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

## Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy/tra	ining
Allergy policy/tra Vomit clean up Employee health	
Employee health	

	te: Time in: Time out: License/Perr											Food handlers Food managers None used 1 Page 1 of 2	<u>)</u>		
03/17/2023 12:15 12:50 Food 77  Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 3-Follow Up 3-Follow Up 3-Complaint 3-Follow Up 3								_	Inves	tian	tion		None used 1 Page - of 2  5-CO/Construction 6-Other TOTAL/SCOR		
Establishment Name: Contact/Owner Name:									4-	inves	uga	шоп	l L	* Number of Repeat Violations:	.E
HCA Hca  Physical Address: Pest control:									Hood Greas			G.	rong	V Number of Violations COS: e trap/ waste oil: Follow-up: Yes ✓	1
1408 S Goliad New vendor to provide 11/22 To											ride any info	_			
M					Status: Out = not in corpoints in the OUT box for	mpliance IN = in comeach numbered item	npliance No Mark	$O = not c$ $\int in ap$						plicable $COS = corrected on site NA, COS                                   $	1
								Requir	_					ive Action not to exceed 3 days	
O U							R	O		N O			Employee Health	R	
T	.,	Ŭ		Š	(F = de 1. Proper cooling time a	egrees Fahrenheit) and temperature			T	-11			Š	12. Management, food employees and conditional employees;	
		/				1				1				knowledge, responsibilities, and reporting	
	/	2. Proper Cold Holding temperature(41°F/45°F)					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth								
		3. Proper Hot Holding temperature(135°F)										Posted  Preventing Contamination by Hands			
		· •			4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
		_			5. Proper reheating proc	cedure for hot holding	ng (165°F in 2							15. No bare hand contact with ready to eat foods or approved	
		V			Hours)									alternate method properly followed (APPROVED Y N ) Gloves or utensils	
					6. Time as a Public Hea	lth Control; procedu	ures & 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 Permitted facilities										Chemicals			
	_				8. Food Received at pro	-								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Checking temp	os ————				<b>V</b>				Water only  18. Toxic substances properly identified, stored and used	
		Protection from Contamination						<b>'</b>				Stored away			
	/	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing			
	~				10. Food contact surface Sanitized at 200					~			,	19. Water from approved source; Plumbing installed; proper backflow device  City approved	
		/			11. Proper disposition or reconditioned	f returned, previous	sly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		•													
					Pri	ority Foundatio	on Items (2 Po				_			rective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Foundation		ints) vi	O U		Requ N O	uire N A	C 0	rective Action within 10 days  Food Temperature Control/ Identification	R
	I N	N O	N A	C O S		of Knowledge/ Peresent, demonstration	rsonnel  of knowledge,		0	I	N	N	С	·	R
	I N	N O	N A	О	Demonstration 21. Person in charge pre	of Knowledge/Peresent, demonstration tified Food Manage	rsonnel n of knowledge, er (CFM)		O U	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
	I N	N O	N A	О	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un	of Knowledge/Peresent, demonstration tified Food Manage	rsonnel n of knowledge, er (CFM) // personnel		O U	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
	I N	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer  1  22. Food Handler/ no un  Safe Water, Recon  23. Hot and Cold Water	of Knowledge/ Persent, demonstration tified Food Manage nauthorized persons.	rsonnel n of knowledge, er (CFM) // personnel d Package		O U T	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Need test strips for quats	R
	I N	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer 1  22. Food Handler/ no un  Safe Water, Recon  23. Hot and Cold Water See  24. Required records av	sent, demonstration tified Food Manage nauthorized persons. rdkeeping and Foo Labeling available; adequate	rsonnel n of knowledge, or (CFM) // personnel d Package e pressure, safe		O U T	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
	I N	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer 1  22. Food Handler/ no un  Safe Water, Recon  23. Hot and Cold Water See  24. Required records av destruction); Packaged Catered	esent, demonstration tified Food Manage nauthorized persons. rdkeeping and Foo Labeling available; adequate railable (shellstock to Food labeled	rsonnel n of knowledge, er (CFM) / personnel d Package e pressure, safe ags; parasite		O U T	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted	R
