Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

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

Date: 09/17/20	20	Time in: 11:40	Time out: 12:14		License/Pood		12					Limited Risk Category Page 1 of 2	2_	
		ion: 1-Routine	2-Follow U		3-Complai			nves	tiga	tion	1	5-CO/Construction 6-Other TOTAL/SCOR	RE	
Establishment I				Contac	ct/Owner N							* Number of Repeat Violations: ✓ Number of Violations COS:	_	
Physical Address: Pest control: 1408 S Goliad Safe earth pest						Hood Grease Na Na					e trap : Follow-up: Yes Solo 3/97/A	4		
Compliar	ice S	tatus: Out = not in cor	mpliance IN = in	complianc	e NO	D = not ol	bserve		NA.	\ = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Watch	h	
Mark the approp	riate	points in the OUT box for Prior					-				-	D, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days		
Compliance Status O I I N N C Time and Temperature for Food Sofety					R	_	mplia I	ance N	Stat	tus C		R		
U N O A O S (F = degrees Fahrenheit)						U T	N	o	A	o s	Employee Health 12. Management, food employees and conditional employees;			
	1. Proper cooling time and temperature						/				knowledge, responsibilities, and reporting			
2. Proper Cold Holding temperature(41°F/ 45°F)				°F/ 45°F)			Ħ.					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3. Proper Hot Holding temperature(135°F) Chick fila days only											Policy for one staff		
		Chick fila days only 4. Proper cooking time:						_				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		5. Proper reheating proc			5°F in 2			~				15. No bare hand contact with ready to eat foods or approved	-	
		Hours)						•				alternate method properly followed (APPROVED Y. N.)		
✓		6. Time as a Public Hea Service only	lth Control; proc	cedures &	k records							Highly Susceptible Populations		
		App	proved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
		7. Food and ice obtained			Food in									
		good condition, safe, an destruction Local pe										Chemicals		
		8. Food Received at pro					П					17. Food additives; approved and properly stored; Washing Fruits		
		Temps taken					'	~				& Vegetables Water only		
		Protection 9. Food Separated & pro	from Contamin		for a d		_(/				18. Toxic substances properly identified, stored and used Store low		
		preparation, storage, dis			1000							Water/ Plumbing		
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature					٦				+	19. Water from approved source; Plumbing installed; proper backflow device			
	11. Proper disposition of returned, previously served or					H.				1	City approved 20. Approved Sewage/Wastewater Disposal System, proper			
reconditioned rectangles, providesly served of						(/				disposal Watch			
0 I N N	С	Prie	ority Founda	tion Ite	ms (2 Po	ints) via	olatio	ons I	Req	uire N	Cor	rective Action within 10 days	R	
U N O A	o s		of Knowledge/				U T	N	0	A	o s	Food Temperature Control/ Identification		
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 cfm 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature													
'		22. Food Handler/ no ur Only 1 staff or volunt	nauthorized perso teers	ons/ perso	onnel					~		28. Proper Date Marking and disposition Prepackaged commerciallf stored		
		Safe Water, Recor		Food Pac	kage			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	Labeling 23. Hot and Cold Water available; adequate pressure, safe				ure, safe							Digital Permit Requirement, Prerequisite for Operation		
	24. Required records available (shells							_		1		30. Food Establishment Permit (Current/ insp sign posted)		
		destruction); Packaged I										Posted		
		25. Compliance with Va	ariance, Specializ	zed Proce								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
		HACCP plan; Variance processing methods; ma					(~				supplied, used Equipped		
		Taking temps Cons	sumer Advisory	7				1				32. Food and Non-food Contact surfaces cleanable, properly	-	
