

\$50.00 reinspection fee  
required after 1st Followup

## Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: <b>03/18/2021</b>	Time in: <b>11:50</b>	Time out: <b>12:24</b>	License/Permit # <b>Food 7712</b>	Est. Type <b>Limited</b>	Risk Category <b>Hsp group</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>HCA</b>	Contact/Owner Name: <b>HCA</b>	* Number of Repeat Violations: _____	<b>3/97/A</b>
Physical Address: <b>S Goliad</b>	Pest control : <b>Safe earth monthly</b>	✓ Number of Violations COS: _____	
Hood <b>Not used</b>		Grease trap : <b>NA</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
								✓			
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓							✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
						2					
	✓					✓					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					W					
		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
W	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Krista Neff</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>HCA</b>	Physical Address: <b>s Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 7712</b>	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer	-5				
Arrival temp /Joe willys					
Hamburgers	157				
Chicken sandwiches	156				
2 door cooler	37/40				
Milk	36/41				

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Again no food is prepped on site all is received rte from approved restaurants.
	All are received already portioned in individual containers / all items are handed out to students / by staff with gloves
	Hot water 110 at three comp and 102 at hand sink ( going up )
	Gloves are used to touch rte foods
	Whole Fruit is the only item that is handled and is washed with water and placed onto a food grade baggie for service
	Using quats sanitizer spray - 200 ppm for tables
	Walls where pipes were replaced are being repaired
45	Make the needed repairs to Formica and cabinets and shelving etc where needed
	Commercially packaged snacks are used as well
	Alternative lunches re commercial prepacked Mac n cheese / peanut butter uncrustable / or lunchable )No other peanut products are used or stored on site )
	Allergy list is provided to CFM so that she may know who can or can't get a peanut butter sandwich
32/45	Center cabinet housing three comp sink is in poor condition ... cracked etc
	Serving water and milk only on closed sealed containers
	Digital thermo on site and used /

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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