\$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
Employee health

Date:	21	Time in:	Time out: 12:24		License/P		10					Est. Type Risk Category Hsp group Page 1 of 2				
		_				4-Investigation				_	5-CO/Construction 6-Other TOTAL/SCOR					
Establishment Name: Contact/Ow				act/Owner N						1	* Number of Repeat Violations:					
HCA HCA Physical Address: Pest control:												✓ Number of Violations COS:				
S Goliad Safe earth monthly						Hood Grease Not used NA					e trap : Follow-up: Yes No					
Complian	ce S	tatus: Out = not in con points in the OUT box for e	npliance IN = in	complian tem	ice No	O = not ol			NA	a = n	ot ap	plicable COS = corrected on site R = repeat violation W-Watch				
wark the appropr	iate											ive Action not to exceed 3 days				
Compliance Status O I N N C Time and Temperature for Food Sofety					R	Compliance Status O I N N C U N O A O			N	С						
U N O A O S (F = degrees Fahrenheit)						U T	N	О	A	o S	Employee Health					
		Proper cooling time as	nd temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
2. Proper Cold Holding temperature(41°F/45°F)							_				13. Proper use of restriction and exclusion; No discharge from					
		See						eyes, nose, and mouth Screening at arrival / temps								
/	Ī	3. Proper Hot Holding to	emperature(135°	°F)								Preventing Contamination by Hands				
		4. Proper cooking time a	and temperature	;								14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating proce	edure for hot ho	olding (1	65°F in 2							15. No bare hand contact with ready to eat foods or approved				
		Hours)						•				alternate method properly followed (APPROVED Y. N. Gloves				
		6. Time as a Public Heal	lth Control; prod	cedures	& records							Highly Susceptible Populations				
		Ann	proved Source					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required								
		7. Food and ice obtained		Lagurage	Food in		Ш					Not using				
		good condition, safe, and	d unadulterated;	; parasite	;							Chemicals				
		destruction Comme			ries											
		8. Food Received at prop Confirmed at a		;				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
				,,				•				Using water only for fruit 18. Toxic substances properly identified, stored and used				
		9. Food Separated & pro	from Contamin		food							Stored low				
		preparation, storage, disp			, 1004							Water/ Plumbing				
		10. Food contact surface			aned and						-	19. Water from approved source; Plumbing installed; proper				
Sanitized at 200 ppm/temperature					_				backflow device City approved							
		11. Proper disposition of reconditioned Disca			rved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal				
					ems (2 Po	ints) vie	olati	ons .	Reg	uire	Cor	rective Action within 10 days				
O I N N U N O A	C O	Demonstration	·			R	O U	I N	N O	N A	C O	Food Temperature Control/ Identification				
T	S	21. Person in charge pres					T				S	•				
		and perform duties/ Certified Food Manager (CFM) 1 cfm 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature														
/	22. Food Handler/ no unauthorized persons/ personnel						/			28. Proper Date Marking and disposition No product is opened and stored tcs						
		Safe Water, Recor	dkeeping and l	Food Pa	ckage			. /	29. Thermometers provided, accurate, and calibrated; Chemi Thermal test strips							
Labeling											Digital					
	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			parasite			/				30. Food Establishment Permit (Current/ insp sign posted) Posted						
		Commercial Conformance w	ith Approved l	Procedu	res							Utensils, Equipment, and Vending				
		25. Compliance with Va HACCP plan; Variance	riance, Speciali	ized Proc								31. Adequate handwashing facilities: Accessible and properly supplied, used				
		processing methods; man						~				Equipped				
		Logging temps Cons	umer Advisory	у								32. Food and Non-food Contact surfaces cleanable, properly				
							2					designed, constructed, and used Maintaining counters and cabinets and shelving				
		Posting of Consumer foods (Disclosure/Remir	nder/Buffet Plat					/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
		Ingredients by reque		Daguina	Commentino	Astion	Mat	to E		.1 0 <i>(</i>) D _a	Supplies on site sys or Next Inspection, Whichever Comes First				
O I N N U N O A	C O	`	of Food Contam			R	OU	I N	N O	N A	C O	Food Identification				
T	s	34. No Evidence of Inse					T			A	s	41.Original container labeling (Bulk Food)				
		animals							/			41.011ginai container laochiig (Buik 100d)				
		35. Personal Cleanliness			icco use							Physical Facilities				
		36. Wiping Cloths; propulsing spray bo	tties	tored			W					42. Non-Food Contact surfaces clean				
37. Environmental contamination							~	1			43. Adequate ventilation and lighting; designated areas used					
38. Approved thawing method							~				44. Garbage and Refuse properly disposed; facilities maintained					
		Proper	r Use of Utensi	ils			1	\dashv	\exists			45. Physical facilities installed, maintained, and clean See				
,, ,		39. Utensils, equipment,	, & linens; prope	erly used			\dashv	1				46. Toilet Facilities; properly constructed, supplied, and clean				
W		dried, & handled/ In use Watch cooler	71 1						'							
		40. Single-service & single and used	gle-use articles;	; properly	y stored			Ī				47. Other Violations				
	- 1															

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishr HCA	ment Name:	Physical A		City/State: Rockwall	License/Permit # Food 7712						
		3 0011	TEMPERATURE OBSERVATIONS								
Item/Loc	ation	Temp F	Item/Location		tem/Location	Temp I					
Freeze	er	-5									
	•	-5									
Arrival temp /Joe willys											
Н	lamburgers	157									
Chic	ken sandwiches	156									
2	door cooler	37/40									
Milk		36/41									
		0.70	CERTA FLORICAND CO								
Item	AN INSPECTION OF YOUR ES			ORRECTIVE ACTIONS	ED TO THE CONDITIONS OBSEI	RVED AND					
Number	NOTED BELOW: all temps F	, i i i i i i i i i i i i i i i i i i i	IVI III IO BEELV MINEE. TO	OR THE PERSON TO BIRDE I	ED TO THE CONDITIONS OBOER	CV ED TIND					
	Again no food is prep	oed on sit	e all is received rte	from approved rest	aurants.						
	All are received already	portioned	in individual containe	rs / all items are hand	ed out to students / by sta	ifff with gloves					
	Hot water 110 at three	comp ar	d 102 at hand sink	(going up)							
	Gloves are used to to	uch rte fo	ods								
	Whole Fruit is the only it	em that is	handled and is washe	ed with water and plac	ed onto a food grade bag	gie for service					
	Using quats sanitizer			·	<u> </u>	<u></u>					
	Walls where pipes we			ed							
45	Make the needed repa				nere needed						
	Commercially package			and one one	1010 1100000						
	, , <u>, , , , , , , , , , , , , , , , , </u>			n cheese / neanut l	outter uncrustable / or l	unchable					
)No other peanut prod			· · · · · · · · · · · · · · · · · · ·	outter unorastable / or r	andriable					
				•	get a peanut butter sar	ndwich					
32/45	Center cabinet housin				<u> </u>	IdWIGH					
32/43	Serving water and mil				J GIC						
				lainers							
	Digital thermo on site	and used	<u> </u>								
			•								
Received (signature)	by:	, o	Print:		Title: Person In Charge	/ Owner					
	See abov	/e									
Inspected (signature)	See abou	, , 4	Print:								
(on)	Kelly Kirkpo	utrick	(RS		Samples: Y N	# collected					