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: 7/10/24		l	Time in: 10:32	Time out: License/Permit # FS-0000479							S Food handlers Page 1	of 2				
					tion: 10.32	2-Follow Up				_	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/S	CORE
Establishment Name: Contact/Owner I Christina Nai						ner Na						_	Number of Repeat Violations: 3			
Physical Address: 1035 E IH I30 Rockwall, Tx  Pest control: Orkin 6/7/24								Hood Grease trap://waste oil Follow-up: No ✓				• trap :: " traste on	3/97/A			
Ma					Status: Out = not in co points in the OUT box for	r each numbered ite		Mark '✓	' a cl		ark in	appr	opriat	e bo	policable COS = corrected on site R = repeat violation W= V ox for IN, NO, NA, COS Mark an in appropriate box for R	Watch
		iance			Prio	rity Items (3 I	Points) viola	tions I		C	ompl	iance	Stat	ıs	ive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S	(F = d)	nperature for Foo legrees Fahrenheit			R	U T	N	N O	N A	C O S	Employee Health	R
		/			1. Proper cooling time a	and temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding <b>See</b>	temperature(41°I	F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	<b>/</b>				3. Proper Hot Holding t See	temperature(135°)	F)								Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating prod Hours)	cedure for hot hol	lding (165°F ii	n 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N Gloves used	)
	~				6. Time as a Public Hea	alth Control; proce	edures & reco	ords							Highly Susceptible Populations	
					Ар	proved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a	
	~				7. Food and ice obtaine good condition, safe, ar destruction Ben E	nd unadulterated;		n							Chemicals	
	<u> </u>				8. Food Received at pro						/				17. Food additives; approved and properly stored; Washing Frui & Vegetables	its
ľ						n from Contamin	nation				<u>'</u>				Veggie wash 18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pr preparation, storage, dis										Water/ Plumbing	
	~				10. Food contact surfac Sanitized at <u>200</u>			nd			/			-	19. Water from approved source; Plumbing installed; proper backflow device  City approved	
	~				11. Proper disposition of reconditioned Disc	_	ously served o	r			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		L			•		tion Items (	2 Poi	nts)	violai	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel		R	O U T	N	N O		C O S	Food Temperature Control/ Identification	R
	~				<ul><li>21. Person in charge pro and perform duties/ Cer</li><li>3</li></ul>			dge,			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	<b>/</b>						/				/				28. Proper Date Marking and disposition Great dates	
					22. Food Handler/ no u 12 In-house within 3	nauthorized perso 0 days	ons/ personnei				•					
					22. Food Handler/ no u 12 In-house within 3 Safe Water, Reco						/				29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips  Bluetooth digital thermo, strips current	,
	•				Safe Water, Reco	ordkeeping and F Labeling r available; adequessure	Food Package	afe							Thermal test strips Bluetooth digital thermo, strips current Permit Requirement, Prerequisite for Operation	
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Guys	Physical A		City/State: Rockwal	II Tx	License/Permit # Page FS-0000479	e <u>2</u> of <u>2</u>					
1 100	auyo	1020	TEMPERATURE OBSERVAT		, TX	1 6 6666 176						
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp					
WIC a	amb	36	Lettuce/slice tom	38/38	Steam well							
Slic	e Tom/cheese	37/38	Soft serve	36	Onio	ns/mushrooms	187					
Hamburger patty		38	Shake prep cooler	38								
	Hot dog		Whip	38								
	Lettuce		Bev cooler non tos	42								
G	Grill drawers		Flattop grill	270								
39-4	11/39-40/38-39		Fry hot hold	385								
Pre	ep cooler amb	38										
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Restrooms equipped t	emp grea	ater than 104 in each room									
	Hand sinks equipped	greater th	an 104 throughout kitchens	i								
	<u> </u>		ni 200ppm, strips current									
	Great practice hanging		•									
	Veggie wash tested wi		· · · · · · · · · · · · · · · · · · ·									
	Using Bluetooth digita											
40			np 200ppm, cloth in solution	1								
43	1 light bulb burned out											
34	No tcs foods stored in grill drawers during inspection  Address smaller gap rear service door, only about 20% of door, getting better, ongoing maintenance											
42			area around both soda dispe		ing bette	on, origoing maintenant						
			removal last serviced 7/10/									
	-											
De'	l boo		Duint	-		Titles Downers In Change (C						
Received (signature)	• _	e	See abo	ove		Title: Person In Charge/ Owner	ı					
Inspecte (signature)			Print: Diobord									
Form FIL 0	6 (Revised 09-2015)	<u> </u>	Richard			Samples: Y N # collect	ted					