Additional followupsRetail Food Establishment Inspection ReportImage: First aid kit\$50.00 feeCity of RockwallVomit clean upImage: Complexity of RockwallImage: Complexity of RockwallImage: Complexity of Rockwall									olicy/trainir n up	ng								
	Date: Time in: Time out: License/Pe													Food hand	lers Food managers	Page $\underline{1}$ of $\underline{1}$	2	
05/25/2024 11:15 1:27 Fs91 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla									-		Current All	3 6-Other ✓	TOTAL/SCO					
Est	Establishment Name: Contact/Owner M									11170	ug	auto	<u>n</u> 1	 ✓ Number of Repeat View ✓ Number of Violations 	olations:	TOTAL/SCO	KL	
Ph	Gateway 19 shell Hassan Physical Address: Pest control :							Но	od				e trap/ waste oil	Follow-up: Yes	9/91//	4		
2250!fm 276 days Allstate 5/2/2024						$\mathbf{O} = \mathrm{not}$	Na	wad	N	-		$/13/2024\ 500$ pplicable COS = corrected of		lation W/ Wata	ah			
Ma					points in the OUT box for	each numbered item	Mark	🗸 in ap	oropri	iate b	oox fo	r IN	, NO,	NA, COS	1ark an √in appropria	lation W-Watc ate box for R	n	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exce Compliance Status Compliance Status									ive Action not to exceed 3 c	lays								
U T	I N	N N O A	1 0		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	O U T		N O	N A	C O S	Em	ployee Health		R	
					1. Proper cooling time and temperature					~	,				12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting			
	. /				2. Proper Cold Holding	temperature(41°F/ 4	5°F)			. /	,			13. Proper use of restriction and exclusion; No discharge from				
	~				3 Proper Hot Holding to	emperature(135°E)				~				eyes, nose, and mouth Employee stay him if sick				
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature					Preventing Contamination by Hands												
\vdash		V			5. Proper reheating proc	•	g (165°F in 2			~				Gloves (no food 15. No bare hand contact w				
		V			Hours)		B (100 1 m 2			~	'			alternate method properly fo				
					6. Time as a Public Heal Stocking	lth Control; procedu	res & records				Highly Susceptible Populations							
					App			16. Pasteurized foods used; prohibited food not o Pasteurized eggs used when required						fered				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction GSC											Chemicals						
	~				8. Food Received at pro	oper temperature			_			~		17. Food additives; approve & Vegetables	ed and properly stored;	Washing Fruits	T	
	_			_		from Contaminatio	on			~	,			18. Toxic substances proper	rly identified, stored an	d used		
					9. Food Separated & pro		-	Uow Water/ Plumbing							-			
	~	preparation, storage, display, and tasting				Closened and		19. Water from approved source; Plumbing insta				U	d: proper					
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						~				backflow device	Jurce, r fullioning instant	eu, proper				
	11. Proper disposition of returned, previously served or reconditioned							~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal						
0	I	N N	- -	C	Prio	ority Foundation	n Items (2 Po	nts) v	iolat 0		Req N	uire N	e Cor	rrective Action within 10 da	iys		R	
Ŭ T	N			0		of Knowledge/ Per			Ŭ T		Ö	A	Ö S	Food Temperat	ure Control/ Identific	ation		
	~				21. Person in charge pre and perform duties/ Cert 3					~	,			27. Proper cooling method Maintain Product Temperat		quate to		
	~				22. Food Handler/ no un All	nauthorized persons/	personnel				~			28. Proper Date Marking an Not prepping food	d disposition			
						rdkeeping and Food Labeling	l Package			~	,			29. Thermometers provided Thermal test strips Thermometer /	, accurate, and calibrat	ed; Chemical/		
			Τ		23. Hot and Cold Water	r available; adequate	pressure, safe			<u> </u>					nt, Prerequisite for O	peration		
2	1				24. Required records ava destruction); Packaged I	vailable (shellstock ta Food labeled	gs; parasite		W					30. Food Establishment P		ign posted)		
