ority Foundation	n Items (2 Po	ints) vi	_	_	_	_	Cor	rrective Action wit	thin 10 day	vs		
	I N	N N A	N A	C O S	Demonstration	n of Knowledge/ Per	sonnel	R	U T	N	N O	N A	C 0	Food 7	Temperatu	re Control/ Identific	ation	R
T	/		Ī	5	21. Person in charge pre and perform duties/ Cer Prepackaged				1	~			S	27. Proper cooling Maintain Product		sed; Equipment Ade	quate to	
•	/				22. Food Handler/ no ur Prepacked	nauthorized persons/	personnel					~		28. Proper Date N	Marking and	disposition		
					Safe Water, Recor	rdkeeping and Food	l Package		W	V			i	Thermal test strip	ps	accurate, and calibrat	red; Chemical/	
	/		T		23. Hot and Cold Water	r available; adequate	pressure, safe							Keep acces		t, Prerequisite for O	neration	
_			\dashv		24. Required records av	vailable (shellstock ta	ngs: parasite			Ι					•	rmit (Current/ insp s	-	
•	1				destruction); Packaged I	Food labeled	U 11			~				Posted		` 1		
						with Approved Proc	edures			_				Ut	tensils, Equ	ipment, and Vendin	ıg	
					25. Compliance with Va HACCP plan; Variance									 Adequate han supplied, used 	dwashing f	acilities: Accessible a	nd properly	
		V			processing methods; ma					'				supplied, ased				
					Cons	sumer Advisory				١.						act surfaces cleanable	e, properly	+
														designed, constru	cted, and us	sed		
		V	1		26. Posting of Consume foods (Disclosure/Remi							~		33. Warewashing Service sink or cu		installed, maintained, g facility provided	used/	
					Core Items (1 Poin	nt) Violations Req	uire Corrective			_			_	ys or Next Inspec	tion , Whi	chever Comes First		
	I N	N N O A		C O	Prevention of	of Food Contamina	tion	R	U	N	N O	N A	C 0		Food	Identification		R
1	7			S	34. No Evidence of Inse	ect contamination, ro	dent/other		T			1	S	41.Original conta	iner labelin	g (Bulk Food)		
-					animals Back door 35. Personal Cleanlines	ss/eating, drinking or	tobacco use	++							DI.	iaal Ecsilit		
•					36. Wiping Cloths; prop	O. O								42. Non-Food Co		res clean		
•					Na		•	Ш		~								1
		/			37. Environmental conta	amination				~				_		lighting; designated a		
	(1		38. Approved thawing r	method			1					44. Garbage and I	Refuse prop	erly disposed; faciliti	es maintained	
<u> </u>	<u></u>		_ -		Prope	er Use of Utensils			Ė		T		_	45. Physical facil	ities installe	ed, maintained, and cl	ean	#
	T				39. Utensils, equipment		used stored	-	-	ľ	 -		-	Watch 46. Toilet Facilitie	es; properly	constructed, supplied	d, and clean	╬
' <u> </u>				- 1				1 1	1.4	. 1	1							1
•	4	_	_	_	dried, & handled/ In us Watch 40. Single-service & sin	se utensils; properly u	ısed		<u>\</u>	_	_	_	_	Door 47. Other Violatio				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Breyden Marcus	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: nutrition	Physical A			City/State: Rockwall	License/Permit # 9319	Page <u>2</u> of <u>2</u>					
LIXIII	TIGUTUOTI	339 E	TEMPERATURE O			3013						
Item/Loc	cation	Temp F	Item/Location	DOLIT		/Location	<u>Temp</u>					
Icon n	neals cooler	34-37										
N /1		9.9										
	scle egg HTT											
Be	verage cooler	33.4										
E	Bang cooler	38										
		OB	 SERVATIONS AND CO)RRECTI	VE ACTIONS							
Item Number	AN INSPECTION OF YOUR ES					TO THE CONDITIONS OBS	ERVED AND					
Nulliber	NOTED BELOW: All temps F											
	All prepackaged items		ala Arriva abaakad	by ioon	maala drivar							
	Checking temps when icon mealsArrive - checked by icon meals driver											
	Food thermo on site - to make accessible at all times if needed Muscleage is pasteurized cage free egg whites											
	Muscleegg is pasteurized cage free egg whites Watch dates when stocking											
	Hot water in RR 112											
	Deep freezer in back	is person	al only									
W	Door to self close in re		ar orny									
44 To notify landlord for new dumpster as lids are missing												
34	Very tiny gap at back door bottom rt											
	7 70 1											
Received	by:		Print:			Title: Person In Char	ge/ Owner					
(signature)	See abou	/e										
Inspecte			Print:									
(signature)	Kelly kirkpo	utríck	$ \mathcal{RS} $			Samples: Y N	# collected					