

\$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: 03/24/2022	Time in: 11:01	Time out: 11:44	License/Permit # Food 7712	Food handlers 1	Food Managers 1	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	--------------------------------------	---------------------------	---------------------------	---------------------------

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	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: HCA	Contact/Owner Name: Krista	* Number of Repeat Violations: _____	4/96/A	
		✓ Number of Violations COS: _____		
Physical Address: 1408 s Goliad	Pest control : School	Hood Na	Grease trap : Na	Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/> Pics

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					
						✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓								
W	✓					Highly Susceptible Populations					
Approved Source									✓		
			✓			Chemicals					
			✓			✓					
Protection from Contamination						✓					
						Water/ Plumbing					
						✓					
			✓			✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
			✓			✓					
			✓						✓		
Safe Water, Recordkeeping and Food Package Labeling						2					
			✓			Permit Requirement, Prerequisite for Operation					
			✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						W					
			✓								

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
Prevention of Food Contamination						Food Identification					
			✓						✓		
			✓			Physical Facilities					
			✓			1					
			✓			✓					
			✓			✓					
Proper Use of Utensils						1					
			✓			✓					
W									✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Krista Neff	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: HCA	Physical Address: N Goliad	City/State: Rockwall	License/Permit # Food 7712	Page 2 of 2
-----------------------------------	--------------------------------------	--------------------------------	--------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door cooler	35				
Joe Willy's					
Hamburger	139				
Chicken sandwich	141				
And going up					
Deep freezer	0.4				

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
	Taking temps when picking up or delivering to site - see above
	Monday and Wednesday chick fila delivered one delivery in warming bags
	Tues Jason s cold sandwiches deliver one time - place into cow rThursday Joe Willy's pic up each meal 4 / Friday Cici s 2 deliveries
	No food handling on site
	Milk loaded out for meal run only
	Hot water 111 and up
	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 student
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

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

Form EH-06 (Revised 09-2015)