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

	ate:	0 (0			Time in:	Time out:	License/Pe						Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	2
		2/2			1 1	11:55	FS 93			4.	4.	_	Senior	<u> </u>		
E	stabli	ishme	nt l	Van			3-Complai ontact/Owner N		<u> </u> 4-11	nvestiş	gatioi	n L	5-CO/Construction * Number of Repeat Viola		TOTAL/SCOR	Œ
_	_	and l			lows	Pest cor	acen		Hoo	d	T G	reace	✓ Number of Violations C e trap :	Follow-up: Yes	5/95/ <i>A</i>	\
	,	hn kin				Spiderme	en 08/02/2021		June					No 🗹		
M					Status: Out = not in conpoints in the OUT box for e	mpliance IN = in complete in management in m	nance NC Mark	$\int = \text{not o}$ $\int \text{in app}$					oplicable COS = corrected on s O, NA, COS Mar	site R = repeat vio	olation W- Watel ate box for R	h
	omm li	iance S	Stat		Prior	rity Items (3 Poin	nts) violations	Requir	_	<i>nediat</i> mplian			ive Action not to exceed 3 day	ys		
O	Î	N	N A	C O		perature for Food S	afety	R	OU	I N N O	N	C	Empl	loyee Health		R
Т				S	Proper cooling time as	egrees Fahrenheit) nd temperature			T			S	12. Management, food employ		employees;	
	'				35 F chili				(knowledge, responsibilities, and	nd reporting		
	1				2. Proper Cold Holding to Good	temperature(41°F/45	б°F)			/			13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dis	charge from	
	•				3. Proper Hot Holding to Good	emperature(135°F)			Ц				Screening at arrival	ntamination by Han	. J.,	
	•				4. Proper cooking time a Hot holding over cooking				П.				14. Hands cleaned and proper	_		
	•		-		Hot holding over čooking 5. Proper reheating processing		(165°F in 2		Н				15. No bare hand contact with			
	/				Hours) Hot holding	g over reheati	ing temp		(/			alternate method properly follow			
		ı	/		6. Time as a Public Heal Hsp not allowed	lth Control; procedure	es & records				<u> </u>		Highly Susce	eptible Populations		
	<u> </u>				Ann	proved Source			П,				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
					7. Food and ice obtained		na: Food in		Ц				Cooking throughly			
	~				good condition, safe, and destruction								Cl	hemicals		
					8. Food Received at prop	_			П				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
L					Checking at de	<u> </u>			<u> </u>				Water 18. Toxic substances properly	identified stored an	nd used	
					9. Food Separated & pro	from Contamination			VVI				Watch storage	identified, stored un	id used	
	/				preparation, storage, disp Good organization-		g 100 u						Water	r/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p		Cleaned and		W	/		-	19. Water from approved sour backflow device City approved / se	•	ed; proper	
		_			11. Proper disposition of reconditioned Disca	f returned, previously	served or			/			20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
L							Itoms (2 Doi	nta) wi	olati.	na Pa		Cor	rective Action within 10 days			
0	_			_	1110	Thy Foundation	Items (2 I of	R R	0	I N	N	C		8		R
Ιŭ	I N	N	N A	C	Demonstration	of Knowledge/Perc	onnal		TI		Δ.	\circ		e Control/Identific	eation	
U T	N	N O	N A	o s	Demonstration 21. Person in charge pre-	of Knowledge/ Perse		K	T T	N O	A	o s	•	re Control/ Identific		
	N	N O	N A	О		sent, demonstration o	of knowledge,	K		N O	A		27. Proper cooling method use Maintain Product Temperature	ed; Equipment Ade		
	N	N O	N A	О	21. Person in charge pres	esent, demonstration of tified Food Manager (of knowledge, (CFM)				A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and	ed; Equipment Adec		
	N	N O	N A	О	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor	esent, demonstration of tified Food Manager (nauthorized persons/ p rdkeeping and Food Labeling	of knowledge, (CFM) personnel			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	A		27. Proper cooling method use Maintain Product Temperature	ed; Equipment Adec e disposition	quate to	
	N	N O	N A	О	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor	esent, demonstration of tified Food Manager (nauthorized persons/ p rdkeeping and Food Labeling	of knowledge, (CFM) personnel			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips	ed; Equipment Adece e disposition accurate, and calibrat	quate to	
	N	NO	N A	О	21. Person in charge pre- and perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor	ssent, demonstration of tified Food Manager (nauthorized persons/ p rdkeeping and Food Labeling available; adequate p ailable (shellstock tag	of knowledge, (CFM) personnel Package pressure, safe				A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital	ed; Equipment Adece e disposition accurate, and calibrat , Prerequisite for O	quate to	
	N	NO	N A	О	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water Good 24. Required records avadestruction); Packaged F	ssent, demonstration of tiffied Food Manager (nauthorized persons/ produced persons/ produced persons/ produced persons produced persons produced persons produced p	of knowledge, (CFM) personnel Package pressure, safe gs; parasite				A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Peri Posted Utensils, Equi	ed; Equipment Adece disposition accurate, and calibrat , Prerequisite for O mit (Current/ insp s	quate to red; Chemical/ reperation rign posted)	
	N	N O	N A	О	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water Good 24. Required records avadestruction); Packaged F	ssent, demonstration of tified Food Manager (nauthorized persons/ produce produced persons/ produced persons produced persons produced pr	of knowledge, (CFM) personnel Package pressure, safe perssure, safe personnel process, parasite				A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Peri Posted	ed; Equipment Adece disposition accurate, and calibrat , Prerequisite for O mit (Current/ insp s	quate to red; Chemical/ reperation rign posted)	