	I N	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer 1  22. Food Handler/ no un  Safe Water, Recon  23. Hot and Cold Water See  24. Required records av destruction); Packaged Catered	and Knowledge/Peresent, demonstration tified Food Manage mauthorized persons.  I with a person of the food Labeling and Food Labeling are available; adequate a railable (shellstock to Food labeled with Approved Programs of the food shell of the food labeled with Approved Programs of the food labeled food shell of the food shell of th	rsonnel n of knowledge, er (CFM) // personnel d Package e pressure, safe ags; parasite cedures		O U T	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )	R
	I N V	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer 1  22. Food Handler/ no un  Safe Water, Recon  23. Hot and Cold Water See  24. Required records av destruction); Packaged Catered  Conformance v	and Knowledge/Peresent, demonstration tified Food Manage nauthorized persons.  Tabeling and Food Labeling available; adequate railable (shellstock transport food labeled with Approved Programance, Specialized obtained for special	rsonnel n of knowledge, er (CFM) // personnel dd Package e pressure, safe ags; parasite cedures Process, and lized		O U T	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending	R
	I N	N O	N A	О	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance with VallaCCP plan; Variance processing methods; material conformation of the conformance with VallaCCP plan; Variance processing methods; material conformation of the conformance with VallaCCP plan; Variance processing methods; material conformation of the c	and Knowledge/Peresent, demonstration tified Food Manage nauthorized persons.  Tabeling and Food Labeling available; adequate railable (shellstock transport food labeled with Approved Programance, Specialized obtained for special	rsonnel n of knowledge, er (CFM) // personnel dd Package e pressure, safe ags; parasite cedures Process, and lized		O U T	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly	R
		N O	N A	О	21. Person in charge preand perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance with VathaCCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi	esent, demonstration tified Food Manage nauthorized persons.  Indeeping and Food Labeling available; adequate railable (shellstock transported by the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided obtained for special anufacturer instructions that is the provided for special anufacturer instructions that i	rsonnel n of knowledge, er (CFM) // personnel dd Package e pressure, safe ags; parasite cedures Process, and lized ons		2	I	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
		NO	N A	О	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance v 25. Compliance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	esent, demonstration tified Food Manage nauthorized persons.  Indicate the sent of the sen	rsonnel n of knowledge, er (CFM) // personnel dd Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label	R	2 W		N O	N A	COSS	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/	R
OUU	I N	N O	N A	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance with VallacCP plan; Variance processing methods; mach 26. Posting of Consume foods (Disclosure/Remilingredients by reque Core Items (1 Poins and performance with VallacCP plan; Variance processing methods; mach 26. Posting of Consume foods (Disclosure/Remilingredients by reque Core Items (1 Poins 2005).	esent, demonstration tified Food Manage nauthorized persons.  Indicate the sent of the sen	rsonnel  n of knowledge, er (CFM)  // personnel  dd Package  e pressure, safe eags; parasite  cedures  Process, and lized ons  r under cooked Allergen Label	R	O U T 2	V to E	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Folloped	R
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance v 25. Compliance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque Core Items (1 Poin Prevention of 34. No Evidence of Inse	esent, demonstration tified Food Manage nauthorized persons.  Indicate the food Manage nauthorized persons.  Indicate the food Labeling and Food Labeling are available; adequate nailable (shellstock transported to the food labeled with Approved Programance, Specialized obtained for special naufacturer instruction sumer Advisory are Advisories; raw on nder/Buffet Plate)/ Applications (and Food Contaminal per food Contaminal per food Contaminal per food Contaminal per second managed to the food Contaminal per second managed for food Contaminal per second managed for food Contamination, research and the food food Contamination, research food Contami	rsonnel n of knowledge, er (CFM) // personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label nuire Corrective	Action	QU T 2	I N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Fauipped  ys or Next Inspection, Whichever Comes First	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance v 25. Compliance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remilingredients by requesions of Core Items (1 Poins Prevention of Core Items (1 Poins 20 Poston of Core Items (1 Poston of Core Ite	esent, demonstration tified Food Manage mauthorized persons.  