\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 11/11/2023	Time in: Time out: 12:42		se/Permit # 9177	i					Food handlers Food Managers Page 1 of 2	2_
	ction: 1-Routine 2-Follow		plaint	_	Inves	tiga	atior	1	5-CO/Construction 6-Other TOTAL/SCOR	RE
Establishment Nar Gateway 19 sh	ne:	Contact/Ow Hassan				0			* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address:		Pest control :		Ноо	od		(Greas	se trap: waste oil : Follow-up: Yes 10/90/	Α
2205 State hwy 276	IN :	Allstate monthly in compliance	L.	Na			٠	s 100		
Mark the appropriate	e points in the OUT box for each number	ed item M	NO = not of ark ✓ in ap	propr	iate b	ox f	or IN	, NO		h
Compliance Status	Priority Items	(3 Points) violar	ions Requir	_	<i>medi</i> ompli				ive Action not to exceed 3 days	
O I N N C U N O A O	Time and Temperature fo		R	O U		N O	N A	C O	Employee Health	R
T	(F = degrees Fahrer 1. Proper cooling time and temperate			T				S	12. Management, food employees and conditional employees;	
					~				knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature(41°F/45°F) Watch by milk 13. Proper use of restriction and e eyes, nose, and mouth					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
/	3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands			
V	4. Proper cooking time and temperat	ture			/			14. Hands cleaned and properly washed/ Gloves used properly		
	Proper reheating procedure for ho Hours)	ot holding (165°F in	2				No prep 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N			
	6. Time as a Public Health Control;	nroanduras & roan	rda.						and nate inclined properly followed (ATTROVED 1. 11.)	_
	o. Time as a rubile Health Control,	procedures & recor	us						Highly Susceptible Populations	
	Approved Sour						~		Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and ice obtained from approgood condition, safe, and unadultera		1						Characteria	
3	destruction Gsc/ pulled dent								Chemicals	
✓	8. Food Received at proper temperate Checking temp /	ture					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Protection from Conta	amination			1				18. Toxic substances properly identified, stored and used Watch	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing									
	10. Food contact surfaces and Return Sanitized at 200 ppm/tempera		d		/				19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of returned, p			H				Ī	City approved 20. Approved Sewage/Wastewater Disposal System, proper	
	reconditioned Discard			Ш	•				disposal	
0 I N N C	Priority Four	ndation Items (2	Points) vi	iolati O	ions I	Req N	uire N	Cor	rective Action within 10 days	R
U N O A O T S	Demonstration of Knowled			U T	N	О	A	o S	Food Temperature Control/ Identification	
	21. Person in charge present, demon and perform duties/ Certified Food N		ge,		~				Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Handler/ no unauthorized p	persons/ personnel					/		28. Proper Date Marking and disposition	
1-1-1-1	Safe Water, Recordkeeping a	nd Food Package			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	23. Hot and Cold Water available; a	dequate pressure, sa	fe						Permit Requirement, Prerequisite for Operation	
	24. Required records available (shell			П					30. Food Establishment Permit (Current/ insp sign posted)	
	destruction); Packaged Food labeled Commercial			Ш					Posted	L
	25. Compliance with Variance, Spec		i						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	HACCP plan; Variance obtained for processing methods; manufacturer in				~				supplied, used Equipped	
	Consumer Advis	sory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	26. Posting of Consumer Advisories foods (Disclosure/Reminder/Buffet				_				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
	Packaging								Using subway	<u>_</u>
0 I N N C		•	ctive Action	О	I	N	N	С	ys or Next Inspection , Whichever Comes First	R
U N O A O	Prevention of Food Con 34. No Evidence of Insect contamina			U T	N	0	A	o s	Food Identification	
	animals See	ation, rodent/other				/			41.Original container labeling (Bulk Food)	L
1									Physical Facilities	
	35. Personal Cleanliness/eating, drin	C	;							
	35. Personal Cleanliness/eating, drin 36. Wiping Cloths; properly used an To store in bucket	nd stored	,	1					42. Non-Food Contact surfaces clean See	
	35. Personal Cleanliness/eating, drin	nd stored		1						
	35. Personal Cleanliness/eating, drin 36. Wiping Cloths; properly used an To store in bucket	nd stored		1					See	
	35. Personal Cleanliness/eating, drin 36. Wiping Cloths; properly used an To store in bucket 37. Environmental contamination See gap at doors in fire	nd stored							See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained See 45. Physical facilities installed, maintained, and clean	
	35. Personal Cleanliness/eating, drin 36. Wiping Cloths; properly used an To store in bucket 37. Environmental contamination See gap at doors in fr 38. Approved thawing method	ront ensils roperly used, stored		1					See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained See	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

_	ment Name: Way store	Physical A		City/State: Rockwa	I	License/Permit # FS 9177	Page 2 of 2
	-		TEMPERATURE OBSERVAT	ΓIONS		<u> </u>	
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	ation_	Temp 1
Starbucks / Kevita cooler		36	Non Tcs Beverage coolers	s			
Addre	Address block of ice inside		39/48/46 /38/38/35/33	3			
Ene	rgy drink cooler	41	Deep freezer	-3.4			
Wic	milk and eggs	38-41	Ice creamFreezers	8			
Oth	Other part of unit		-3/-10/-18/				
			Bev coolers by doo	r			
			31/41/44/41/39/				
_		OF	SERVATIONS AND CORRECTI	VE ACTION	NS		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO T	THE CONDITIONS OBSE	ERVED AND
44	Need to clean around	dumnste	re				
	Using reddy ice / not b						
	Hot water in restroom						
37	Watch floor storage un		ving in back storage				
32			ica on doors under soda sta	ation			
37	To address block of ice			alion			
37	Gourmet ice units are		ucks smallcooler				
W	Best to store sausage		on on hottomShalf				
- **	Avoid storage around						
42/45	To clean inside wic un		•				
12/10	Wic is warmer by milk						
	Watch storage of out of						
	Shelving to be 6 inche		,,,				
37	Avoid storage of chips						
07			ada sauce / soup / beans et	.C			
	Baby formula dates lo						
34	Flies by front door	<u> </u>					
	i nee by nem deer						
Received	by:		Print:			Title: Person In Charg	ge/ Owner
(signature)	See abov Kelly kirkpo	/e					
Inspected (signature)	l by:	, , 4	Print:				
(J.g.iuture)	Kelly kirkpo	itrick	(RS			Samples: Y N	# collected