Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 09 /		, '/	1	Time in: 11:45	Time out: 12:33		ense/Per	rmit # 77 1	10					Est. Type Risk Category 3rd party Hsp group Page 1 of 2	2_
				ion: 11.45	2-Follow U		mplair		∠ 4-Ir	woot	got	tion	- r	5-CO/Construction 6-Other TOTAL/SCO	
Estab	lishm				2-Follow U	Contact/Ov	_		<u> </u> 4-11	ivesu	igai	uon		* Number of Repeat Violations:	KE
HCA		1.1				Krista			11	1		-		✓ Number of Violations COS:	4
Physi 1408 S			ss:		Mon	st control : hthly / quarterly	y comm		Hood Na	1		Na Na	ease	e trap : Follow-up: Yes \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	•
Mark	Comp	pliar	ce St	tatus: Out = not in cor points in the OUT box for	mpmanee	compliance		= not ol						plicable COS = corrected on site R = repeat violation W-Watco	h
1711111	ane up	ргор	Tute											ive Action not to exceed 3 days	
0 I	Compliance Status						R	О	Compliance Status D I N N C		C				
U N T	О	A	o s	(F = de	egrees Fahrenhei				U T	N (Ó		o s	Employee Health	
	~			1. Proper cooling time a No left overs	and 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 Policy - only 1 person	
~	1			3. Proper Hot Holding to See attached	emperature(135°	°F)								Preventing Contamination by Hands	
	1			4. Proper cooking time	and temperature				•	/				14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating proc Hours)	cedure for hot ho	lding (165°F i	in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
				6. Time as a Public Hea	olth Control: proc	oduras & rac	orde							anomino memor property ronoved (1211to 122 1, 17, 17	
'	$1 \perp$			Service only	uui controi, proc		orus							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				Арј	proved Source						•	/		Pasteurized eggs used when required	
				7. Food and ice obtained	* *		in								
~				good condition, safe, an destruction	id unadulterated;	parasite								Chemicals	
				8. Food Received at pro	oper temperature									17. Food additives; approved and properly stored; Washing Fruits	
•				Checking at ar	rival				W					& Vegetables Water only	
				Protection	from Contamir	nation			•					18. Toxic substances properly identified, stored and used	
w				9. Food Separated & propreparation, storage, dis	otected, prevente	ed during food								Water/ Plumbing	
-				To wrap fruit with edible sk 10. Food contact surface	kin		ınd						_	19. Water from approved source; Plumbing installed; proper	
~				Sanitized at 200					•					backflow device	
				11. Proper disposition or reconditioned	of returned, previo	ously served o	or							20. Approved Sewage/Wastewater Disposal System, proper disposal	
				n.:		4° T4	(2 D :	-4-1	7 .:		l		c	*	L
O I U N	N O	N A	C O				(2 Poli	R R	0	I	N	N	C C O	rective Action within 10 days	R
T		A	s	21. Person in charge pre	of Knowledge/		edge		T	1			s	Food Temperature Control/ Identification	
~				and perform duties/ Cer			ruge,		•	/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
V	1			22. Food Handler/ no ur	nauthorized perso	ons/ personnel	1			Т		/		28. Proper Date Marking and disposition	T
				Safe Water, Recor	rdkeeping and F	Food Package								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	<u> </u>
	1 1			22 H . 10 HW .	Labeling		c							Using digital	L
'				23. Hot and Cold Water See										Permit Requirement, Prerequisite for Operation	
V				24. Required records av destruction); Packaged		ck tags; parasi	te			/				30. Food Establishment Permit (Current/ insp sign posted) Post	
				Caterer Conformance w	vith Approved F	Procedures								Utensils, Equipment, and Vending	
				25. Compliance with Va HACCP plan; Variance			nd							31. Adequate handwashing facilities: Accessible and properly supplied, used	
				processing methods; ma					•					Equipped	
				Cons	sumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	<u> </u>
	1 1			26 P. d. 60	A1: :	1	1 1		2					See Maint	
•				26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	nder/Buffet Plate	e)/ Allergen L	abel							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
								Action	Not to	o Exc	ceea	d 90	Da	If needed supplies ys or Next Inspection, Whichever Comes First	
O I U N	N O	N A	C O	•	of Food Contam			R	O U	I I	N	N	C O	Food Identification	R
Т			S	34. No Evidence of Inse	ect contamination	n, rodent/other	r		T	ı			S	41.Original container labeling (Bulk Food)	
				animals 35. Personal Cleanlines	s/eating, drinking	g or tobacco u	se				1			Direct of Facilities	
				36. Wiping Cloths; prop	perly used and sto			\dashv	T		Ţ			Physical Facilities 42. Non-Food Contact surfaces clean	
~				Using spray bo	111' mid 500			_	-					43. Adequate ventilation and lighting; designated areas used	<u> </u>
				Livironnicitai Colle			1	1	. 1	-				rooquate ventration and righting, designated aleas used	
	~			28 Approved the arrive	amination			_	•				\downarrow		
	'			38. Approved thawing r	amination				•	/				44. Garbage and Refuse properly disposed; facilities maintained	
	'			Prope	amination method er Use of Utensil				1	/				44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean See attched	
	,				amination method er Use of Utensil and the second s	erly used, store	ed,		1	/				44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean See attched 46. Toilet Facilities; properly constructed, supplied, and clean	
	,			Prope 39. Utensils, equipment	method r Use of Utensil , & linens; proper te utensils; proper	erly used, store rly used			1	\rangle \rangl				44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean See attched	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid 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 # 7712	Page 2 of 2					
11071		Gonac		RE OBSERVAT		77.12						
Item/Loc	ation	Temp F	Item/Location			Location	<u>Temp</u>					
Uprigh	t cooler for milk											
Using hot	holding unit for chick fil a today											
S	Sandwiches	150										
2 UU	or cooler upright	30										
		OF	SERVATIONS AN	D CORRECTI	VE ACTIONS							
Item Number	AN INSPECTION OF YOUR EST	TABLISHME	ENT HAS BEEN MADI	E. YOUR ATTENT	TION IS DIRECTED	TO THE CONDITIONS OBSI	ERVED AND					
rumber	NOTED BELOW:		d									
	Hot water at 112 at thr			-:44! f:!!4:								
	Nohand food contact -/ all		prepared in pern	nitted facilities	ans sent to scho	ooi in individual packag	es or boxes etc					
	Ingredients by request											
	Facilities used : Jason's/ Chick-fil-A 2 times / Joe Willy's / cici's Pizza											
	Taking temps at arrival with digital thermo											
4E /00	Serving fruit as well / whole fruit / rinsing with water											
45 /32	Normal Maint to kitchen with formica etc as mentioned in past insps Ice machine only used for teachers											
	,											
	Best to wrap apples if allowing self service											
	Using bleach water for tables and quats in kitchen											
	Keeping separate Meals are taken out of temp control and used for service 45 mins may											
	Meals are taken out of temp control and used for service 45 mins max											
	Lunches 10:50/11:25/ 12:10/ 1:10 Ouate in bettles 200 ppm, applying an aloan surface and allowing to air dry											
	Quats in bottles 200 ppm -applying on clean surface and allowing to air dry Plumbing and wall repair done - to paint with epoxy											
	Using hot holding for c			ролу								
	Comp not notaling for a	mor ma	1001									
Received	by:		Print:			Title: Person In Charg	ge/ Owner					
(signature)	See abov Kelly kirkpa	'e										
	Lhve		Print:			+						
Inspected (signature)	i by:		111110									