r e q Follo	u W	ire			of \$50.00 is after 1st			City of	Rock			In	spe	ecti	tion Report	וg
Date 11		1/2	20	23	Time in: 11:12	Time out: 12:42		License/P							$\begin{array}{c c} Food handlers \\ \hline 8 \\ \hline 1 \\ \hline \end{array} \begin{array}{c} Food managers \\ \hline Page \underline{1} \\ of \underline{1} \end{array}$	2
Pur Esta					tion: 1-Routine	2-Follow		3-Compla tact/Owner		4-	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
Gat	ew	ay	su	bw	ay 40651		Beth	1	i vanie.						✓ Number of Violations COS:	Δ
Phy 2205						A	Pest contra Allstate mo	onthly		Ho Self		ained			se trap/ waste oil: Follow-up: Yes V 9/26/2023 1000 gals No	`
Marl					Status: Out = not in conpoints in the OUT box for	npliance IN = each numbere	in complia d item	nce N Mark	$\mathbf{O} = \text{not } \mathbf{O}$ in ap						pplicable $COS = corrected on site R = repeat violation W- Wate O, NA, COS Mark an in appropriate box for R$:h
Con	pli	ance	Stat	tus	Prio	rity Items	(3 Points	s) violation:	s Requir			<i>liate</i> liance			tive Action not to exceed 3 days	
0	I N	N O	N A	C O S	Time and Tem (F = de	perature for egrees Fahren		<i>'ety</i>	R	O U T	I N	N O	N A	C O S		R
				0	1. Proper cooling time a	*					~			2	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
w					2. Proper Cold Holding See 27	temperature(4	41°F/ 45°I	F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	+
⊢.	/				3. Proper Hot Holding to	emperature(1	35°F)				1				To add to front hand sink Preventing Contamination by Hands	
	4. Proper cooking time and temperature						~			14. Hands cleaned and properly washed/ Gloves used properly						
					5. Proper reheating proc Hours)	edure for hot	holding (165°F in 2				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves	T
					6. Time as a Public Hea Prep only	lth Control; p	rocedures	& records			1		Highly Susceptible Populations			
		1			Apj	proved Sour	ce						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked	
•	7. Food and ice obtained from appr good condition, safe, and unadulter destruction PFG										Precooked Chemicals					
	/				8. Food Received at pro Yes	per temperati	ıre				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection	from Conta	mination			3				~	 18. Toxic substances properly identified, stored and used Watch storage of spray bottles / to label fabuloso 	
					9. Food Separated & pro preparation, storage, dis	· •.		ig food			1	<u> </u>			Water/ Plumbing	
•	/				10. Food contact surface Sanitized at 100	es and Return ppm/temperat	ables ; Cle ture 10	eaned and 0/200			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	(11. Proper disposition o reconditioned Disca	f returned, pr arded	eviously s	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	I	N	N	С					nts) vi	0	Ι	N	Ν	С		R
U T	N	0	A	O S	21. Person in charge pre and perform duties/ Cer	esent, demons	tration of	knowledge,		и т 2		0	Α	O S	27 Proper cooling method used: Equipment Adequate to	
					1 22. Food Handler/ no ur 8		Û (,		2	~				Maintain Product Temperature Back up unit 28. Proper Date Marking and disposition	-
	<u> </u>				Safe Water, Recor	dkeeping an Labeling	d Food Pa	ackage			~				Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	-
					23. Hot and Cold Water	available; ad	equate pre	essure, safe			<u> </u>				Confirmed Permit Requirement, Prerequisite for Operation	
					24. Required records av destruction); Packaged I Per order		stock tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted	Γ
					Conformance w	vith Approve					1				Utensils, Equipment, and Vending	
·					25. Compliance with Va HACCP plan; Variance processing methods; ma Am/pm	obtained for nufacturer in	specialized structions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Cons	sumer Adviso	ory			W					32. Food and Non-food Contact <u>surfaces cleanable</u> , <u>properly</u> <u>designed</u> , <u>constructed</u> , <u>and used</u>	