Indeeping and Food Labeling available; adequate vailable (shellstock trailable (shellstock trailable) and she with Approved Programance, Specialized obtained for special anufacturer instruction sumer Advisory er Advisories; raw on nder/Buffet Plate) and the Violations Required of Food Contamination, restraints	rsonnel  n of knowledge, cr (CFM)  // personnel  d Package e pressure, safe ags; parasite  cedures  Process, and lized ons  r under cooked Allergen Label  puire Corrective ation odent/other	Action	O U T 2	I N	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Folipped  ys or Next Inspection, Whichever Comes First  Food Identification	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance v 25. Compliance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch hair re 35. Personal Cleanlines 36. Wining Cloths: pror	esent, demonstration tified Food Manage nauthorized persons.  Indicate the sent of the sen	rsonnel  n of knowledge, or (CFM)  // personnel  dd Package  e pressure, safe ags; parasite  redures  Process, and lized ons  r under cooked Allergen Label  puire Corrective ation odent/other  r tobacco use	Action	O U T 2	I N	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Fauinded  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O S	21. Person in charge preand perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records avidestruction); Packaged Catered Conformance v 25. Compliance with Va HACCP plan; Variance processing methods; mach 26. Posting of Consume foods (Disclosure/Remi Ingredients by requesting the processing methods of Core Items (1 Poin Prevention of S4. No Evidence of Inseanimals Watch hair results of the processing watch the processing methods of S4. No Evidence of Inseanimals Watch hair results of the prevention of S5. Personal Cleanlines S6.	esent, demonstration tified Food Manage nauthorized persons.  Indicate the sent of the sen	rsonnel  n of knowledge, or (CFM)  // personnel  dd Package  e pressure, safe ags; parasite  redures  Process, and lized ons  r under cooked Allergen Label  puire Corrective ation odent/other  r tobacco use	Action	O U T 2	I N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Served same day 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Facility provided  Facilities  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance v 25. Compliance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remilingredients by requesions animals Watch hair re 35. Personal Cleanlines 36. Wiping Cloths; prof Using Spray both 20. Posting Spray both 20. Personal Cleanlines 36. Wiping Cloths; prof Using Spray both 21. Posting Spray both 22. Personal Cleanlines 36. Wiping Cloths; prof Using Spray both 25. Personal Cleanlines 36. Wiping Cloths; prof Using Spray both 25. Personal Cleanlines 26. Posting Spray both 26. Posting Spray B	esent, demonstration tified Food Manage nauthorized persons.  Indicate the food Manage nauthorized persons.  Indicate the food Labeling and Food Labeling are available; adequate nailable (shellstock to Food labeled with Approved Programance, Specialized obtained for special naufacturer instruction sumer Advisory are Advisories; raw on nder/Buffet Plate)/Appet of Food Contaminate to contamination, restraints seating, drinking or operly used and stored of the food Contamination amination amination	rsonnel  n of knowledge, or (CFM)  // personnel  dd Package  e pressure, safe ags; parasite  redures  Process, and lized ons  r under cooked Allergen Label  puire Corrective ation odent/other  r tobacco use	Action	O U T 2	I N	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Founded  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance v 25. Compliance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remilingredients by requesting the Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch hair re 35. Personal Cleanlines 36. Wiping Cloths; profusing spray bo 37. Environmental cont 38. Approved thawing respondence of the control of the contro	esent, demonstration tified Food Manage mauthorized persons.  