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

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training /omit clean up Employee health
	Employee health

	Date: Time in: 11:37		12:29	License/Permit # P:29 FS 9177 need to pos			o i	00	st 2021 Conv PP Risk Category Page 1 of 2	_						
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					_	Inves				5-CO/Construction 6-Other TOTAL/SCORI	E				
Establishment Name: Contact/Owner Name: Hassan.					Name:						* Number of Repeat Violations: Vumber of Violations COS:					
Physical Address: Hwy 276 Pest control: Allstate will be here tomo							Hood Grease t Na Provided					e trap : Follow-up: Yes 2 9/91/A	9/9 I/A			
Ma	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R															
Co	mpli	ance	Stat	ns	Prior	rity Items (3 Poi	ints) violations	Require						ive Action not to exceed 3 days		
O U T	I N	N O	N A	C O S		perature for Food grees Fahrenheit)	Safety	R	O U T	I N	N O	N A				
1		~		Б							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	'				2. Proper Cold Holding temperature(41°F/ 45°F) Cold only				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
			~		3. Proper Hot Holding te	emperature(135°F)					Screening Preventing Contamination by Hands					
			/		4. Proper cooking time a	*				~				14. Hands cleaned and properly washed/ Gloves used properly		
			5. Proper reheating procedure for hot holding (165°F in 2 Hours)							/			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; procedures & records										Highly Susceptible Populations					
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals		
	~			8. Food Received at proper temperature To check Milk - subway thermo							~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				Protection from Contamination					'				18. Toxic substances properly identified, stored and used In back room			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing						Water/ Plumbing					
3					10. Food contact surface Sanitized at p	s and Returnables; opm/temperature	backflow device									
		~		11. Proper disposition of returned, previously served or reconditioned Discarded 11. Proper disposition of returned, previously served or disposal						20. Approved Sewage/Wastewater Disposal System, proper						
					Prio	ority Foundation	n Items (2 Po	ints) vid		ons .				rective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel R O I N N C U N O A O Food Temperature Control/ Identification						R					
w					21. Person in charge pre- and perform duties/ Cert All prepackaged					~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
				W 22. Food Handler/ no unauthorized persons/ personnel No food prep on site					/			28. Proper Date Marking and disposition				
W					22. Food Handler/ no un No food prep on site	authorized persons/	personnel				•					
W					No food prep on site Safe Water, Recor	•				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Hanging thermo in front part near milk		
W	•				Safe Water, Recor 23. Hot and Cold Water See using subw	dkeeping and Food Labeling available; adequate ay for three s	d Package pressure, safe			✓				Thermal test strips Hanging thermo in front part near milk Permit Requirement, Prerequisite for Operation		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Rick Fort	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State: License/Permit # Page							
Gate	way shell	Hwy 2		Rockwall FS 9177							
Item/Loc	ation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loc	ation	Temp I				
White d	eep freezer (employee?)	-7	Starbucks	48							
Non T	cs Beverage coolers	30's	Refrig after opening on labe	el							
With ex	ception of one beer cooler	45	Wic								
Ice	cream units		Dairy area	38/41							
	-3/-15/-15		Non Tcs island	43/56							
	Juice unit	33									
	Bang	31									
	Pepsi	34									
Item	AN INSPECTION OF VOLE ES		SSERVATIONS AND CORRECTION HAS BEEN MADE, YOUR ATTENT			THE CONDITIONS OPSI	ERVED AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
	Hot water in restrooms	s 100 F									
10	Using three comp in s	subway to	wash nozzles to beverage	dispense	r- sligh	tly slimy - time to	wash				
	Using sanitizer wiping	cloth for	flavored ice machines								
37	Time to defrost center	ice crea	m unit								
W	Watch dates on canne	d items	etc								
	Reminder when baggir	ng ice tha	t hands have to be washed a	and door o	pen to	allow easy acces	s to hand sink				
					•						
	Hand sink equipped on beverage island Watch mop storage next to ice machine										
W	, ,		sooo accessing ice through	door / bu		d ice scoon / huc	kat				
39			d when not in use - also to la			· · · · · · · · · · · · · · · · · · ·					
						only - wash and	Samuze daily				
39	·		oring as well - wash and sa	milize dai	У						
45	Clean floor under rack		•								
42	Also clean shelving un										
	All prepackaged comr										
	Using emergency ice t	for all bag	gged ice								
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)	See abou	/e									
Inspected	l by:		Print:								
(signature)	Kelly Kírkpo	itríck	$\langle RS $			Samples: Y N	# collected				