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
Employee health

Control County Project Project Control County Project Projec	Date:			20	ე ე	Time in:	mit#						Food handlers New employees	Page 2 of	2				
Particular American Cooks / Marbio Stab GA H Contact Gast Gast Contact C											_	1 on daty							
Project Additional Control Project Additional	Est	Establishment Name: Contact/Owner Na												ш	* Number of Repeat Violat	TOTAL/SCC	KE		
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Such Learney state prison in the CHIT to this cost numbers above the Chit Chit Chit Chit Chit Chit Chit Chit	2268 N Lakeshore Apt 02/09/2022 Na								<i>-</i>										
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1. Proper Code Delinius temperatures	0	O I N N C Time and Temperature for Food Safety							R	О	I	N	N C					R	
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To be moved to hand sink. Preventing Contamination by Hands Approved Source Appr						2. Proper Cold Holding	temperature(41°F/ 45°	°F)								d exclusion; No dis	charge from	+	
4. Proper cooking time and temperature 5. Stripper advasting procedure for inst holding (165°F to 2 bloom) 6. The as a Public Health Curron's procedures. & tecents Approved Source 7. Food actic collected from growed sources, Food in good credition, site, and analysis of description. Professional from approved sources. Food in good credition, site, and analysis of description. Professional from growed sources, Food in good credition, site, and analysis of description. Professional from contamination. Pro						See					~								
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Bloam			/			4. Proper cooking time	and temperature				1				14. Hands cleaned and properl	y washed/ Gloves u	sed properly		
Approved Source Food and are obtained from approved source: Food in observation of the control						1 01	cedure for hot holding	(165°F in 2											
Approved Source Prod and ice obtained from approved source, Food in gred condition, safe, and unadhiberance, parasite defortaction Chemicals Chemic						,	Id. C. and I	. 01.									114/		
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Propagation, storage, display, and tasting 10. Food contact surfaces and Returnables: Cleaned and Samitized at 200_ppm/empetature										3 /				/					
Sanitized at 200 pm/temperature See 33 20. Approved Sewage Wastewater Disposal System, proper disposal for reconditioned Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Walch drains Walch drain		~						ing food							Water/ Plumbing				
11. Proper disposition of returned, previously served or reconditioned 12. Approved Sewage-Wastewater Disposal System, proper disposal of Walter Order (Special Composed C						leaned and		backflow device				ed; proper							
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Percent Perc	J	Ļ				Prie	ority Foundation	Items (2 Poir	nts) vie	olati	ions I	Req	uire	Cor					
21, Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 on duty at insp 22, Food Inadier / no unauthorized persons/ personnel All new within 30 days 23, Hot and Cold Water available; adequate pressure, safe See 33 24, Required records available (shellstock tags; parasite destructions) 25, Hot and Cold Water available; adequate pressure, safe See 33 24, Required records available (shellstock tags; parasite destructions) 25, Compliance with Variance, Specialized Process, and HACCP plane, Variance obtained for specialized processing methods; manufacturer instructions 26, Posting of Consumer Advisory 27, Proper Valence of Insect Contamination 27, Proper Valence of Insect contamination 28, Personal Cleaniness claim, drinking or tobacco use Watch Stored of Insect contamination 27, Proper Valence of Insect contamination 28, Personal Cleaniness (contamination 28, Personal Cleaniness (contaminat	U		N O	N A	C O	Demonstration	of Knowledge/ Perso	onnel	R	U		N O		О	Food Temperature	Control/ Identific	ation	R	
22. Food Handler/ no unauthorized persons/ personnel All new within 30 days Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 29. Thermometers provided, accurate, and calibrated the strips 29. Thermometers provided, accurate, and calibrated the strips 29. Thermometers provided, accurate, and calibrated 29. Thermometers provided 29. Thermometers provided 29. Thermometers provided 29. Thermometers provided 29. Therm		and perform duties/ Certified Food Manager (CFM)					1	/			3								
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Makes sure you have test strips at all times						-	rdkeeping and Food l	Package		w					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
See 33 24. Required records available (shellstock tags; parasite destruction): packaged Food labeled 30. Food Establishment Permit (Current/ insp sign posted) New posted New po	10	_				23. Hot and Cold Water	8	ressure, safe											
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Constituted						processing methods; ma	anufacturer instruction	S											
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U N O A O S Prevention of Food Contamination 1								ire Corrective A	Action 1										