Indicate the sent of the sen	rsonnel  n of knowledge, or (CFM)  // personnel  dd Package  e pressure, safe ags; parasite  redures  Process, and lized ons  r under cooked Allergen Label  puire Corrective ation odent/other  r tobacco use	Action	2  Not O U T	I N	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Fouripped  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records av destruction); Packaged Catered Conformance v 25. Compliance with Vi HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch hair re 35. Personal Cleanlines 36. Wiping Cloths; propusing Spray bo 37. Environmental cont 38. Approved thawing re 39. Utensils, equipment 39. Utensils, equipment	and Knowledge/Peresent, demonstration tified Food Manage mauthorized persons.  Indicate Food Manage mauthorized persons.  Indicate Food Labeling and Food Labeling are available; adequate mailable (shellstock to Food labeled with Approved Programance, Specialized obtained for special anufacturer instruction sumer Advisory are Advisories; raw on Inder/Buffet Plate)/Appet food Contaminate to Contamination, resertaints  Indicate Food Contamination, resertaints  Indicate Food Contamination and Indicate Food Contamination method	rsonnel n of knowledge, er (CFM) // personnel dd Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label nuire Corrective ation odent/other r tobacco use d	Action	O U T 2	I N	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Falipped  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O S	21. Person in charge preand perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water See 24. Required records avidestruction); Packaged Catered Conformance vith Variance processing methods; mac Cons 25. Compliance with Variance processing methods; mac Cons 26. Posting of Consume foods (Disclosure/Remilingredients by required in Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch hair re 35. Personal Cleanlines 36. Wiping Cloths; profusing spray bo 37. Environmental cont 38. Approved thawing the Proper in Core Items (1 Poin Sanimals Watch hair re 35. Personal Cleanlines 36. Wiping Cloths; profusing spray bo 37. Environmental cont 38. Approved thawing the Proper in Core Items (1 Proper in Core I	esent, demonstration tified Food Manage mauthorized persons.  Indicate the food Manage mauthorized persons.  Indicate the food Labeling and Food Labeling are available; adequate mailable (shellstock to Food labeled with Approved Programance, Specialized obtained for special mufacturer instruction sumer Advisory are Advisories; raw on moder/Buffet Plate) / 2001  Indicate the food Contamination food Contamination food Contamination method are Use of Utensils for the food Contamination method are Use of Utensils; properly e utensils; properly	rsonnel n of knowledge, or (CFM) // personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label puire Corrective ation odent/other r tobacco use d	Action	2  Not O U T	I N	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Served same day  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips for quats  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Fauipped  ys or Next Inspection , Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean See Maint	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed) Krista Neff	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishi HCA	ment Name:	Physical A	address: s Goliad		y/State: l <b>ockwa</b> l	I	Food 7711 Page _ of						
			TEMPERATUR	E OBSERVATI									
Item/Loc		Temp F	Item/Location		Temp F	Item/Loca	tion	Temp 1					
Individ	ual pizzas in hot holding	143.1											
	Freezer	-4											
ı	Milk cooler	37											
	Butter	39											
		OH	SERVATIONS AND	CORRECTIVI	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F												
	Lunches ordered from local restaurants												
	Mon chic fil a warmers provided one delivery / nuggets and sandwiches												
	Tues Jason's deli box lunch - one delivery for all lunches 3 hrs max												
	Wed chic fila one time pick up / nuggets												
	Thursday Joe willys 4 times picked up												
	Friday - cici's pizza two deliveries individual pizzas												
	Also using prepackaged foods												
	Discussed wrapping apples for self service or using tongs for dispensing												
	Hot water at 118! At three comp												
	Hot water at 103 at ha	and sink											
	New Maint man on site												
	Using tphc for meals a	after deliv	ter delivery using within 1 hr after delivery										
	Form at city hall												
	Extra meals are prepa	ickaged r	non Tcs if needed	d									
45	Time to paint shelving in dry storage												
	Recording temps on lunch list												
	Plans to address cabinets and inside drawers												
	Meals ordered by numbers of attendance												
	Ingredients by request												
	Not prepping and not		foods										
29	Need test strips for qu	uats											
Received	by:		Print:				Title: Person In Charge	Owner					
(signature)	See abov	<u>/e</u>											
Inspected (signature)		atrick	Print:										
	Reday Nor Nepo		, 100				Samples: Y N	# collected					