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

	ate:	O //	20	ഹ		e/Permit #		7				Food handlers	Food managers	Page 1 of	2
						2023		-Inve	stigs	ation	r	5-CO/Construction	6-Other	TOTAL/SCO	
Es	stablis	shm	ent]		ne: Contact/Own			-IIIVE	suga	11101	1 <u>L</u>	* Number of Repeat Violat	tions:	TOTAL/SCO	KE
_	eng (ovsica			.88.	Levi Li Pest control :		Но	od		G	rease	✓ Number of Violations CO e trap/ waste oil:	OS: Follow-up: Yes ✓	10/90/	/A
	30 rid				C&s pest control q	arterly	Na	,ou		No	pun	nped yet : to check	No .		
Ma					Status: Out = not in compliance IN = in compliance points in the OUT box for each numbered item M	$NO = not$ ark $\sqrt{ in a}$						plicable COS = corrected on s D, NA, COS Mark		olation W-Wate ate box for R	ch
	1:		C4-4	4	Priority Items (3 Points) violat	ons Requ						ive Action not to exceed 3 day	S		ī
O U	mplia I N	N O	N A	C O	Time and Temperature for Food Safety	R	O		N O	N A	C O	Emple	ovee Health		R
T		_		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		T				S	12. Management, food employ	•	employees;	
					, , , , , , , , , , , , , , , , , , ,			/				knowledge, responsibilities, an		1 1,3111,	
					2. Proper Cold Holding temperature(41°F/ 45°F)		١٨	V -				13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No dis	charge from	
					3. Proper Hot Holding temperature(135°F)		V	4				Emailed poster again			
								1					tamination by Han		
		/			4. Proper cooking time and temperature			/				14. Hands cleaned and properly			
					5. Proper reheating procedure for hot holding (165°F in Hours)	2			~			15. No bare hand contact with alternate method properly folloutensils gloves			
W					6. Time as a Public Health Control; procedures & recor Added tie sticker to container	ds						Highly Susce	ptible Populations		
					Approved Source			/				16. Pasteurized foods used; pro Pasteurized eggs used when re Using shelled eggs fo	quired	fered	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			<u> </u>				Jonny oriollou eggs II	or saming		
	~				destruction							Ch	nemicals		
					8. Food Received at proper temperature							17. Food additives; approved a	and properly stored;	Washing Fruits	
					To check temp			V				& Vegetables Water only			
					Protection from Contamination		٧	٧				18. Toxic substances properly Watch storage:	identified, stored an	nd used	
3				~	Food Separated & protected, prevented during food preparation, storage, display, and tasting Shelled eggs to be stored low							Water	/ Plumbing		
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature		3				+	19. Water from approved source backflow device Air gap at ice mac	-		
					11. Proper disposition of returned, previously served or reconditioned			/				20. Approved Sewage/Wastew disposal	rater Disposal System	m, proper	
								-							
					Priority Foundation Items (2	Points)	viola	tions	Req	uire	Cor	rective Action within 10 days			
O U	I N	N O	N A	C O	Priority Foundation Items (2 Demonstration of Knowledge/ Personnel	Points)	U	I	Req N O	uire N A	C O	rective Action within 10 days		cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Item/Loc	Chica	-		City/State: Rockwa	II	License/Permit # FS 2023 -7	Page 2 of 3			
Itom/I oo	Cha	2000	TEMPERATURE OBSERVAT		<u></u>	1 0 2020 7				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	<u>ition</u>	<u>Tem</u>			
Reach	in	41	Inside Cold top							
Oat milk		41	Lactaid	40						
Ta	pioca pearls	107	Yogurt	39						
l	Using tphc		Three door cooler							
	ColdTop		Condensed milk	39						
Wate	ermelon puree	39	Basil	39						
	Kiwi puree	39								
Bo	oiling t boba	40								
Item	ANI INICIDENTION OF VOLUE FOR		SERVATIONS AND CORRECTIVE			HE COMPLETONS OF ST	EDVED AND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F									
19	To provide air gap ice machine drain pipe 1 inch over drain and proper fall to drain Ice bin									
	Hot water at front hand	sink 11	1 / three comp -111							
Note	·									
	Rinsing after each drink to wash and sanitize ever 4 hrs									
W	To remove shipping liner from new ice machine									
40/37:45	To move napkins and co	upHolder	s and seal under ice bin that i	s drippin	g under -	place a dripPan	under for no			
	Discussed date marking	ng - usin	g within 24 hrs							
Cos	To add sticker to pot of	f tapioca	pearls to show 4 hrs max							
	Discussed having sanitizer bucket in front area for wiping cloths									
36	Using microfibers wiping cloths / to store in sanitizer bucket									
	Discussed three comp sink and sanitizer and using wiping cloths in buckets for certain areas vs spray bottles									
	Spray bottle tested to be 200 ppm									
W	Plans to eliminate floor storage of chemicals and store chemicals on bottom shelf									
35	Store personal items low on shelves and over back prepTable									
W	Keep an eye on use of plastic containers Rubbermaid - discarded when needed									
	Watch splashing onto items on bottom shelf next to back hand sink									
31	Avoid shoring fabuloso and dish soap on hand sink									
	Discussed hanging mops to allow to air dry									
W	Sprayer over three comp sink sent pic to bill to verify back siphonage device									
	Avoid reuse of egg cartons - discarding									
Cos	Shelled eggs to be stored on the bottom . Always / using for baked goods only									
W			f not using within 24 hrs							
35	Watch hair / to be restrained									
W	Dumpster area to be addressed - working with landlord - broken lid									
45	Need to seal around escutcheons under sinks in restroom etc									
Received (signature)	See abov	'e	Print:			Title: Person In Charg	ge/ Owner			
Inspected (signature)	See abov Kelly Kírkpa	ıtríck	Print:			Samples: Y N	# collected			