r e q Follo	j u ow	ire		of \$50.00 is after 1st			City of	Rocl	۲W			spo	ecti	ion Report		<ul> <li>First aid k</li> <li>Allergy pc</li> <li>Vomit clea</li> <li>Employee</li> <li>Risk Category</li> </ul>	olicy/trainir n up	ng
	Date:         Time in:         Time out:         License/P           01/22/2021         10:02         11:11         FS 9											Est. Ty Fu		Med	Page $\underline{1}$ of _	2		
	Purpose of Inspection:       I-Routine       2-Follow Up       3-Complate         Establishment Name:       Contact/Owner Name:								t 4-Investigation						TOTAL/SCO	RE		
Fre	eb	irds v	vorl	d burrito		Free	birds	vanie.						✓ Number of Violat		COS:	8/92//	Δ
Phy I-30		ıl Addı	ress:		Eco	est controlab mo	nthly		Ho 08/2	ood 2020				e trap : vide. To tedddy		Follow-up: Yes 🖌 No 🗌	0/02//	<u> </u>
Ma		Complia e appro		Status: Out = not in contemporation of the OUT box for	$\frac{IN = in}{each numbered i}$	complia tem	nce N Mark	$\mathbf{O} = \operatorname{not}$ in ap						$\begin{array}{l} \text{oplicable}  \mathbf{COS} = \text{correct} \\ \mathbf{D},  \mathbf{NA},  \mathbf{COS} \end{array}$		ark an $\mathbf{R}$ = repeat vio	lation W- Wate te box for R	ch
Co	nnli:	ance St	atus	Prio	rity Items (3	Points	s) violation	s Requi	_		<i>diate</i> lianc			tive Action not to exceed	ł 3 d	ays		_
O U T	I N	N N O A	C O	<b>Time and Tem</b> (F = de	nperature for F egrees Fahrenhe	ood Saf	ety	R	0 U T	I N	Ν	Ν	C O S		Emj	oloyee Health		R
1	s     (F = degrees Fahrennen)       1. Proper cooling time and temperature						1		,		3	12. Management, food e knowledge, responsibili			employees;	Т		
	2. Proper Cold Holding temperature(41°F/ 45°F)								-			13. Proper use of restric			charge from	+		
3	Wic borderline							~				eyes, nose, and mouth Screening at arriv	val	/ taking temps				
	3. Proper Hot Holding temperature(135°F) Good							1	1	1	1		0	ontamination by Han				
	4. Proper cooking time and temperature         5. Proper reheating procedure for hot holding (165°F in 2							~	<b>'</b>		-	<ol> <li>Hands cleaned and</li> <li>No bare hand contact</li> </ol>		-		_		
				Hours)	cedure for not not	Julig (1	105 1 11 2				~			alternate method proper Gloves used				
	6. Time as a Public Health Control; procedures & records							1	Highly Susceptible Populations									
				Apj	proved Source							~		16. Pasteurized foods us Pasteurized eggs used w			ered	Τ
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals				Chemicals						
H				8. Food Received at pro		;					,			17. Food additives; app & Vegetables	rovec	and properly stored;	Washing Fruits	Т
				To always che							,			18. Toxic substances pr	operl	v identified, stored an	d used	+
	-			9. Food Separated & pro	of from Contami		g food			V				Store low	open	, none an		-
	/			preparation, storage, dis Good organization	splay, and tastin	g	-									er/ Plumbing		
Ν				10. Food contact surface Sanitized at <u>200</u>	ppm/temperatur	e Ice mach	hine see below			~	,			19. Water from approve backflow device City approved	1	, ,		
				11. Proper disposition or reconditioned Disca	arded	-		inta)	i a la		Bar		Car	20. Approved Sewage/V disposal			n, proper	
O U	I N	N N O A	C O		of Knowledge			R		I	N O		C O			re Control/ Identific	ation	R
Т			S	21. Person in charge pre and perform duties/ Cer							,		S	27. Proper cooling meth	nod u	sed; Equipment Adec	juate to	T
				4 22 Food Handler/ no uu	nauthorized pers	0	,		V		,			Maintain Product Temp 28. Proper Date Markin			ecked see 2	+
				All employees within Safe Water, Record	rdkeeping and						,			Great 29. Thermometers provi Thermal test strips	ided,	accurate, and calibrate	ed; Chemical/	
				23. Hot and Cold Water	Labeling r available; adeq	uate pre	ssure, safe							Yes				-
