Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 5/29/24 Purpose of Inspe			Time in: 10:15	License/Po	0003957							CPFM 3	Food handlers	Page 1 _	$\mathrm{of}\underline{2}_{-}$				
5/29/24 10:15 11:45 FS-C Purpose of Inspection: 1-Routine 10-4 2-Follow Up 3-Complate Stablishment Name: Contact/Owner						int	4-Investigation				ion		5-CO/Construction 6-Other		TOTAL/SCORE				
Fable & Fire Vanessa Col														Number of Repeat Violations: Number of Violations COS:		11/8	a/R		
Physical Address: 104 San Jacinto Rockwall, Tx Pest control: Terminex will provide								Hood Grease tra Blanco 5/2014 Fat boys wi						Follow-up: Yes ✓ No ☐	11/0	טופי			
Mark the appropriate points in the OUT box for each numbered item Mark '							√' a o	ot observed NA = not applicable COS = corrected on site R = repeat vio checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate tuire Immediate Corrective Action not to exceed 3 days							lation W= e box for R	Watch			
	Compliance Status O I I N N C Time and Temperature for Food Safety						R		Complian O I N		ce S	e Status							
Ŭ T	J N O A O Time and Temperature for Food Safety							U N O			A O S		Employee Health						
		~				•					•					12. Management, food employ knowledge, responsibilities, and support the support of the support	nd reporting		
3					2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				•					13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	/				3. Proper Hot Holding t See	temperature(135°	°F)									Preventing Cor	ntamination by Han	ds	
		~			4. Proper cooking time						•	/				14. Hands cleaned and proper			7
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours) See						•					15. No bare hand contact with alternate method properly follows:)
	6. Time as a Public Health Control; procedures & records													eptible Populations					
					Ар	proved Source					•					16. Pasteurized foods used; pr Pasteurized eggs used when re N/a	ered		
	good condition, destruction Go															Cl	hemicals		
	~				8. Food Received at pro Checking	oper temperature					•					17. Food additives; approved a & Vegetables Water			uits
						from Contamir					•	/				18. Toxic substances properly Stored low	identified, stored an	d used	
	•				9. Food Separated & propreparation, storage, dis	splay, and tasting	g									Wate	r/ Plumbing		
3					10. Food contact surfact Sanitized at _200_			ned and			•	/			1	19. Water from approved sour backflow device City approved	-		
11. Proper disposition of returned, previously served or reconditioned Discard immediately						•	/				20. Approved Sewage/Wastev disposal	vater Disposal System	n, proper						
				Priority Foundation Items (2 Po															l l
0	T	N	N	C												rective Action within 10 days	3		l p
O U T	I N	N O	N A	C O S	Pri	ority Founda of Knowledge/	tion Ite	ms (2 Po	ints)		0	ons Re	l l	N A	Corr C O S		e Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Vanessa Colman	Print: Vanessa Colman	Title: Person In Charge/ Owner
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: & Fire	Physical A		City/State: Rockwall	. Tx	License/Permit # Page FS-0003947	2 of 2				
		1	TEMPERATURE OBSERVAT		,						
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp				
Pastry	Case	39	Expo cooler	38	G	rill drawers					
	Milk/oat	40/40	3 door cooler		Sal	mon/ shrimp	36/37				
С	heesecake bites	41	Mozz/cheddar	50's	Burger patty/ chix 4						
Beve	rage cooler(non tcs)	72	Butter/buttermilk	50's	Hot holding						
Ju	ice cooler /butter	38/38	Chicken	50's	Grits						
	Keg cooler	41	Pork chops	50's	Water		165				
В	eer/glass cooler	37	Beef	40	Prep o	cooler ice machine	38				
В	ottle beer cooler	38	Steak	40							
		OB	SERVATIONS AND CORRECTI	VE ACTION	IS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped greater than 101 in each room										
W	Restroom doors should have a auto door closer per code										
	Hand sinks equipped temp greater than 104 throughout entire kitchen										
	Pastries covered that are not stored in cooler										
	Using non sleeved straws (coffee bar) protect so customers can't touch or sneeze as self serve										
	Cleaning expresso wands with sani towel										
42	Sani buckets filled at 3 comp sink Need to clean inside of coffee bar mini oven										
	Brofers including utensils w/r/s once ever 4 hours or as needed										
	Soda nozzles cleaned nightly										
42	Dehydration machine need to be cleaned inside										
	Using draft plugs and rubber tip alcohol spout covers										
	Cleaning frozen machine on a weekly basis										
	3comp sink not set up, 124, quat sani										
10	Countertop can open blade is dirty, need to clean										
	Grill drawers Right hamburger40, steak 40, salmon on ice 36, shrimp on ice 36										
	Grill drawers L tomatoe sauce 40, bone in chicken half 39, 40 cooked and cooled										
10	Observe mold in ice machine walls and deflector plate, burn ice w/r/s entire hopper before allowing ice										
	To accumulate again										
	Reach in Freezer non operational, pending part on order										
2	Observed amb temp in 3 door refrigerator to be 55, discarded all dairy, pork, chicken, soup within 4 hrs										
	Only meats allowed to keep were beef that arrived this morning and seafood that was iced down										
32cos	Wire mesh damaged on strainer, discarded broken equipment										
25cos	• • • • • • • • • • • • • • • • • • • •										
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Received (signature)	See abov	/e	See ab	ove		Title: Person In Charge/ Owner					
Inspected (signature)) by: _ 1)	<u> </u>	Richard								