	N	N O	N A	О	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water Good 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	ssent, demonstration of tified Food Manager (nauthorized persons/ produce produced persons/ produced persons produced persons produced pr	of knowledge, (CFM) personnel Package pressure, safe perssure, safe personnel process, parasite				A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing facupplied, used	ed; Equipment Ader e disposition accurate, and calibrat prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable	quate to ted; Chemical/ peration ign posted) g nd properly	
	N	N O	N A	О	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water Good 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance or processing methods; mar	ssent, demonstration of tified Food Manager (hauthorized persons/ produced persons/ produced persons and Food Labeling available; adequate patiable (shellstock tage Food labeled with Approved Proceduriance, Specialized Pobtained for specialized Pobtained for specialized produced pr	of knowledge, (CFM) personnel Package pressure, safe gs; parasite ddures rocess, and ged				A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equi 31. Adequate handwashing facupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Watch condition.	ed; Equipment Adece disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
	N	N O	N A	О	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water Good 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	sent, demonstration of tified Food Manager (nauthorized persons/ production of the	Package Package oressure, safe gs; parasite dures rocess, and ged as				A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equi 31. Adequate handwashing facupplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use Watch condition. 33. Warewashing Facilities; ir Service sink or curb cleaning:	ed; Equipment Adece disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained,	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
				OS	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water GOOd 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remin Cooking to required and performance with the cooking to require with the	ssent, demonstration of tified Food Manager (nauthorized persons/ produced persons/ produced persons/ produced persons persons produced persons produced persons produced persons produced persons produced persons produced persons persons persons persons persons persons persons persons persons p	personnel Package pressure, safe gs; parasite rocess, and ged as under cooked llergen Label quest	Action	V	o Exce	ed 96	s s	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equi 31. Adequate handwashing facupplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use Watch condition. 33. Warewashing Facilities; in a condition of the strip of	ed; Equipment Ader e disposition accurate, and calibrat prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
		I N	N A N A N A	О	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water GOOd 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Constitution of Constituti	ssent, demonstration of tified Food Manager (nauthorized persons/ produced persons/ produced persons/ produced persons persons produced persons produced persons produced persons produced persons produced persons produced persons persons persons persons persons persons persons persons persons p	of knowledge, (CFM) personnel Package pressure, safe gs; parasite rocess, and ged light safe safe process and ged light safe safe safe safe safe safe safe safe		T O		ed 90	S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Watch Condition. 33. Warewashing Facilities; in Service sink or curb cleaning and Confirmed and Service	ed; Equipment Ader e disposition accurate, and calibrat prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	R
OUU		I N	N	o s C o	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water GOOd 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Constitution of Constituti	sent, demonstration of tified Food Manager (anauthorized persons/ produced persons/ produced persons produced persons produced persons produced persons produced persons produced produ	of knowledge, (CFM) personnel Package pressure, safe gs; parasite dures process, and ged glergen Label equest ire Corrective on	Action	Not t	o Exce	ed 90	S S S S S S S S S S S S S S S S S S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Watch Condition. 33. Warewashing Facilities; in Service sink or curb cleaning and Confirmed and Service	ed; Equipment Ader e disposition accurate, and calibrat prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided hever Comes First Identification	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
