\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit 																	
Date:         Time in:         Time out:         License/Per           05/09/2022         10:35         1:19         Fs 91														Need Pp Page <u>1</u>		2	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						int	4-Investigation 5-CO			5-CO/Constru	iction	6-Other	TOTAL/SCO	RE			
Establishment Name: Contact/Owner N Gateway 19 shell Hassan							Name:						<ul><li>★ Number of R</li><li>✓ Number of V</li></ul>	epeat Viola iolations C	COS:	14/86/	/D
Physical Address:Pest control :2205 st hwy 27604/01/2022							Hoo Na	od		Gre See		trap :		Follow-up: Yes 🖌 No 🗌	14/00/	D	
						$\mathbf{O} = \text{not}$						dicable $COS = co$ NA, COS	orrected on Ma	site $\mathbf{R}$ = repeat vic rk an vin appropri	lation W- Wate	ch	
Priority Items (3 Points) violations I Compliance Status								re In	nmec	diate		ectiv		ceed 3 da	ys		
O U T	I N	N O	N N C Time and Temperature for Food Sofety				R	O U T	0 I U N	N O	N A	C O S		Employee Health			
	s     (1 = degrees randomicity)       I. Proper cooling time and temperature						~	,		12. Management, food employees and conditional emplo knowledge, responsibilities, and reporting					Τ		
	2. Proper Cold Holding temperature(41°F/ 45°F)						./	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	•	3. Proper Hot Holding temperature(135°F)											nds	-			
		4. Proper cooking time and temperature							V	Preventing Contamination by Hands     14. Hands cleaned and properly washed/ Gloves used p							T
			~		5. Proper reheating procedure for hot hol Hours)	ding (165°F in 2					~	15. No bare hand contact with ready to eat foods or appro- alternate method properly followed (APPROVED Y					
-	6. Time as a Public Health Control; procedures & records     Stocking										No handling except ice Highly Susceptible Populations						+
					Approved Source					~	fered						
3		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pulled bacon								-		Pasteurized eggs us					
	~				8. Food Received at proper temperature						~		17. Food additives; & Vegetables	approved	and properly stored;	Washing Fruits	T
_					To check Protection from Contamin	ation			~	,	•		18. Toxic substance		v identified, stored ar	d used	-
-	. /				9. Food Separated & protected, prevented				•				Watch storage		er/ Plumbing		$\vdash$
_					watch storage Watch storage 10. Food contact surfaces and Returnable							19. Water from app	Vater from approved source; Plumbing installed; proper				
3	Sanitized at <u>150</u> ppm/temperature Clean inside ice machine				w	~				backflow device To have air	gaps	checked und	der soda				
	11. Proper disposition of returned, previously served or reconditioned						~	,			20. Approved Sewa disposal	age/Wastev	water Disposal Syste	m, proper			
0	I	N	N	С	Priority Foundat	ion Items (2 Po	oints) v	violat 0		Req		Corre	ective Action with	in 10 day	S		R
U T	N	0	A	0 S	Demonstration of Knowledge/ 21. Person in charge present, demonstration			U T	N	0	Α	O S	Food Te	emperatu	re Control/ Identific	ation	
W					and perform duties/ Certified Food Mana				~	'		1	Maintain Product T	Cemperatur		quate to	
W	22. Food Handler/ no unauthorized persons/ personnel Need for all employees		ns/ personnel					~		28. Proper Date Ma	-	-					
			Safe Water, Recordkeeping and F Labeling			~	,			Thermal test strips		accurate, and calibrat		,			
	~				23. Hot and Cold Water available; adequ	ate pressure, safe							Permit Rec	quirement	, Prerequisite for O	peration	
2					24. Required records available (shellstock destruction); Packaged Food labeled <b>ICE Dags</b>				~				Posted		mit (Current/ insp s		
			~		Conformance with Approved P 25. Compliance with Variance, Specializ HACCP plan; Variance obtained for spec processing methods; manufacturer instru-	ed Process, and ialized			~	,		:			ipment, and Vendin cilities: Accessible a		
					Consumer Advisory				~	1			designed, construct		act surfaces cleanable ed	e, properly	Τ
	~				26. Posting of Consumer Advisories; raw foods (Disclosure/Reminder/Buffet Plate				~	,			Watch 33. Warewashing F Service sink or curt Using subv	b cleaning	nstalled, maintained, facility provided	used/	-
0		N	N	C	Core Items (1 Point) Violations R	equire Corrective	Action	<i>i Not</i>		Excee N			-	-	hever Comes First		R
U T	N	0	A	o s	Prevention of Food Contami		ĸ	U T	N	0	Α	o s	41.0.1.1.1.1.1		Identification		ĸ
1					<ul> <li>34. No Evidence of Insect contamination animals Clean up dead</li> <li>35. Personal Cleanliness/eating, drinking</li> </ul>					~		4	41.Original contain				
<u> </u>	/				35. Personal Cleanliness/eating, drinking 36. Wiping Cloths; properly used and sto		$\left  \right $						42. Non-Food Cont	·	cal Facilities		
	~				Using subway		+	1					See		lighting; designated a	areas used	+
	-	~	./		37, Environmental contamination Watch 38. Approved thawing method		+	-	r			4	Watch 44. Garbage and Re		erly disposed; faciliti		+
$\vdash$			•		Proper Use of Utensils	I		1				4	See 45. Physical faciliti	es installe	d, maintained, and cl	ean	+
1					39. Utensils, equipment, & linens; proper dried, & handled/ In use utensils; proper	ly used, stored,	$\left  \right $		~			4	Maint to cabine 46. Toilet Facilities Equipped		constructed, supplied	d, and clean	+
	-				See 40 Single-service & single-use articles: 1	•	+	$\vdash$	-				47. Other Violation	15			+
1					and used See					~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Richard Fort	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: <b>WAY StOre</b>	Physical Address: Hwy 276			<sub>State:</sub> ckwall		License/Permit # Page 2. 9177		of <u>2</u>		
	•		TEMPERATURE OBSERVA	-							
Item/Loc		<u>Temp F</u>	Item/Location		femp F	Item/Locat	ion	-	Temp F		
Ice cre	am freezers		WIC dairy area	l	40						
	-12/-14/10										
Bev	erage coolers		Bottle coolers								
	34/37/39		40/40/40/56/40	)							
St	arbucks unit	48	Island non tcs								
	R star	39									
T.			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION	IS DIREC	CTED TO TH	E CONDITIONS OBSER	VED AND	<mark>)</mark>		
	Watch when washing down sidewalks and using soap etc										
44	Dumpster to have lids										
40/24											
W	Watch for dented and out Of date cans										
37	Time to defrost freezers										
42/45			on inside cabinets / eviden	ice o	of insec	cts too					
45	Clean drains under soda station										
42/45	Keep an eye on slush dispensers -										
07											
	Watch dates on milk n										
10	Ice machine need to clean ceiling inside really good										
45	Clean area around ice	machine	)								
39	39 Store ice bucket upside down on clean surface										
To Secure co2 tanks											
	WIC looks much better - watch floor under racks / fan guards etc										
W											
34	Gap at front door to address Hot water 100 in restrooms										
Received	by:		Print:				Title: Person In Charge/	Owner			
(signature)	See abov	/e									
Inspected (signature)	See abov <sup>Thy:</sup> Kelly kirkpo	utríck.	$\sqrt{RS}$ Print:								
Form EH-06	6 (Revised 09-2015)						Samples: Y N #	# collected			