Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

2	/2	/2	4		Time in: <b>6:05</b>	Time out: <b>7:00</b>	No p								CPFM 1	Food handlers  2	Page 1	of _2_
Pı	urpo	se o	of In	_	tion: 1-Routine	2-Follow Up	3-Compla	nint		-Inves	tiga	tion		5-CO/Const		6-Other	TOTAL/SC	ORE
Н	CA	Gy		Con	ne: cessions	F	Contact/Owner	Name:						✓ Number of	f Violations		 12/88	R/R
			Addre iad S		ckwall, Tx	Schoo	control : I contract		Ho N/a					trap :/ waste oil contract		Follow-up: Yes No	12/00	<i>ار</i>
M					Status: Out = not in corpoints in the OUT box for	mpliance IN = in con each numbered item	npliance N Mark	<b>O</b> = not '✓' a ch						plicable COS = x for IN, NO, NA,	corrected o	n site $\mathbf{R}$ = repeat v fark an in appropri	riolation W= W ate box for R	7atch
			e Sta		Prio	rity Items (3 Po	ints) violation		C	Compli	ance	Statu	ıs	ve Action not to	exceed 3 d	lays		
O U T	N	N O	N A	C O S	(F = de	perature for Food egrees Fahrenheit)	Safety	R	U T	J N		A	C O S		Em	ployee Health		R
		/	,		1. Proper cooling time a No left overs	and temperature				/				12. Management knowledge, resp		oyees and conditional and reporting	al employees;	
3					2. Proper Cold Holding Upright refrige	temperature(41°F/	45°F)							13. Proper use of eyes, nose, and		and exclusion; No d	ischarge from	
Ľ					3. Proper Hot Holding t									State hand	sink pos	ter ontamination by Ha	ands	
		✓	-		4. Proper cooking time	and temperature										perly washed/ Gloves		
		<u> </u>	,		5. Proper reheating proc Hours)	cedure for hot holding	ng (165°F in 2			,						th ready to eat foods		
	•				6. Time as a Public Hea	lth Control; proced	ures & records							Gloves		sceptible Population		
					Am	proved Source									foods used;	prohibited food not o		
					7. Food and ice obtained		urce: Food in							N/A	s used when	required		
	/				good condition, safe, and destruction Sam's,	d unadulterated; pa									,	Chemicals		
	/				8. Food Received at pro Checking	per temperature				/				17. Food additiv & Vegetables Water	es; approve	d and properly stored	d; Washing Fruit	s
			<u> </u>		Protection	from Contaminat	ion		3			•	/		nces proper	ly identified, stored a	and used	
	/				9. Food Separated & preparation, storage, dis	splay, and tasting	_									ter/ Plumbing		
3				/	10. Food contact surface Sanitized at 200		; Cleaned and	*						19. Water from a backflow device City appro		urce; Plumbing insta	ılled; proper	
					11. Proper disposition or	f returned, previous	sly served or							20. Approved Se	ewage/Wast	ewater Disposal Syst	tem, proper	
	V				DISC	ard								disposal				
					reconditioned Disca	ard ority Foundatio	on Items (2 Po							*	ithin 10 da	ys		
O U T	I	N O	N A	C O S	Pric Demonstration	ority Foundation of Knowledge/ Pe	rsonnel	pints)	violar O U T	I N	N	N A	Corr C O S	rective Action w		<i>ys</i> ure Control/ Identif	ication	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Tatiana Sanders	Print: Tatiana Sanders	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Physical Address:   1408B Golds St   Rockwall, Tx   License/Per													
Temp/Location Temp Item/Location Temp Item/Location  Beverage cooler All tcs foods  Chili 151 Will be discarded  Cheese 146 Within 4 hrs  Rolling grill 100  Chest Freezer 6.7 Upright refrigerator 53  Hot holding amb 150 Beverage cooler 1 38  Hot dog 144 Beverage cooler 2 35  Pretzel 135  Pretzel 135  Beservations and corrective actions  Observations of Your establishment has been made. Your aftention is directed to the condition Noted Bellow: all temperatures are taken in F  46 Restrooms equipped hot water only reached 78. Must reach 100 within 15 seconds  Hand sink equipped greater than 105  3 comp sink not set up, 118, quat sani 200ppm  10 Sanitizer in spray bottle tested 400+ppm, remixed to 200ppm  18cos Observed 2 unmarked spray bottles of solution stored with chemicals  All Rte snacks are commercial produced with manufacture labels  2 Upright refrigerator showing 55, amb tested at 54, hot dogs internal temp 54. All tcs for	mit # Page of												
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Within 4 hours starting at 5:20 pm	oods discarded												
	No ice onsite												
Popcorn from popcorn Papa, prepackaged													
Employee drinks stored on lowest shelf													
Using plastic trays and boats for nachos, cookies, pretzels													
Hot dogs wrapped in foil sheets													
Condiments are prepackaged  Microwave is clean inside and out													
Microwave is clean inside and out													
<u> </u>													
Received by: (signature)  Print:  Title: Person	n In Charge/ Owner												
See above See above Print:													
(signature) STT Richard Hill Samples: Y													