OUU		I N	N	o s C o	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water GOOd 24. Required records ava destruction); Packaged Food Pa	sent, demonstration of tified Food Manager (nauthorized persons/ prodeeping and Food Labeling available; adequate prodeeping and selection and selection and selection are selection are selection and selection are selection and selection are selection and selection are selection are selection and selection are selection and selection are selection ar	personnel Package pressure, safe process, and pred pressure parasite process, and pred pred pressure parasite process, and pred pressure parasite pressure	Action	Not t	o Exce	ed 90	S S S S S S S S S S S S S S S S S S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facture as supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Watch condition. 33. Warewashing Facilities; in Service sink or curb cleaning: Confirmed asys or Next Inspection, Which 41. Original container labeling	ed; Equipment Ader e disposition accurate, and calibrat prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided hever Comes First Identification	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
OUU		I N	N	o s C o	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water Good 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Construction of Consumer foods (Disclosure/Remir Cooking to required of Core Items (1 Point) Prevention o 34. No Evidence of Insenting Speriod of Consumer foods (Disclosure/Remir Cooking to required of Core Items (1 Point) Prevention o 34. No Evidence of Insenting Speriod (1 Point) Prevention o 34. No Evidence of Insenting Speriod (1 Point) Prevention o 34. No Evidence of Insenting Speriod (1 Point) Prevention o 34. No Evidence of Insenting Speriod (1 Point)	ssent, demonstration of tified Food Manager (anauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons available; adequate pautilable (shellstock tage Food labeled prith Approved Proceuriance, Specialized Probained for specialized probable probabl	personnel Package pressure, safe process, and pred pressure parasite process, and pred pred pressure parasite process, and pred pressure parasite pressure	Action	Vot to UT	o Exce	ed 90	S S S S S S S S S S S S S S S S S S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing factsupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Watch condition. 33. Warewashing Facilities; ir Service sink or curb cleaning: Confirmed sys or Next Inspection, Which 41. Original container labeling Physic 42. Non-Food Contact surface	ed; Equipment Adere edisposition accurate, and calibrat prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed act sur	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
OUU		I N	N	o s C o	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water GOOd 24. Required records avadestruction); Packaged Food Englished Packaged Food Eng	sent, demonstration of tified Food Manager (anauthorized persons/ produced persons/	personnel Package pressure, safe process, and pred pressure parasite process, and pred pred pressure parasite process, and pred pressure parasite pressure	Action	Vot to UT	o Exceeding N O	ed 90	S S S S S S S S S S S S S S S S S S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contained signed, constructed, and use Watch condition. 33. Warewashing Facilities; in Service sink or curb cleaning in Confirmed (and the condition) and 141. Original container labeling (and the condition) and 142. Non-Food Contact surface Watch minor 43. Adequate ventilation and 143. Adequate ventilation and 144.	ed; Equipment Ader e disposition accurate, and calibrat prerequisite for O mit (Current/ insp s pment, and Vendin cilities: Accessible a act surfaces cleanable ed act surfac	quate to red; Chemical/ red; Chemical/ reperation rign posted) reg nd properly red; Chemical/	
OUU		I N	N	o s C o	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water Good 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance opposessing methods; man Constant Cooking of Consumer foods (Disclosure/Remir Cooking to required of Core Items (1 Point Prevention of Consumer foods) (Disclosure/Remir Cooking to required of Core Items (1 Point Prevention of Core	sent, demonstration of tified Food Manager (anauthorized persons/ produced persons/	personnel Package pressure, safe process, and pred pressure parasite process, and pred pred pressure parasite process, and pred pressure parasite pressure	Action	Not t	o Exceeding N O	ed 90	S S S S S S S S S S S S S S S S S S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Watch condition. 33. Warewashing Facilities; in Service sink or curb cleaning and Confirmed confirm	ed; Equipment Adece disposition accurate, and calibrat prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed act surfac	quate to red; Chemical/ red; Chemical/ reperation rign posted) reg red; Chemical/ reperation rign posted) reg red; Chemical/ reg red; Chemical/ red; Chemical/ red; Che	
OUU		I N	N	o s C o	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water Good 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Construction (26) Prevention of Core Items (1 Point Prevention of Core Items (1 Point Prevention of Condensation (27) Environmental conta Condensation (28) Approved thawing man Condensation (28) Approved thawing man Condensation (29) Approved thawing man Condensation (29) Approved thawing man Condensation (20) Approved (20) Appr	sent, demonstration of tified Food Manager (anauthorized persons/ produced persons/	personnel Package pressure, safe process, and pred pressure parasite process, and pred pred pressure parasite process, and pred pressure parasite pressure	Action	Not t t	o Exceeding N O	ed 90	S S S S S S S S S S S S S S S S S S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing factsupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Watch condition. 33. Warewashing Facilities; ir Service sink or curb cleaning: Confirmed (sys or Next Inspection , Which 41. Original container labeling 42. Non-Food Contact surface Watch minor 43. Adequate ventilation and Kitchen is hot 44. Garbage and Refuse proper Need lids 45. Physical facilities installed	ed; Equipment Adere edisposition accurate, and calibrat prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed astalled, maintained, facility provided hever Comes First Identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti	quate to red; Chemical/ reperation rign posted) red; Chemical/ reperation rign posted) red; Chemical/ respect to the property red; Chemical/ red; Chemical/ red; C	
