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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 11/04/2020	Time in: 11:22	Time out: 12:04	FS 9177						Est. Type Risk Category Page 1 of 2	2_			
Purpose of Inspec	etion: 1-Routine	2-Follow Up	3-Complaint		Inves	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI	RE			
Establishment Nar Gateway 19 sh			tact/Owner Name:						* Number of Repeat Violations: Y Number of Violations COS: Petral : Follow-up: Ves 8/92/	۸			
Physical Address: Hwy 276		Pest cont Need info		Hood Grease trap : Follow-up: Yes No No			c dap.	<u> </u>					
Compliance Mark the appropriate	points in the OUT box for e	each numbered item	Mark ✓ in a	pprop	riate b	ox f	or IN	, NO		h			
Compliance Status	Prior	rity Items (3 Point	s) violations Requ		<i>nmed</i> Compli				ive Action not to exceed 3 days	ſ			
O I N N C U N O A O S	O I N N C U N O A O Time and Temperature for Food Safety				I N	N O	N A	C O S	Employee Health	R			
	1. Proper cooling time and temperature				/			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
2. Proper Cold Holding temperature(41°F/ 45°F) See					/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	3. Proper Hot Holding te	emperature(135°F)			Ш				Posting in back room Preventing Contamination by Hands				
	4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating proce Hours)	edure for hot holding ((165°F in 2		7				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.				
	6. Time as a Public Heal	lth Control; procedures	s & records						Gloves Highly Susceptible Populations				
									16. Pasteurized foods used; prohibited food not offered				
		proved Source		L			'		Pasteurized eggs used when required				
3	7. Food and ice obtained good condition, safe, and destruction Dented	d unadulterated; parasi							Chemicals				
	8. Food Received at prop						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection	from Contamination		3					18. Toxic substances properly identified, stored and used In back room				
	9. Food Separated & propreparation, storage, disp		ng food						Water/ Plumbing				
N.	10. Food contact surface Sanitized at 200 p	es and Returnables ; Cl ppm/temperature See	eaned and subway		~			i	19. Water from approved source; Plumbing installed; proper backflow device				
	11. Proper disposition of reconditioned	f returned, previously s	served or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
	Prio	ority Foundation l							rective Action within 10 days	<u> </u>			
O I N N C U N O A O S		of Knowledge/ Perso		U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R			
w	21. Person in charge pre- and perform duties/ Cert Will confirm need	tified Food Manager (C			/			~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
W	22. Food Handler/ no un Need all within 60 da	nauthorized persons/ pe lys of hire at least of	ersonnel ne			/			28. Proper Date Marking and disposition				
		dkeeping and Food P Labeling			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Hanging in cooler in Tcs area				
	23. Hot and Cold Water See attached	, 1 1	,						Permit Requirement, Prerequisite for Operation				
	24. Required records avadestruction); Packaged F	Food labeled			~				30. Food Establishment Permit (Current/ insp sign posted) Posting				
	25. Compliance with Va		ocess, and						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	HACCP plan; Variance processing methods; man	obtained for specialize anufacturer instructions	ed						supplied, used Equipped				
	Cons	sumer Advisory			~				32. Food and Non-food Contact <u>surfaces cleanable</u> , <u>properly designed</u> , <u>constructed</u> , <u>and used</u>				
	26. Posting of Consumer foods (Disclosure/Remir					~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0 I N N C	Core Items (1 Point	t) Violations Requir	re Corrective Actio	n Not		xcee N	ed 90 N	<i>Da</i>	ys or Next Inspection , Whichever Comes First	R			
U N O A O	Prevention o	of Food Contaminatio		U	N	0	A	o s	Food Identification	K			
W	34. No Evidence of Inseanimals Watch doors					/			41.Original container labeling (Bulk Food)				
	35. Personal Cleanliness	O. C	bacco use						Physical Facilities				
	36. Wiping Cloths; prop Spray				'	[42. Non-Food Contact surfaces clean Watch				
W	37. Environmental conta	amination		W	abla				43. Adequate ventilation and <u>lighting; designated areas used</u> One light in wic				
	38. Approved thawing m				'				44. Garbage and Refuse properly disposed; facilities maintained Area looks good				
,,							_	_					
	Proper	r Use of Utensils		1				_	45. Physical facilities installed, maintained, and clean Flooring	_			
	39. Utensils, equipment, dried, & handled/ In use	, & linens; properly use		1	<u> </u>			_	45. Physical facilities installed, maintained, and clean Flooring 46. Toilet Facilities; properly constructed, supplied, and clean Hot water 104 F great / equipped				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shona Pritchard	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Gateway 19 shell					City/State: License/Permit # Page 2 of 2 Rockwall FS 9177					
T. 67			TEMPERATURE OBSERVA		T. 77					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>	Temp			
Wic		34/41	Red Bull	38						
Tcs area		34/35	Bang	35						
В	ottle coolers									
34/56	6/ 40/33/ 41/37/34		Bottle cooler at 56 is bud light Michelobe	unit FYI						
D	eep freezer	-31	Ice cream							
Islar	nd cooler nontcs	66	15/-25/-12							
Stark	oucks unit nonTcs	48								
	V8 unit	40								
_			SERVATIONS AND CORRECT	IVE ACTIO	ONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO TI	HE CONDITIONS OBS	ERVED AND			
	Hot water in restrooms	s at 104 F	=							
	Using three comp sink	at subw	ay for any warewashing ne	eeds						
	Minor cleaning inside	cabinets	under soda station							
47	Doors to the Tcs area of the wi	c is not self o	closing - new bubbler drink is now in	door in this a	rea which red	uires opening to view	ı items on that shel			
	Door has been called		•							
45	Clean floor under milk area in wic									
10	Using emergency ice									
18 47										
07	•		oom soup / fruit cocktail / b	neans						
07			negmcanness itwegma							
	'		'							
	No food prep!									
	Sanitizer used to sanit	tizer com	monly touched areas							
Received			Print:			Title: Person In Char	ge/ Owner			
(signature)	See abov	/e								
Inspected (signature)		atri al	Print:							
	rewy rumpo	uruk	/ NO			Samples: Y N	# collected			