					Ice bags	vith Approved Proc	edures		~	1				Need 24 poste	d uipment, and Vendin	σ		
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized l	Process, and							31. Adequate handwashing supplied, used				
		V			processing methods; ma					/				Equipped in cos				
					Cons	sumer Advisory			W					32. Food and Non-food Con designed, constructed, and t		, properly		
			T		26. Posting of Consume				-		,		$\left \right $	Watch gaskets 33. Warewashing Facilities		used/	┢	
					foods (Disclosure/Remin Commercial labels	,				•				Service sink or curb cleanin Using subway				
O U	I N	N N O A			· · · · · · · · · · · · · · · · · · ·	nt) <i>Violations Requ</i>		Action R	Not O U		Excee N O	ed 9 N A	0 Da C 0	ys or Next Inspection , Wh	<i>ichever Comes First</i> d Identification		R	
Т	N	0 4			34. No Evidence of Inse				T	N		A	s	41.Original container labeli				
1				+	animals Gap 35. Personal Cleanliness	s/eating, drinking or		$\left - \right $			~			-				
				+	Watch storag 36. Wiping Cloths; prop Set up like disc	ae -		\square	-					42. Non-Food Contact surfa	vsical Facilities			
			-		37. Environmental conta	amination	subway	$\left - \right $	1	. /			\vdash	Clean 43. Adequate ventilation an		areas used	\vdash	
⊢⊦			+	+	See defrost fre 38. Approved thawing n	ezers		$\left - \right $	1				$\left \right $	44. Garbage and Refuse pro			+	
		-			Dropo	er Use of Utensils			1	-	\square		$\left \right $	To watch 45. Physical facilities instal	led, maintained, and cl	ean	+	
1			T		39. Utensils, equipment, dried, & handled/ In use	, & linens; properly u	used, stored,		1	\vdash				See / gaskets 46. Toilet Facilities; proper Men's rr	ly constructed, supplied	l, and clean	+	
H	_			+	40. Single-service & sin			\square	Ľ					47. Other Violations			_	
	~				and used Watch		, Januar				~							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shona Pritchard	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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	nent Name: vay 19 shell	Physical A 2250 f	m 276	City/State: Fate	License/Permit # 9177	Page <u>2</u> of <u>2</u>				
Item/Loca	ation	Tomp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Location Temp F					
	icks cooler	Temp F				Temp F				
Starbu		36	Coolers by door non Tcs							
	Mt dew	39	44/36/38/42/34/40/36	5						
W	ic milk area	41	Mini melts	-2						
Ma	ke juice area	40	Ice cream	1.8						
C	Other areas	37-40	Helados	-3						
Bev co	oolers on Tcs / beer		Blue bunny	-6.4						
36/54	4/41/37/39/36/37		Cremily	9.4						
		OB	SERVATIONS AND CORRECTI	VE ACTION	IS					
Item Number	AN INSPECTION OF YOUR EST N <mark>OTED BELOW:</mark> ALL TEMPS TA		NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	TED TO THE CONDITIONS OBSE	RVED AND				
	Using reddy ice									
44	Dumpster areas needs work									
	Watch dates on cans !									
46	Need paper towels in									
42,	Need to clean inside c									
	Cleaning soda nightly									
42/45	· ·		cially spills under milk sect	ion						
47	Several doors don't stay closed to adjust - wic									
24	Must have labels on ice bags to show place of manufacture / only small amount with out labels rest is reddy ice									
34	Small gap at back door									
47	v		storage so you can clean f	loors bac	k room					
45	Wic - clean floor under									
47	Shelving to be 6 inche									
42, W	Need to dust fan guar		and sink in front area to be							
39/47		<u> </u>	ledto remove towel and							
W	•		ternally - reddy ice was late							
	Not serving any other									
	-									
Received (signature)	^{by:} See abov ^{(by:} Kelly kírkpo	/e	Print:		Title: Person In Charg	;e/ Uwner				
Inspected	by:		Print:							
(signature)	Kelly kírkpa	ıtríck	(RS		Samplas, V N	# collected				
L					Samples: Y N	# collected				