\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

	_{ite:}	8/20	າ2:	2	Time in: 11:18	Time out: 1:21		License/Per Fs 91							Food handlers Food Managers Page 1 of {	[
					ion: 1-Routine	2-Follow		3-Complain		4-]	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE	
		shmen					Contac	t/Owner Na							* Number of Repeat Violations: ✓ Number of Violations COS:		
_		vay 1 al Add			J II		Hassa Pest control			Нос	od		(reas	se trap: waste oil : Follow-up: Yes 9/91/A	1	
		t hwy					Allstate	2		Na				ed ir			
Ma		C ompli ne appro			atus: Out = not in corpoints in the OUT box for	ompliance each numbere	ed item	NO Mark	= not o						plicable $COS = corrected on site R = repeat violation W-Watch NA, COS Mark an In appropriate box for R$	h	
					Prio	rity Items	(3 Points)	violations l	Requir	_					ive Action not to exceed 3 days		
О								v	R	O I N N							
U T	N O A O S (F = degrees Fahrenheit)					,		U T	N	О	A	o S	* ""				
		/			1. Proper cooling time a	and temperatu	ure				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from					
	2. Proper Cold Holding temperature(41°F/ 45°F) See							~				eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F)							<u> </u>				Preventing Contamination by Hands					
	4. Proper cooking time and temperature						ام .				14. Hands cleaned and properly washed/ Gloves used properly						
				5°E in 2						15. No bare hand contact with ready to eat foods or approved							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			5 F III 2		alternate method properly followed (APPROVED Y				alternate method properly followed (APPROVED Y N)							
	6. Time as a Public Health Control; procedures & records			z records							No prep						
				5	Stocking		•				1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
					$\mathbf{A}\mathbf{p}$	proved Sour	ce						/		Pasteurized eggs used when required		
	1		Т		7. Food and ice obtained	ed from approv	ved source; Fo	Food in									
	1				good condition, safe, and destruction	nd unadulterat	ted; parasite								Chemicals		
					destruction Comme						1				17 F. d. History		
	1				8. Food Received at pro	oper temperati	ure						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
															18. Toxic substances properly identified, stored and used		
	ı				9. Food Separated & pro	n from Conta		food		Ш	~						
	~				preparation, storage, dis		_	1000							Water/ Plumbing		
	/				10. Food contact surfact Sanitized at _200_			ned and			/				19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of	of returned, pr	reviously serv	ved or						1	City approved 20. Approved Sewage/Wastewater Disposal System, proper		
		4			reconditioned						•						
					reconditioned										disposal		
						ority Foun	ndation Ite	ms (2 Poir	nts) vi	iolati	ions .	Req	uire	Cor	rective Action within 10 days		
O U	I N	N N O A		C C					nts) vi	O U		Req	uire N A	C O	•	R	
O U T		N N A	T C	C	Pri	of Knowled	lge/ Personne stration of kno	el owledge,		0	I	N	N	C	rective Action within 10 days	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shona Pritchard	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

_	ment Name: Nay store	Physical A		City/State: Rockwal		Page <u>2</u> of <u>2</u>						
	·		TEMPERATURE OBSERVA	TIONS								
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp I						
ice cre	eam units		Wic		Beer wall							
	-6/-9/-24		37/38/40		35/46/37/28/39							
Bev.	Units by door		Dairy meat area	37/38/39/41								
37/3	5/28/40/33/39		From Outside	39/41								
	Coffee cold	35										
	Starbucks	37										
	Energy	37										
T.			SERVATIONS AND CORRECTI									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW; all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVE	D AND						
	Using reddy ice - no lo	nger bag	gging ice									
44/34			o prevent attracting pests									
	Restrooms hot water 1	116 and ι	ıb									
46	Need to add paper to	wels disp	enser to RR									
W	Avoid using wicker for	holding	crackers - replace with was	hable								
32	To make repairs to chi	pped For	rmica/ plastic laminate									
	Beverage area nozzle	s look go	ood									
34	Small amount of fruit f	lies										
W	Cleaning slushie units	weekly o	or more often if needed									
Cos	Advised to wipe sticky	area of	dispenser daily with a sanit	izer wipin	g cloth from next door RS r	GC						
34/45			da boxes in back room									
47	Try to eliminate floor s											
	Shelving to be 6 inche											
	Reminder to adhere to											
Wic 45 Need to clean floor under racks II												
45				o fon								
Cos 42	Avoid over stocking ju To clean spills on shel											
42												
Avoid blocking exit in back room W Always best to store raw sausage below rte												
47	,											
	Using subway three comp for nozzles etc											
	No cooking or food prep											
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Ov	vner						
Inspected (signature)	See abou	utríck	Print:		Samples: Y N #co	illected						