•					26. Posting of Consume foods (Disclosure/Remi At place of order						~				Keep an eye on cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed	Γ
			N	0	Core Items (1 Poin	t) Violation	s Requir	e Corrective							ays or Next Inspection , Whichever Comes First	ш Г т
	I N	N O	N A	C O S	Prevention of 34. No Evidence of Inse				R	O U T	Ν	N O	N A	C O S		R
					animals 35. Personal Cleanlines		·		+			~				
					<u>Store low</u> <u>36. Wiping Cloths; prop</u>	berly used and			+	-					Physical Facilities 42. Non-Food Contact surfaces clean	F
1	-				Store in bucket 37. Environmental conta See				$\left \right $	1 W	~				See 43. Adequate ventilation and <u>lighting; designated areas used</u> Watch inside wic	$\left \right $
					38. Approved thawing r Pull	nethod				1	1				44. Garbage and Refuse properly disposed; facilities maintained Clean around dumpsters	ſ
	<u> </u>					r Use of Uter	nsils			Ŵ					45. Physical facilities installed, maintained, and clean Minor cleaning under equipment	
					39. Utensils, equipment dried, & handled/ In us						~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	1
1					40. Single-service & sin and used See	gle-use articl	es; proper	ly stored				~			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

(Printed) Beth Chatfield	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:	Physical A		City/State:	License/Permit # Pag	e <u>2</u> of <u>2</u>							
Gatev	way subway	22051	1WY 276 TEMPERATURE OBSERVAT	Rockwal	I Fs 8497								
Item/Loca	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Location	Temp F							
Bev co	oler	38/39	Meat unit		Wic	36							
Veç	ggie ColdTop		Tuna	40	Turkey	38							
Cı	ut tomatoes	41	Chicken	41	Рерр	37							
Cut	leafy greens	41	Steak	40	Tomatoes	37							
	Mozz	41	Roast beef	41	Wif	-3.5							
В	ack up unit	48-53	Hot wells meat balls	s 145									
Tcs foo	od just placed into unit												
Т	emp at exit	46											
	•	OB	SERVATIONS AND CORRECTI	VE ACTION	NS	1							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F												
	Watch hair restraints												
42	GeneralCleaning needed inside Bev cooler												
18	To avoid storing restroom clear	ner on table	with condiments / also label fabuloso	and avoid st	oring on prep table whilePrepping pepper	s / use too							
W	To move food related	itemsFro	mUnder hand sink - okay ir	n plastic									
40	Avoid storing condiments under paper towels when reaching over to access												
	Hot water 101 at hand	sink											
27	Will move Tcs foods from	n front bad	k up unit as is holding over n	ght temps	of 48-53 (Tcs foods still in 30's fr	om wic)							
	Sanitizer unit for knive	s 100Afte	er stirring										
	Sanitizer for slicer -10	0 ppm											
	Sanitizer for cutting bo	ards and	three comp - 200 ppm										
			nanager will rearrange to a	ccommod	ate delivery								
	Good date marKing ir	nside wic											
37	Wif - condensation iss	ue and b	oxes stored on floor to add	ess									
	Gloves used to touch	rte foods											
	Using digital thermo												
	Allergy posting at plac	e of orde	r										
	Hot water in restroom 121												
	New allergy poster coming soon to post inside kitchen												
39	Need to address steam dripping on floor under oven - need new oven												
	Tongs for cookies washed												
	Not cooling down any meatballs / or soups at night all used or discarded												
	-												
Received (signature)		/e	Print:		Title: Person In Charge/ Owne	r							
Inspected			Print:										
(signature)	See abov Kelly kirkpo	ıtríck	\mathcal{RS}		Complex X N # 1	tod							
Form EH-06	6 (Revised 09-2015)				Samples: Y N # collec	ieu							