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
Vomit clean up Employee health
Employee health

Date:			Time in: License/Permit #							Food handlers Food managers Page 1 o			2				
					8:40	10:09	FS 0		_					5	2		
		<b>se of</b> ishme			tion: 1-Routine e:	2-Follow Up Co	3-Compla		4-	Inves	tiga	tion		5-CO/Construction   * Number of Repeat Viol	6-Other lations:	TOTAL/SCOI	RE
_			_		llas/ Rockwall	Ste						_		✓ Number of Violations		7/93/	Δ
		al Ad a Jolla		ss:		Pest cor Ecolab m	onthly		Ho 12/2				ease ed in	e trap :	Follow-up: Yes No Pics	175077	•
M					Status: Out = not in con	mpliance IN = in compl	iance N	O = not o						plicable COS = corrected on		olation W- Water	:h
M	ark t	ne app	rop	riate	points in the <b>OUT</b> box for e									NA, COS Ma ive Action not to exceed 3 do	ark an √in appropri ays	ate box for K	
C	_	iance l	Stat N	С	Time and Tom	perature for Food S	- F-4	R	C	ompli:	N	Stat	us				R
U T		О	A	o s	(F = de)	egrees Fahrenheit)	arety		U T	N	0		o s		ployee Health		
		/			Proper cooling time as	nd temperature								12. Management, food emplo knowledge, responsibilities,		employees;	
					2. Proper Cold Holding t	temperature(41°F/ 45	°F)							13. Proper use of restriction a	and exclusion; No dis	charge from	
	~				See	_	ŕ			~				eyes, nose, and mouth To post at hand sink		C	
	1				3. Proper Hot Holding to See	emperature(135°F)								•	ontamination by Har	nds	
		/			4. Proper cooking time a	and temperature				1				14. Hands cleaned and prope	erly washed/ Gloves u	used properly	
					5. Proper reheating proce	edure for hot holding	(165°F in 2							15. No bare hand contact wit			
					Hours)									alternate method properly fol Gloves	llowed (APPROVED	O Y <sub>.</sub> .N <sub>.</sub> .)	L
W					6. Time as a Public Heal 3 hrs buffet must discard item	Ith Control; procedure ns in baskets not at temp	es & records at end of meal								ceptible Populations		
					Арр	proved Source								16. Pasteurized foods used; p Pasteurized eggs used when i		fered	
	Ι				7. Food and ice obtained	1 from approved source	ce; Food in			Ľ				Yes			
	/				good condition, safe, and destruction Us foods	d unadulterated; paras								C	Chemicals		
					8. Food Received at prop							1		17. Food additives; approved	l and properly stored:	Washing Fruits	
	/				To always chec	_				~				& Vegetables Water only	and property stored,	washing Fruits	
	<u> </u>				Protection	from Contamination	1		3	П			/	18. Toxic substances properly		nd used	
					9. Food Separated & pro	· *	ing food							Discarded spray bottle			
	V				preparation, storage, disp										er/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p	es and Returnables ; Coppm/temperature	ee 33			<b>-</b>				19. Water from approved sou backflow device City approved	ırce; Plumbing install	led; proper	
		/			11. Proper disposition of reconditioned <b>Disca</b>	f returned, previously				~				20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper	
				_								_					
					Prio	ority Foundation	Items (2 Po							rective Action within 10 day	VS		
O U T	I N	N O	N A	C O		ority Foundation of Knowledge/ Person		R R	O U			N A	C O		vs are Control/ Identific	cation	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Au'Janae McCoy	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: place rockwall	Physical Address:  La Jolla		City/State: Rockwal		ge <u>2</u> of <u>2</u>				
,			TEMPERATURE OBSERVAT	TIONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp -5				
Self service unit Using for display only for salads		39	Buffet cold		2 door freezer 2					
			Eggs in basket just placed ou	t 38	Under counter cooler					
	Buffet		Bottle cooler	39	Chicken / soup	34/3				
H	Hot holding		Keg cooler	40	Egg product	34				
Scrar	mbled eggs in box	139	Bottle 2 door	30's	Cold top ambient	39				
С	old holding		Fridge breakfast		Tomatoes / turkey	40/4				
Cl	heese / milk	41/41	Melons	34	Country crock below	v 41				
Cream	n cheese/ top -bottom	65/42	2 door freezer	.9	Low boy	34-3				
		OF	SERVATIONS AND CORRECTIVE	VE ACTION						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED.	AND				
	Restroom in hallway -	hot wate	r mixed to 74 / emplovee	break ro	oom restroom temp					
	Restroom in hallway - hot water mixed to 74 / employee break room restroom temp  Cheese cake salad etc ( items portioned or made in kitchen are for display only as packaging is missing ingredients )									
	`	· · · · · · · · · · · · · · · · · · ·			, , , , , ,					
W	Cookies wrapped in Saran are handed to customers by staff  Discussed discarding anything not at temp when closing buffet / storing whipped butter and creamCheese in basket is									
			· · · · · · · · · · · · · · · · · · ·		•					
	not allowing it to stay cold on top - 20 degrees higher than those on bottom discussed discarding  At end of meal or store in manner to keep at temp / ( new butter indicates keep refrigerated )									
	Best to always use wa				ioaico neopremigeratou y					
	Bar:									
	Hot water 112									
18 /cos	Discussed not reusing spray bottles for non original product t - discarded peroxide bottle labeled bleach etc									
45			<u> </u>		'					
	Need to scrub drains under equipment and floor too  Not using glass washer - all glassware is taken to kitchen									
W	Watch use of cloth towel under racks between coolers on floor									
	SmallCooler without drain - avoid using towels inside to store bottle - best to use plastic dry dek like you have under glassware									
42	Minor cleaning inside bottleCooler 2									
	Advised to store bottles on speed rail with rubber caps to prevent fruit flies									
18/cos	Watch storage of chemicals over food related items									
	Need to completely re	move shi	pping liner from SS equipm	ent						
	Sanitizer bucket 200 ppm									
W	watch cutting board -	flip and	scrub							
	Upright RIC veggie mi	x 38/ che	ese 41							
	Hot holding eggs -165 F									
	Dishmachine - not turr	ning stick	er at 160 SR - ran 5 times	will us	e three comp sink					
	Keep an eye on sprayer and retracting above sink									
W	Need test strips for sanitizer at three comp (ecolab for sanitizer)									
Received (signature)	See abov	e	Print:		Title: Person In Charge/ Own	er				
Inspected (signature)	See abov Kelly kirkpa	utríck	Print:							
			· •		Samples: Y N # colle	cted				