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

Dat 10		5/2	20:	22	Time in: 8:58	Time out: 2:15		License/Pe							Food handlers ?	ood managers	Page 1	of_2_	
Pui	rpos	se of	f Ins	pect	ion: 1-Routine	2-Follow U		3-Complai		4-	Inve	stig	atio	n		6-Other	TOTAL/S	CORE	
							act/Owner N wood	nct/Owner Name: vood						* Number of Repeat Violations: ✓ Number of Violations COS:		10/0	၁/D		
	Physical Address: Pest control : Summer lee Need info							Hood Grease Na Need infe						Follow-up: Yes No		18/82/B			
Mai	rk th	Com ne ap	pliar prop	ice S	tatus: Out = not in co points in the OUT box for	пириансс	compliai tem	110	not o						plicable COS = corrected on site O, NA, COS Mark an	R = repeat vio ✓ in appropria		Watch	
Con	1:		Stat		Prio	rity Items (3	Points	s) violations	Requir	_					ive Action not to exceed 3 days				
O U	I I N	N O	N A	C O		nperature for F egrees Fahrenhe		ety	R	Compliance Status						R			
Т		/		S	1. Proper cooling time		,			12. Management, food employees and conditional e knowledge, responsibilities, and reporting					employees;				
	_				2. Proper Cold Holding Watch milk coo	temperature(41	°F/ 45°F	F)			13. Proper use of restriction and exclusion; No discharge fre					charge from			
										eyes, nose, and mouth To post sign at hand sinks									
3					3. Proper Hot Holding to Burritos will be discarded with			to hold at 135			Preventing Contain								
Ш	(/			Proper cooking time Proper reheating process.	•		65°E in 2		14. Hands cleaned and properly washed/ Gloves used									
	(/			Hours) In works	cedure for not no	nuing (1	103 1 111 2				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Using tongs or gloves				
W					6. Time as a Public Hea If using for burritos will o	alth Control; pro complete paperw	cedures ork	& records							Highly Susceptibl	e Populations			
					Ap	proved Source							/		16. Pasteurized foods used; prohibit Pasteurized eggs used when require		ered		
П					7. Food and ice obtaine good condition, safe, ar														
					destruction Comme	erical	, parasio								Chemic	cals			
	/				8. Food Received at pro	oper temperature	;						/		17. Food additives; approved and pr & Vegetables	roperly stored;	Washing Fru	its	
						from Contami				!					18. Toxic substances properly ident Spray bottles. Labeled but				
	/	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plu	Water/ Plumbing					
3					10. Food contact surfact Sanitized at _200_	es and Returnab ppm/temperatur	les ; Cle e See a	aned and attached		3					19. Water from approved source; Pl backflow device Air gap at sinks outsi	•	ed; proper		
		/			11. Proper disposition or reconditioned	of returned, prev	iously se	erved or			/				20. Approved Sewage/Wastewater I	Disposal Syster	n, proper		
	L			_	Pri	ority Founds	ntion It	tems (2. Poi	nts) vi	olat	ions	Rea	mira	Cor	Watch rective Action within 10 days				
O U T	I N	N O	N A	C O S		of Knowledge			R	O U T		N O		C O S	Food Temperature Cor	ntrol/ Identific	ation	R	
	/			5	21. Person in charge pro and perform duties/ Cer						/			5	27. Proper cooling method used; E Maintain Product Temperature	Equipment Adec	quate to		
	/				To provide 22. Food Handler/ no u To provide	nauthorized pers	sons/ per	rsonnel				/			28. Proper Date Marking and dispos	sition			
					Safe Water, Reco	rdkeeping and Labeling	Food Pa	nckage		w	~				29. Thermometers provided, accura Thermal test strips Need within dates	te, and calibrate	ed; Chemical	/	
	/				23. Hot and Cold Water	r available; adeq	uate pre	ssure, safe				·			Permit Requirement, Prer	requisite for O	peration		
2					24. Required records av destruction); Packaged Labels for pa	Food labeled	ck tags;	parasite			~				30. Food Establishment Permit (To post	Current/ insp si	gn posted)		
					Conformance v 25. Compliance with V	with Approved					1	 	 		Utensils, Equipmen 31. Adequate handwashing facilities				
					HACCP plan; Variance processing methods; ma	obtained for sp	ecialized			W	•				supplied, used To make it clear as t				
					Con	sumer Advisory	y			2					32. Food and Non-food Contact sur designed, constructed, and used See Maint	faces cleanable	, properly		
	/				26. Posting of Consume foods (Disclosure/Remi Will add asterisk							/			33. Warewashing Facilities; installe Service sink or curb cleaning facilit All to kitchen		used/		
