Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

12/	: /19	9/20)22	Time in: 8:55	Time out: 9:39		cense/Permit S 882						Food handlers Food managers Page 1 of 1	2
		of In		tion: 1-Routine	2-Follow U		Complaint Owner Name		-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
		on Ir		ne.		Patel	Jwhei Name						✓ Number of Violations COS:	Λ
		Addr una d				est control : BC need most	current invoice	Ho Na			Gı Trir	rease nble	e trap/ waste oil Follow-up: Yes V 25 gals 12/12/22 Follow-up: Yes V	٦
	Co	omplia	nce S	Status: Out = not in o	compliance IN = in	n compliance	NO = no				A = no	ot ap	plicable COS = corrected on site R = repeat violation W-Watc	ch
Mark	the	appro	priate	points in the OUT box for Pri			Mark √ in a olations Requ						NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
Com		nce Sta	atus	Time and To	for E	Food Sofotu	R	0	Compl	N	N	tus C	-	R
U I		O A	o S	(F =	emperature for F degrees Fahrenhe	eit)		U	J N	0	A	o s	Employee Health	
	ı			Proper cooling time	e and temperature	2			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	Ť			2. Proper Cold Holdin	ng temperature(41	l°F/ 45°F)			+				13. Proper use of restriction and exclusion; No discharge from	+
				See					~				eyes, nose, and mouth Signs posted at hand sink	
v	/			3. Proper Hot Holding See	g temperature(135	5°F)			,				Preventing Contamination by Hands	
	v	/		4. Proper cooking tim	e and temperature	e			1				14. Hands cleaned and properly washed/ Gloves used properly	Т
				5. Proper reheating pr Hours)	ocedure for hot he	olding (165°I	F in 2						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	T
				6. Time as a Public H	ealth Control: pro	ocaduras & re	acords						Gloves	
W				Waffle batter / 4 hrs	caitii Control, pro	Accuares & It	ccolus		1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				A	pproved Source						~		Pasteurized eggs used when required Precooked	
				7. Food and ice obtain			od in						FIECOOREU	T
				good condition, safe, a destruction	and unaduiterated	i; parasite							Chemicals	
				8. Food Received at p		e							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Т
				To check always	ays ———				V				Water only 18. Toxic substances properly identified, stored and used	_
					on from Contami		ad		/				Stored low	L
				9. Food Separated & preparation, storage, of			od						Water/ Plumbing	
V	/			10. Food contact surfa Sanitized at 200	aces and Returnab ppm/temperatur	oles ; Cleaned re	l and	3				ł	19. Water from approved source; Plumbing installed; proper backflow device	
			H	11. Proper disposition			l or					l	Air gap under three comp 20. Approved Sewage/Wastewater Disposal System, proper	+
	V			reconditioned Disc	carded				~				disposal	
				•										_
0 1		N N	C	Pı	riority Founda	ation Items	s (2 Points)	viola:		Req	uire N	Cor	rective Action within 10 days	R
		N N O A	C O S	Demonstration	on of Knowledge	e/ Personnel	R		I J N				rective Action within 10 days Food Temperature Control/ Identification	R
U			О		on of Knowledge	e/ Personnel ation of know	vledge,	O U	I J N	N	N	C O	·	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Henry Perez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

(Temp F	TEMPERATURE OBSERVAT Item/Location								
Hot hold	ding Eggs	•									
(Eggs	165		Temp F	Item/Location	Temp					
(165	Upright cooler	38							
(Sausage	105	Cheese	38							
		149	Small freezer glass	1.9							
Ν./	Oatmeal	142	Deep freezer	9.0							
IVI	lilk cooler		Market cooler	41							
	Milk	41	Market freezer	1.4							
Free	ezer upright	10.2									
	<u> </u>										
T. S			SERVATIONS AND CORRECTIV		***						
	N INSPECTION OF YOUR EST OTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTENTION	ON IS DIREC	TED TO THE CONDITIONS OBSER	KVED AND					
	lot water at 100At ha	nd sink 1	14 at three colonsonk								
С	Creamers no refrigera	tion need	led on label								
В	Breakfast buffet approx 3 hrs only										
2	2 Signs posted for new plate										
В	Batter made each day and is used for buffet time only and discarded - tphc										
Т	This is the only thing that is now used as tphc										
S	Sink sanitizer three c	ompartm	ent 100 ppm								
T	est strips in date										
G	Good date marking										
42 T	To clean fan guards in upright cooler										
45 N	Minor cleaning of floor under shelves in back storage										
Ir	Ingredients by request in book of labels										
37 T	ime to defrost the de	ep freeze	r								
19 N	Need air gap at three comp sink drain - sink was moved and this was created										
45 S	Seal holes in walls where needed										
D	Dial and digital thermos used										
Α	All product is precooked and heat and served - no left overs after cooking										
С	Cooking in convection oven on metal rack										
	Discussed using buckets and wiping cloths in buckets/ watch for quats binding										
S	Spray bottle 200 ppm										
F	Restrooms equipped with hot water 112 and up and soap and towels										
	All snacks commercially labeled with ingredients										