\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Allergy policy/training Vomit clean upCity of RockwallImage: City of Rockwall															
	ate:				Time in: Time out:	License/P							Food handlers Food Managers Page 1	of 2	
							7712								
Es	Purpose of Inspection:I-Routine2-Follow Up3-ComplaiEstablishment Name:Contact/Owner N										atior	1 <u> </u>	5-CO/Construction     6-Other     TOTAL/S     * Number of Repeat Violations:		
	HCA Krista Physical Address: Pest control :					Hood Grease			G	rease	✓ Number of Violations COS: trap : Follow-up: Yes 4/96				
	1408 s Goliad School					Na Na				Na	L				
М					<b>Out</b> = not in compliance <b>IN</b> = in compliance <b>IN</b> = in compliance item	Mark	-	approp	riate	box f	or IN	I, NO	pplicable $COS = corrected on site O, NA, COS Mark an  in appropriate box for R$	/atch	
Priority Items (3 Points) violations Require Compliance Status								e Immediate Corrective Action not to exceed 3 days Compliance Status							
0 U	I N	I     N     N     C       N     O     A     O   Time and Temperature for Food Safety (E. domas Extension)				R	O U T	I N	N O	N C A O S	C O	Employee Health			
Т		s         (F = degrees Fairement)           1. Proper cooling time and temperature					1				3	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				
	~	2. Proper Cold Holding temperature(41°F/45°F)					eyes, nose, and mouth Will email poster for hand sink					eyes, nose, and mouth			
		3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands					
		4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)				
w	~	C Time on a Dublic Health Control, groundware & records							Ľ		Gloves Highly Susceptible Populations				
H	•				Service only				Γ			16. Pasteurized foods used; prohibited food not offered			
		Approved Source							~		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 proper temperature <b>Confirmed</b>				~				17. Food additives; approved and properly stored; Washing Frui & Vegetables	s	
									•				Water only           18. Toxic substances properly identified, stored and used		
-		Protection from Contamination     9. Food Separated & protected, prevented during food				Labeled and stored low					Labeled and stored low				
		preparation, storage, display, and tasting									Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; C Sanitized at 200 ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device <b>City</b>		
		~			11. Proper disposition of returned, previously reconditioned	served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	Ι		N	С			nts)	0	Ι		n N A	С	prrective Action within 10 days	R	
U T	N	0	A	O S	Demonstration of Knowledge/ Perso			U T	N	0	Α	O S	Food Temperature Control/ Identification		
	~				21. Person in charge present, demonstration o and perform duties/ Certified Food Manager (				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no unauthorized persons/ p	ersonnel					~		28. Proper Date Marking and disposition		
	Safe Water, Recordkeeping and Food Package Labeling				2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / need test strips for quats - send p					
	~				23. Hot and Cold Water available; adequate p	ressure, safe							Permit Requirement, Prerequisite for Operation		
	~				24. Required records available (shellstock tag destruction); Packaged Food labeled	s; parasite			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted 2021 need 2022		
					Conformance with Approved Proce 25. Compliance with Variance, Specialized Proce								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
		ŀ			HACCP plan; Variance obtained for specializ processing methods; manufacturer instruction	ed			~	,			supplied, used		
					Consumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumer Advisories; raw or u foods (Disclosure/Reminder/Buffet Plate)/ Al					~			See 45 shelving etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three stop on site / mon sink		
					Core Items (1 Point) Violations Requ	ire Corrective	Action						Three step on site / mop sink ays or Next Inspection, Whichever Comes First		
O U T	I N		N A	C O S	Prevention of Food Contaminati	on	R	O U T	I N	N O	N A	C O S		R	
1	~			6	34. No Evidence of Insect contamination, rod animals	ent/other				~		0	41.Original container labeling (Bulk Food)		
╞	~			╡	35. Personal Cleanliness/eating, drinking or to	obacco use			ı				Physical Facilities		
F	~			$\neg$	36. Wiping Cloths; properly used and stored Using spray bottles			1					42. Non-Food Contact surfaces clean See		
F		~			37. Environmental contamination		[ ]		~				43. Adequate ventilation and lighting; designated areas used	+	
⊢		~	╡		38. Approved thawing method		$\square$		~				44. Garbage and Refuse properly disposed; facilities maintained Watch	+	
		<u>·</u>			Proper Use of Utensils			1				$\vdash$	45. Physical facilities installed, maintained, and clean	+	
					39. Utensils, equipment, & linens; properly us dried, & handled/ In use utensils; properly us				~				46. Toilet Facilities; properly constructed, supplied, and clean	+	
W					40. Single-service & single-use articles; proper and used Watch napkins	erly stored				~			47. Other Violations		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

Establishn HCA	nent Name:	Physical A N Goli		City/State: Rockwal		License/Permit # Food 7712	Page <u>2</u> of <u>2</u>	
			TEMPERATURE OBSERVA			-		
Item/Loca		Temp F	Item/Location	<u>Temp F</u>	Item/Locat	ion	<u>Temp</u> F	
2 door	cooler	35						
L	Joe Willy's							
ŀ	lamburger	139						
Chic	ken sandwich	141						
A	nd going up							
D	eep freezer	0.4						
Itom			SERVATIONS AND CORRECT					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AND	
	Taking temps when picking up or delivering to site - see above							
	•		fila delivered one delivery		<u> </u>			
	Tues Jason s cold sandwiches deliver one time - place into cow rThursday Joe Willy's pic up each meal 4 / Friday Cici s 2 deliver							
	No food handling on s Milk loaded out for me		lv.					
	Hot water 111 and up		ly					
	Using quats sanitizer - spray bottle 200 ppm							
	Spray out in dining room is not approved for food contact - per label							
	New counter top!!! Great!							
45	Plans to address shelving paint in dry storage and cabinets that are chipped etc							
42	Need to dust fan guards in 2 door cooler							
	Using black digital thermo							
	Utensils inside drawers are not used by school							
	Advised to remove paper liner in drawers as they are not washable and could harbor pests							
	Discussed serving apples / edible skin fruit etc Back up means are provided to children. Rte prepacked / or Mac in cheese in container to be heated in microwave by stude							
W	Keep an eye on galvanized shelving							
	Hot meals picked up at Joe Willy's -served within 30 mins or less							
	Milk is taken back and forth to cooler in back between meals							
Dest	h		D-i-4			T:41 D	0	
Received (signature)	See abov	'e	Print:			Title: Person In Charge/	owner'	
Inspected (signature)	by: Kelly kirkpa		Print:					
(signature)	Kelly kírkpa	itríck	(RS			Samples: Y N #	collected	
	(Deviced 00 2015)					÷		