34. No Evidence of Insect contamination, rodent/other animals Gap at back door 35. Personal Cleanliness/eating, drinking or tobacco use Watch storage of drinks 36. Wiping Cloths; properly used and stored Stored in sanitizer 1 37. Environmental contamination 38. Approved thawing method 43. Adequate ventilation and lighting; designated areas used 1 44. Garbage and Refuse properly disposed; facilities maintained 5. Physical facilities installed, maintained, and clean 1 46. Toilet Facilities; properly constructed, supplied, and clean 47. Other Violations 48. Physical facilities installed, maintained, and clean 47. Other Violations 48. Physical facilities installed, maintained, and clean 47. Other Violations 48. Physical facilities installed, maintained, and clean 48. Physical facilities; properly constructed, supplied, and clean 48. Physical facilities; properly constructed, supplied, and clean 48. Physical facilities installed, maintained, and clean 48. Physical facilities; properly constructed, supplied, and clean 48. Physical facilities installed, maintained,	U					Prevention of	of Food Contamination	on	R	U				О	Food Ic	lentification		R	
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36. Wiping Cloths; properly used and stored Stored in Sanitizer 1 42. Non-Food Contact surfaces clean Ser 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained See 1 45. Physical facilities installed, maintained, and clean 1 46. Toilet Facilities; properly constructed, supplied, and clean 1 46. Toilet Facilities; properly constructed, supplied, and clean 1 47. Other Violations 47. Other Violations 47. Other Violations 48. Physical facilities installed 49. Other Violations 49. Other Vio	-	\dashv						obacco use	\dashv			-			Physic	al Facilities			
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38. Approved thawing method Proper Use of Utensils 939. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 41. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean Hot water 47. Other Violations									\dashv	H		ام .				ghting; designated a	areas used	+	
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39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 1			<u> </u>	_	_	50. 7 Approved mawnig f	incurod			=	_	_	_	<u> </u>	See	• •			
dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations										1		_		_		•		_ _	
	1				_					1						onstructed, supplied	i, and clean		
III	1											<u> </u>			47. Other Violations			+	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alex Jones	Print:	Title: Person In Charge/ Owner PIC
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Seal wood panels on wall

Est-1.1' 1	ment Name:	DI: 1 4	ddmaga	C:+/C+ ·		License/Deme '. "	Do O CC				
	am cookie/ marble slat	Physical A Lakes		City/State: Rockwa	all	License/Permit # FS 9457	Page <u>2</u> of <u>2</u>				
	TEMPERATURE OBSERVATIONS										
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>	Temp I				
Cake	case	-12	Upright freeze	r 5.2							
Ice (cream freezer	-10	Ice cream	-19							
Two c	door under counter	33/34									
	Wic	33/36									
	Icing	39									
		OB	SERVATIONS AND CORRECT	TIVE ACTIO) NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIR	ECTED TO T	HE CONDITIONS OBSE	ERVED AND				
We	1	and place	d into a freezer near door - si	an is noste	d on alass	door to have man	anement assist				
VVC		-	an is for employees to ha								
	Sufficient with new co			ind them t	o custonn	ors will advise	7 11 11 113 13				
	Front counter area:	ue chang	U								
40		do for ion	aroom directly under the	ooon dion	oneer.						
40			cream directly under the								
			mployees to not place any	ytning thei	re						
40	Hot water at hand sinl		•		!! .!						
40		· ·	od related under sink plu	imbing - to	go lids a	ind spoons					
37	Time to defrost freeze				.						
42			door cooler under front p								
			ng of anything nut or aller	gen relate	ed - placi	ng peanuts to si	de				
39	To invert spoons with	•									
45		alls where spills are present etc									
	Sanitizer in bucket 15										
45 Clean drains where needed											
42/45/w	Need to clean shelving	g in wic a	nd watch storage of drink	s and prot	ect icing	bags / using disp	osable bags				
46/33		at exit was 67	F / three comp sink was 81? BUT was	ter IN wash sin	k was 108 (aft	er 2 hrs) and both hand	sinks were 104 -112				
42/45	General detailed clear	ning need	ed tables shelving etc								
W	Clean hand sinks whe	re neede	d								
42	Store plastic drawer u	nit clean									
	Not using chemical dis	spenser -	hand mixing sinks now to	ested at 20	00 ppm /te	est strips on site					
45	Fill holes in wall where	e dispens	ers were installed								
45	Scrub drains and thre	e comp s	ink drain boards / odor w	hen runnir	ng sink						
	Watch mop area and broom storage etc										
	Avoid storing anything in front panel box										
W/cos	Avoid storage of chemicals spray cans next to gloves or over boxes										
34	34 Address gap at back door										
44	44 Address area around dumpster - bags around dumpster										
Received (signature)		/e.	Print:			Title: Person In Charg	ge/ Owner				
Inspected	l by:		Print:								
(signature)	Kelly kirkpo	ıtrick	rRS			Samples: Y N	# collected				