r e q Follo	u i w	i r	e d		of \$50.00 is after 1st		City of	Rock			: In	spo	ecti	ion Report		Vomit clea	olicy/trainir an up	ng
	Date: Time in: Time out: License/P 09/16/2022 11:51 1:04 FOO						ermit # D 7712						Food handlers Food managers Page 1			2		
Pur	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						int	nt 4-Investigation			5-CO/Constru	struction 6-Other TOTAL			RE			
	Establishment Name: Contact/Owner N HCA Hca						lame:			* Number of Repeat Violations: ✓ Number of Violations COS:				^				
Phy	sica	ıl A	ddre	ess:			ontrol : / Rockwall pest		Ho Na	od		G Na		e trap//waste oil		Follow-up: Yes	4/96//	4
	(Con	plia	ice S	Status: Out = not in co	IN	nlionoo	$\mathbf{O} = \text{not o}$		rved	N	-		pplicable $COS = co$	orrected or	•	lation W-Wate	ch
Marl	c th	e ap	oprop	riate	points in the OUT box for Prio											n site \mathbf{R} = repeat vic lark an \mathbf{X} in appropriat	e box for R	
	Compliance Status						R	-	omp	lianc	e Stat	atus			<i>ays</i>		R	
	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$				ĸ	U T	N			o s	Employee Health							
	1. Proper cooling time and temperature						12. Management, food employees and conditional knowledge, responsibilities, and reporting					employees;						
	2. Proper Cold Holding temperature(41°F/45°F)							13. Proper use of restriction and exclusion; No discharge					charge from	+				
l										eyes, nose, and mouth To post at hand sink								
		3. Proper Hot Holding temperature(135°F) Service only						Preventing Contamination b					ontamination by Har	nds				
			/		4. Proper cooking time	and temperature				14. Hands cleaned and properly washed/ G								
			<		5. Proper reheating pro- Hours)	cedure for hot holdin	g (165°F in 2				<	15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED				r approved		
			•		6. Time as a Public Hea	Public Health Control; procedures & records												
					Service only									Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source									Pasteurized eggs used when required				
•				good condition, safe, ar	ained from approved source; Food in e, and unadulterated; parasite								Chemicals					
	/				8. Food Received at pro Checking at ar					~	,			& Vegetables		d and properly stored;	C	Τ
						n from Contaminati	on				,					with water or ly identified, stored ar	nly nd used	+
					9. Food Separated & pr	rotected, prevented du			vv				1	Stored low / di		ed uses		
•	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables : Cleaned and					19. Water fr				1	19. Water from apr	om approved source; Plumbing installed; proper						
L	/				Sanitized at 200	ppm/temperature	Cos			~				backflow device	ved			
					11. Proper disposition of reconditioned Disc	of returned, previousl arded	y served or			~	,			20. Approved Sewa disposal	age/Waste	ewater Disposal Syste	m, proper	
	_				Pri	iority Foundation	n Items (2 Po				-		_	rrective Action with	in 10 da	ys		_
	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Per	sonnel	R	O U T	N	N O	N A	C O S	Food Te	emperatu	ure Control/ Identific	ation	R
L	/				21. Person in charge pro and perform duties/ Cer 1 on site					~	,			27. Proper cooling Maintain Product T		ised; Equipment Ade	quate to	
	/				22. Food Handler/ no u Will have parent cer	inauthorized persons/	personnel					/		28. Proper Date Ma	arking and	d disposition		+
						ordkeeping and Food					,	•				, accurate, and calibrat	ed; Chemical/	+
	_		1			Labeling	-			~				Thermal test strips Yes	\$			
L					23. Hot and Cold Water See 33					-		-			-	nt, Prerequisite for O	-	
					24. Required records av destruction); Packaged Commercial	Food labeled				~				To post nev		ermit (Current/ insp s	ign posted)	
					Conformance v	with Approved Proc	cedures			1				Ute	nsils, Eq	uipment, and Vendin		
			~		25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for special	ized			~	•			supplied, used Set up		facilities: Accessible a		