	'					nt) Violations	Require	e Corrective .	Action	Not	to E			0 Da	ys or Next Inspection , Whichever	<u>C</u> omes First			
O U T	I N	N O	N A	C O S	Prevention	of Food Contan	nination	1	R	O U T	I N	N O	N A	C O S	Food Identi	fication		R	
W				_	34. No Evidence of Inseanimals Watch	ect contamination	n, roden	nt/other				~		~	41.Original container labeling (Bull	k Food)			
	/				35. Personal Cleanlines	s/eating, drinkin	g or tob	acco use							Physical Fa	acilities			
	-				36. Wiping Cloths; proj To store in buc	perly used and s	tored			1					42. Non-Food Contact surfaces clear See	nn			
1	_			\neg	37. Environmental cont					Г		Г			43. Adequate ventilation and lighting				
1		'		_							~				Watch lighting				
1		<u> </u>			38. Approved thawing	amination					<u>~</u>	_						i	
1		\ \ <u>\</u>			38. Approved thawing	amination	ils			<u> </u>	✓ ✓			_	Watch lighting 44. Garbage and Refuse properly di 45. Physical facilities installed, mai See	sposed; facilition	es maintained	i	
1		<u> </u>			38. Approved thawing	amination method er Use of Utensi t, & linens; propose utensils; propose	erly used				<u>/</u>			_	Watch lighting 44. Garbage and Refuse properly di 45. Physical facilities installed, mai	sposed; facilition tained, and clearucted, supplied	es maintained	i	
1		<u>ノ</u>			38. Approved thawing Property 39. Utensils, equipment dried. & handled/ In us	amination method er Use of Utensi t, & linens; propose utensils; propose	erly used	i		<u>1</u> 1	<u>/</u>				Watch lighting 44. Garbage and Refuse properly di 45. Physical facilities installed, mai See 46. Toilet Facilities; properly constr	sposed; facilition tained, and clearucted, supplied	es maintained	i	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	•									
	^{ment Name:} grab n go, outside bal	Physical A	address: ner lee	City/State: Rockwall	License/Permit # FS 8797	License/Permit # Page <u>3</u> of <u>2</u>				
	<u> </u>		TEMPERATURE OBSERVA	TIONS						
Item/Loc	ation	Temp F	Item/Location	Temp F I	tem/Location	Temp F				
Ice fre	eezer	9.8								
Glass	front cooler fruit cup	41								
Hot ho	lding wrapped burritos.	122	Will discard at 4 hr	s						
Sma	ll reach in cooler	46	Recovered to	37						
	Milk	44								
Glas	ss front cooler	38								
	Milk 40									
Item	AN INSPECTION OF VOLUE		SERVATIONS AND CORRECT ENT HAS BEEN MADE, YOUR ATTEN		ED TO THE CONDITIONS OPSI	EDVED AND				
Number	NOTED BELOW: All temps F	TADLISHWII	ENT HAS BEEN MADE. TOUR ATTEN	TION IS DIRECT	ED TO THE CONDITIONS OBSE	KVED AND				
	Hot water in restrooms	s is 75 F	- to be 100 F / also slow di	ain / being a	ddressed at insp					
24	Labeling to be more in	clusive e	especially with allergens for	self service						
	Hot water at hand sink	108 F								
W/36	To have a clear sign o	f which s	sink is for hand washing - a	void storing	g wiping cloth on splas	h guard				
40	Watch and protect the	CUP lids	s next to hand sink							
45	FillSmall holes in walls									
10	To provide sanitizer fo	r espres	so machine wand							
W	To label spray bottles	as requir	ed							
	Small cooler is being h									
03	Burritos are made at 7:	:00 am ar	nd discarded at 12 noon -to	reduce time	to 4 hrs and or keep at	135 or higher				
			not self serve - with tongs		·					
	Burritos are also serve		<u> </u>							
	Ingredients by request									
10/32			ice machine / address and	/ rust						
32	•		on ice machine / to address	·	l inside machine					
	Outside bar not in use	and is c	losed for the season							
19	Need air gap at outsid	le bar sir	k drain pipe and also ice b	oins						
45	To clean under ice ma									
45	Back room showing ag	ge – cei	ling tiles to be in place and	washable /	chipped walls					
Cabinet surfaces to be addressed										
39	To store ice scoop to allow to protect									
42	' '									
	Need employee health poster at hand sink									
	, ,									
W	Burrito unit is kept at higher temps or will use time as control (discarded prior to 4 hrs)									
Received	hv.		Print:		Title: Person In Charg	io/Owner				
(signature)	See abou	e/e			Tiue. Ferson in Charg	, o owner				
Inspected	l by:		Print:							
(signature)	Kelly kírkpo	ıtrick	\mathcal{RS}		Samples: Y N	# collected				