

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05/10/2021	Time in: 11:37	Time out: 12:29	License/Permit # FS 9177 need to post 2021	Est. Type Conv PP	Risk Category Low	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	--	-----------------------------	-----------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Gateway 19 shell	Contact/Owner Name: Hassan.	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: Hwy 276	Pest control : Allstate will be here tomorrow	Hood Na	Grease trap : Provided by subway	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
-------------------------------------	---	-------------------	--	---

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓				✓				
			✓			Highly Susceptible Populations					
			✓			✓					
	✓					Chemicals					
	✓								✓		
						✓					
	✓					Water/ Plumbing					
3						✓					
						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W						✓					
W							✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						W	✓				
				✓		✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W							✓				
	✓					Physical Facilities					
	✓					1					
1						1					
				✓		W	✓				
Proper Use of Utensils						1					
1						1					
	✓						✓				