					Con	sumer Advisory			W		,			designed, construct	ted, and u			
					26. Posting of Consume foods (Disclosure/Remi				2					33. Warewashing F Service sink or cur	Facilities;	torage installed, maintained,	used/	1
_		_			Ingredients by requ	est / only one pea	nut item							See turning	<u>g up h</u>	iot water at th	nree comp	
O U	I N	N O	N A	C O	Core Items (1 Poir	of Food Contamina		R R	Not O U	Ι	Excee N O	ed 90 N A	0 Da C 0	iys or Next Inspecti		<i>Chever Comes First</i>		R
T		0	A	š	34. No Evidence of Inst				T			A	s	41.Original contain				
•					animals Watch 35. Personal Cleanlines	,					~							_
1	_				See attached / watch 36. Wiping Cloths; pro	hair restraints for t	hose entering	$\left - \right $						42. Non-Food Cont		sical Facilities		F
•					Using spray bo 37. Environmental cont	ottles		$\left - \right $	<u> </u>				$\left - \right $	Watch		l lighting; designated	areas used	+
•					38. Approved thawing			$\left - \right $						*		perly disposed; faciliti		\vdash
	1									~						ed, maintained, and cl		_
_					Prope 39. Utensils, equipment	er Use of Utensils	used stored		1					See watch		y constructed, supplie		_
L					dried, & handled/ In us	se utensils; properly u	ised		L		~			Using scho	ool re		a, and clean	
l					40. Single-service & sin and used	ngle-use articles; pro	perly stored				~			47. Other Violation	15			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

Establish	nent Name:	Physical Address: 1408 S Goliad		City/State: Rockwa	1	License/Permit # Page 2 of Food 7712				
Tiou		1100 0	TEMPERATURE OBSERVA			10001112				
Item/Loc	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion		Temp F		
Pizza	delivery at 12:00	151								
Freezer	unit for emergency lunches	-6.3								
2 doo	r upright cooler milk	31-38								
	Apple	39								
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSERV	/ED AN	√D		
Number	NOTED BELOW: ALL TEMPS 1									
	Using same vendors as last year									
	Using parent in food service - to have her food handler certified asap									
	School is not preparing any lunches all are brought in or picked up from local restaurants RS Friday is pizza day cici's is delivering whole individual pizzas that will be served									
W	Lunch will be served within 15 mins									
~ ~	Whole produce served - discussed apples and edible skin fruit and serving by staff and not selfServe Any packaged fruit cups and or hostess cakes - ingredients are by request as well									
	Discussed milk and service etc									
Gloves used										
W	Discussed using bleach	without so	pap or totally switching to qu	ats wipes .	Never us	ing both together fo	r tabl	es only		
	If using bleach with soap then need to rinse and sanitize with bleach only at 100 ppm									
	If using wipes then avoid using the bleach solution.									
35										
45	Using digital thermo for checking temps when delivered or receiving									
45	 Working on floor storage in dry storage - keep shelving painted with epoxy Using multi q for kitchen only tested at 400 diluted to 200 -400 pom 									
33		-				dishos				
00	 Hot water only reached 107 F at three comp sink will need 110Min to wash dishes May not wash anything untilHot water increased 									
	Hand washing sink is at 102 F which meets the hand washing requirements									
	v		y washing plastic baskets	• ·		vash				
Hands are utensils at this location.										
	Will address hot water temp at three comp and send video . Will not use three comp to wash until									
	Quats sanitizer to be t									
	Ice machine not used for service for children - used by staff only									
W	Maintenance - to shelving / cabinets/etc by church									
All meals are preordered and prepaid										
Received	by:		Print:			Title: Person In Charge/	Owner			
(signature)	See abov ^{Thy:} Kelly kirkpo	'e								
Inspected (signature)	l by:	L , 1	Print:							
		urick	(KS			Samples: Y N #	collecte	ed		
Form EH-06	6 (Revised 09-2015)									