		_		100-115F 24. Required records av		ck tags;	parasite		-		,			30. Food Establishmer		t, Prerequisite for Op rmit (Current/ insp si		
				destruction); Packaged	abeled w			-		r								
				Conformance v 25. Compliance with Va	ariance, Speciali	ized Pro	cess, and							31. Adequate handwash	_	<b>ipment, and Vendin</b> acilities: Accessible an	-	T
				HACCP plan; Variance processing methods; ma Logs		uctions	1			~	•			supplied, used 32. Food and Non-food	Con	act surfaces cleanable	. properly	
									2					designed, constructed, a	und u S e	<sup>sed</sup> tc rustv shelv	ina	
	~			26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	inder/Buffet Plat					~	,			33. Warewashing Facili Service sink or curb cle. Set up	ties;	installed, maintained,	used/	
0	I	N N			<i>.</i>	-		Action	0	I	Ν	Ν	С	tys or Next Inspection ,			_	R
U T	N	0 A	o s	34. No Evidence of Inse	of Food Contan				U T		0	A	O S	41.Original container la		Identification g (Bulk Food)		-
+				animals 35. Personal Cleanlines	s/eating. drinkin			+			V							
$\mathbb{H}$				Store drinks 36. Wiping Cloths; prop Stored in buck	IOW			+	1		Γ			42. Non-Food Contact s	•	sical Facilities		+
$\vdash$	-			37. Environmental cont				+	╞	~	,			See 43. Adequate ventilation	n and	lighting; designated a	ireas used	+
$\vdash$		-	-	38. Approved thawing r WiC	method			+	v		,			Watch 44. Garbage and Refuse			es maintained	+
	•				er Use of Utensi	ils			1		+			45. Physical facilities in			ean	+
H				39. Utensils, equipment dried, & handled/ In us	t, & linens; prop	erly use			F	~	,			46. Toilet Facilities; pro	operly	constructed, supplied	l, and clean	╀
1				Watch	se utensns, prope	erry usec	1			V				Equipped				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Russell Mcewin	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr Freek	nent Name: birds	Physical A I-30		ity/State: Rockwal		2 of <u>2</u>						
			TEMPERATURE OBSERVAT	IONS								
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp</u> F						
Hot sta			Back up unit		Warmer 2							
	Rice	153	Cut lettuce	41	Refried beans	165						
	Beans	161	Cheese	41	Black beans	155						
	Chicken	137	Cilantro	41	Cold drawers							
	Potatoes	159	Beverages	33,	Chicken raw/ beef	40/40						
	Cold wells		Warmer 1	153	Wic ambient	37						
Cut t	omatoes/lettuce	41/41/	Rice	151	Cut tomatoes / cut lettuce	41/41						
	Cheese	41	Beans on stove	168	Raw chicken	42 ?						
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND						
	Hot water in restrooms	s - 101 F	( hot water on rt. side in mer	n's room)	)							
	Beverage station looks good											
	Hot water in prep area											
	•		ill check tomatoes 41 at exit	t								
	Sanitizer in bucket -20		•									
			ea - at alarm - hourly commo	on surfac	ces -							
	Using quats for kitcher		tamination in place when her	ndlina rav	w chicken and beef and placing i	nto arill						
W	Keep an eye on condit			ianing rav	ש הווסופרו מות שפפו מות אומטוואן ו	no grill						
42	Keep black cart clean											
32			g unit for clean dishes - not	cleanab	le							
	Hot water at three com											
45	Fill holes in walls when	e needeo	b									
3	Check on defrost in w	ic as chic	ken was 42 and other foods	barely 4	41 F							
42	•			narked as	s non food today as unit is not bei	ng used						
42/45	Minor detailed cleaning	•										
39	-		ine as front bev station makes		dium - willBe cleaned today							
33		n useu a	s lood currenity only as a CO		wiidh - wiide dealleu luuay							
ļ												
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner							
Inspected (signature)	See abov Kelly Kirkpo	ıtríck	RS Print:		Samples: Y N # collect	ed						
Form EH-06	(Revised 09-2015)											