\$50.00 reinspection fee 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

	ite: 2/1	5/2	02	1	Time in: 9:03		ie out:):13	3	FS 8							Est. Type Breakfast Buffet Risk Category Page 1 of 2	<u>-</u>
					ion: 1-Routine		Follov		3-Compla			-Inve	estiga	ation	1	5-CO/Construction 6-Other 7OTAL/SCOR	E
		ishmen oton i		ame	e:			Conta	act/Owner	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	
_		al Add		:				Pest contro			Но	ood		G	reas	e trap : Follow-up: Yes 9/91/A	١
Laç	juna			~	tatus: Out = not in cor			ABC in complian	ice				**	-		sink 20 days ago No No	
Ma		Compli he appr			tatus: Out = not in corpoints in the OUT box for	mplian each n	ice **\ iumbere	ed item	Mark	$\mathbf{O} = \text{not}$ \mathbf{I} in a						plicable COS = corrected on site R = repeat violation W-Watch NA, COS Mark an in appropriate box for R	1
Co	mnli	iance S	totuc	. г	Prior	rity I	Items	(3 Points)) violation	s Requ		<i>mme</i> Comp				ive Action not to exceed 3 days	
O U	I N	N N O A	1 (2	Time and Tem				ety	R) I	N O	N A	C O	Employee Health	R
T			S		(F = de		Fahrer				Т				S	12. Management, food employees and conditional employees;	
		/			1 0		•					/				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See	tempe	erature((41°F/ 45°F))			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy posted	
	/				3. Proper Hot Holding to See / discarded oatmeal	temper	rature(1	135°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time a							/				14. Hands cleaned and properly washed/ Gloves used properly	
				_	5. Proper reheating proc				65°F in 2							15. No bare hand contact with ready to eat foods or approved	
		>			Hours)							V				alternate method properly followed (APPROVED Y. N.) Gloves used	
	<			,	6. Time as a Public Hea Yes for buffet	alth Co	ontrol; p	procedures	& records							Highly Susceptible Populations	
					Арј	prove	d Sour	rce				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking	
	/				7. Food and ice obtained good condition, safe, an destruction Comme	nd unac	dultera	ved source; ted; parasite	Food in							Chemicals	
	_				8. Food Received at pro			ure				T.				17. Food additives; approved and properly stored; Washing Fruits	
					To check							/				& Vegetables Water only	
					Protection	ı from	Conta	mination			3					18. Toxic substances properly identified, stored and used Watch bulk storage	
	/				9. Food Separated & propreparation, storage, dis			_	g food							Water/ Plumbing	
	/				10. Food contact surface Sanitized at 200				aned and		3					19. Water from approved source; Plumbing installed; proper backflow device Referred air gap under three comp sink to plumbing insp	
		/			11. Proper disposition or reconditioned Disca			reviously se	rved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri		Foun	dation It	ems (2 Po				_			rective Action within 10 days	
O U T	I N	N N O A			Prio Demonstration	ority				oints)	Ū	I N	Req N O	n N A	C 0	rective Action within 10 days Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Oton inn	Physical A	<u>-</u>	ity/State: Rockwall		ge of					
		Lagar	TEMPERATURE OBSERVAT								
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp					
New y	ogurt unit	40	Upright condiment cooler in back	41	Market						
S	team kettle		Butter	41	Freezer	-14					
	Oatmeal	125	Deep freezer	3	Soda station	37					
S	Steam table		Upright cooler	38/40							
	Eggs	149	Potatoes	40							
S	ausage 151		Freezer	2							
	Potatoes	145									
Jui	ice container	35									
			 	E ACTION	IS						
Item Number		TABLISHME	ENT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED A	AND					
Number	NOTED BELOW. an temps r										
	Hot water at hand sink 110f										
	New upright milk cooler holding good temps - great										
Taba	Watch material of container for apples -										
Tphc	· · · · · · · · · · · · · · · · · · ·										
	Buffet return sign posted Buffet time is less than 4 hrs so all foods are discarded at end of meal										
					eal						
			room temp and discarding a	at 4 nrs							
			uring guidelines on boxes	1 -1 -1							
			new code wants it by the har								
40	. · ·		ill keep all to allow to provide		, ·						
18	-			er goods	- delivery and will reorganize ba	ick room					
45			n dry storage where needed								
45	Shelving should allow		underneatn:								
	Sink sanitizer 200 ppm										
19	Cloth towels are changed daily										
18	Sent pic of drain from three comp sink to plumbing inspector - need air gap										
	Keep an eye on condition of wood cabinets Test strips on site!										
	Test strips on site! Pencern with ingredients listed in market good										
	Popcorn with ingredients listed in market good Restroom equipped / hot water 110										
	Restroom equipped / hot water 110										
Received	by:		Print:		Title: Person In Charge/ Owne	er					
(signature)		e									
Inspected	l by:		Print:								
(signature)	Kellv Kírkbo	itríck	\mathcal{RS}								
	6 (Revised 09-2015)				Samples: Y N # collect	eted					