		26 P: 60			1 1		W					designed, constructed, and used Watch condition of drawers and shelving see 45		
		26. Posting of Consume foods (Disclosure/Remi Allergies known / no food h	inder/Buffet Plate	e)/ Allerg	en Label				/			33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided Three comp if needed		
					• •		_					sys or Next Inspection , Whichever Comes First		
O I N N U N O A	O S	Prevention of	of Food Contam	nination		R	O U T		N O	N A	C O S	Food Identification	R	
/		34. No Evidence of Inse	ect contamination	n, rodent/	other				/			41.Original container labeling (Bulk Food)		
'		35. Personal Cleanlines	s/eating, drinking	g or tobac	cco use							Physical Facilities		
/		36. Wiping Cloths; prop Using spray bo	ottles	ored			1					42. Non-Food Contact surfaces clean See		
/		37. Environmental conta	amination					/				43. Adequate ventilation and lighting; designated areas used		
/		38. Approved thawing r	method					~				44. Garbage and Refuse properly disposed; facilities maintained		
			er Use of Utensil				1					45. Physical facilities installed, maintained, and clean See Maint items		
1		39. Utensils, equipment dried, & handled/ In us	e utensils; prope	erly used	stored,							46. Toilet Facilities; properly constructed, supplied, and clean		
		Avoid storing on 40. Single-service & sin	gle-use articles:		stored		\vdash					47. Other Violations	-	
	1	and used Watch											l	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Krista Neff	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: HCA		Physical A Goliac			y/State: lockwal	License/Permit # 7712	Page <u>2</u> of <u>2</u>			
			TEMPERATURE	OBSERVATION	ONS					
Item/Loc	ation	Temp F	Item/Location		Temp F Item/	Location	Temp I			
2 door	upright cooler	31/33								
		01/00								
No h	ot holding today									
140 11	of Holding today									
As m	eals are delivered									
And o	erved when delivered									
Allu Si	erved wrieri delivered									
Chic	k fila is allowing									
Use (of warmers when									
Serving t	o keep sandwiches 135 and up									
		OB	SERVATIONS AND	CORRECTIVE	E ACTIONS					
Item	AN INSPECTION OF YOUR ES					TO THE CONDITIONS OBSE	RVED AND			
Number	NOTED BELOW:									
	AllTables and student	areas tou	ched surfaces ar	e cleaned a	nd disinfecte	ed by custodialStaff				
	Meals are from local re	estaurant	S							
	M\w - chick fila - Warn	ner bags	o keep hot!							
	Tuesday - Jason's Deli box			over - delivere	d at 10 am / pla	ced into cooler for storag	e for all Lunches			
	Joe Willy's Thursday				-					
	Milk from chick fila	O TOTTOTA	o picitod ap o tiii	ico tompo	tartori irroaro					
		otrino								
40/45	Gloves / thermo /test	<u> </u>					1: 17			
42/45	Maint to wood / cabinets /						enina /arouna s			
	Not using any utensils									
	With exception of fresh	fruit whic	h is washed wth w	eather only	and placed in	nto zip loc bags by cf	m wirh gloves			
	Kids do not touch any	thing this	year everything i	s handed to	them include	ded sauces etc				
	Not washing anything									
	Advised to set up sani	tizer evei	though no prep	is on going						
	Using three different of	uats pro	ducts all testing a	round 200p	pm					
	Kitchen spray bottle 2			·	•					
	Always allow to air dry									
	Taking temps when fo		/ing							
	Milk and bottles of wat			or boyon						
					ا م مام ما					
	No portioning of food									
	Using digital thermo and test strips on site and thermometer wipes on site									
Covid	Masks / temps taken/	stickers o	on floor for SD / a	all prepacka	aged meals r	now				
Coria	covid Masks / temps taken/ stickers on floor for SD / all prepackaged meals now									
Received	hv:		Print:			Title: Person In Charg	re/ Owner			
(signature)	"Spa ahou	/ D	111110			Tide. I cison in charg	o onne			
	oce and	<u>'</u>								
Inspected (signature)	See abou		Print:							
	Keuy Kirkpa	urick	KS			Samples: Y N	# collected			