O U T		I N	N	o s C o	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water Good 24. Required records avadestruction); Packaged Food Pac	sent, demonstration of tified Food Manager (anauthorized persons/ produced	of knowledge, (CFM) personnel Package pressure, safe gs; parasite dures rocess, and ged lergen Label equest ire Corrective on lent/other obacco use	Action	Not t t	o Exceeding N O	ed 90	S S S S S S S S S S S S S S S S S S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing factsupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Watch condition. 33. Warewashing Facilities; ir Service sink or curb cleaning: Confirmed (sys or Next Inspection , Which 41. Original container labeling 42. Non-Food Contact surface Watch minor 43. Adequate ventilation and I Kitchen is hot 44. Garbage and Refuse proper Need lids 45. Physical facilities installed Watch Maint etc 46. Toilet Facilities; properly 46. Toilet Facilities; properly 47.	ed; Equipment Adere disposition accurate, and calibrat prerequisite for O mit (Current/ insp s pressible accurate and Vendin cilities: Accessible accurate and Vendin cilities: Accessible accurate and Vendin cilities: Accessible accurate accurate and Vendin cilities: Accessible accurate acc	quate to red; Chemical/ red; Chemical/ reperation rign posted) red; Chemical/ reperation rign posted) red; Chemical/ respect to the second	
O U T		I N	N	o s C o	21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no un All employees (7) Safe Water, Recor 23. Hot and Cold Water GOOd 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Constitution of Consumer foods (Disclosure/Remir Cooking to required and Conformance w 1 Prevention o 1 P	sent, demonstration of tified Food Manager (anauthorized persons/ produced persons/	of knowledge, (CFM) personnel Package pressure, safe gs; parasite rocess, and ged largen Label equest pent/other obacco use	Action	Not t t	o Exceeding N O	ed 90	S S S S S S S S S S S S S S S S S S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facture as supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Watch condition. 33. Warewashing Facilities; ir Service sink or curb cleaning: Confirmed asys or Next Inspection, Which the Watch minor 41. Original container labeling 42. Non-Food Contact surface Watch minor 43. Adequate ventilation and I Kitchen is hot 44. Garbage and Refuse proper Need lids 45. Physical facilities installed Watch Maint etc	ed; Equipment Adere disposition accurate, and calibrat prerequisite for O mit (Current/ insp s pressible accurate and Vendin cilities: Accessible accurate and Vendin cilities: Accessible accurate and Vendin cilities: Accessible accurate accurate and Vendin cilities: Accessible accurate acc	quate to red; Chemical/ red; Chemical/ reperation rign posted) red; Chemical/ reperation rign posted) red; Chemical/ respect to the second	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lisa Ross	Print:	Title: Person In Charge/ Owner Dietary manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Highla	nent Name: and meadows	Physical A John k		City/State: Rockwal	License/Permit # FS 9314	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT								
Item/Loca	ation	Temp F	<u>Item/Location</u>	Temp F	<u>Item/Location</u>	Temp 1					
Wic		37/39	Two door unit		Steam table r	t					
C	Cut melons	39	Chili	35	Meat	166					
	Butter	38	Watermelon	37							
1	Tomatoes	39	Cottage cheese	35							
	Wif	-14	Steam table left								
Hot h	olding unit burger	155	Potatoes	174							
Up	right freezer	14	Green peas	201							
			Meat	194							
		OB	SERVATIONS AND CORRECTI		IS						
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	CTED TO THE CONDITIONS OBSER	VED AND					
rumoci	NOTED BELOW: temps in F										
	Hot water 139 F Not using dining room	room c	onvice only								
	Dented cans are disca		ervice offiy								
40 /cos	Watch reuse of card in		ane								
40 7000	Keep an eye on items										
Cos			in wif or store on top shelf								
	Good date marking - o		•								
37											
37/43	SmallAmount of condensation in wif from pipe 2 door cooler is dripping condensation on floor/ -room temp is 87-91 F (not storing anything on bottom of this cooler)										
	Sani bucket 200 ppm										
47	Repair leaky faucet at	table pre	ep sink - new faucet ordere	d							
40	Avoid lining drawers w	ith paper									
	No reservice of condin	nent PC									
	Plans to recaulk behin	d presins	se station and etc								
	Three comp sink 200 p	-									
	Discussed hand wash										
	Dishmachine confirme		160 labels								
	Gloves used to touch	rte foods									
	+										
44	Need new lids on dum	pster and	d clean area								
Received (signature)		/e	Print:		Title: Person In Charge/	Owner					
Inspected (signature)	See abou	ıtrick	Print:		Samples: Y N #	# collected					