Followup fee of \$50.00 after initial 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

Date: Time in: Time out: License/Pe 9:10 10:38 FS 00							14	1 t	0	000	st new All		Food managers New	Page <u>1</u> of <u>2</u>			
Pu	irpo	se of	Ins	pect	tion: 1-Routine	2-Follow Up	3-Complain	ıt 🔲	_	nvesti			5-CO/Cons	truction	6-Other	TOTAL/SCO	RE
		shmo			e: llas / Rockwall	Conta Hyat	act/Owner Na t	ime:					* Number of Number of	f Repeat Violat of Violations CC	ions: DS:	10/00/	/ A
		al Ad a Jol		ss:		Pest contro	ol:		Hoo- leed	d to ched		Greas leed i	e trap :/ waste oi		Follow-up: Yes	10/90/	Ή
	(Comp	pliar		tatus: Out = not in con	mpliance IN = in complian	nce NO	= not ob	serv	ed 1	NA =	not ap		= corrected on si	te R = repeat vio	plation W- Water	ch
IVI	ark ti	ne app	prop:	riate	points in the OUT box for Prior	rity Items (3 Points)								Mark exceed 3 days		ate box for K	
О	Î	ance N	N	С	Time and Tem	perature for Food Safe	etv	R	0		I	C					R
U T	N	0	A	o s		egrees Fahrenheit)			U T	N () A	S	12 Managaman		yee Health ees and conditional	amplayaasi	
		~			1. Proper cooming time a	nd temperature				✓			knowledge, resp			employees,	
3				~	2. Proper Cold Holding See cold top u	temperature(41°F/ 45°F) Init / recovered	d to 33		(~			13. Proper use of eyes, nose, and Posted at h	mouth	d exclusion; No dis	charge from	
	/				3. Proper Hot Holding to	emperature(135°F)									amination by Han	ıds	
		/			4. Proper cooking time a	and temperature				/		П	14. Hands clear	ned and properl	y washed/ Gloves u	ised properly	
		~			5. Proper reheating proc Hours)	edure for hot holding (10	65°F in 2	-	(~					ready to eat foods o wed (APPROVED		
		/			6. Time as a Public Heal	lth Control; procedures	& records							Highly Susce	ptible Populations		
					Ард	proved Source				~			16. Pasteurized Pasteurized egg Precooked	s used when red	hibited food not off quired	fered	
	/				7. Food and ice obtained good condition, safe, and destruction	d from approved source; d unadulterated; parasite								Ch	emicals		
	. /				8. Food Received at pro	per temperature			T			Τ	17. Food additiv & Vegetables	ves; approved a	nd properly stored;	Washing Fruits	Т
					To check Protection	from Contamination			-	/			Water 18. Toxic substa		dentified, stored an	nd used	
	/				9. Food Separated & pro- preparation, storage, dis		g food						Watch stora		/ Plumbing		
	/				Watch 10. Food contact surface Sanitized at _200_ p		aned and			/			backflow device	e î	e; Plumbing install	ed; proper	
		~			11. Proper disposition of reconditioned	f returned, previously se	rved or		(~			City appr 20. Approved S disposal	ewage/Wastewa	ater Disposal System	m, proper	
					Pric	ority Foundation Ite	ems (2 Poir	nts) vio	olatio	ons Re	equi	re Coi	rrective Action w	vithin 10 days			
O U T	I N	N O	N A	CO	Demonstration	of Knowledge/ Person		R	O U T	I N	N N		Food	l Temperature	Control/ Identific	eation	R
W	~			3	21. Person in charge pre and perform duties/ Cert Manager getting	tified Food Manager (CF			1	~			27. Proper cooli Maintain Produ	0	d; Equipment Ade	quate to	
	/				22. Food Handler/ no un 6!	nauthorized persons/ pers	sonnel		W				28. Proper Date Discussed	eaas hard b	ooiled		
					Safe Water, Recor	rdkeeping and Food Pac Labeling	ckage		2				29. Thermometer Thermal test stranscript See attac	ers provided, ac	curate, and calibrat	ed; Chemical/	
	/				23. Hot and Cold Water	available; adequate pres	ssure, safe						Permit	Requirement,	Duamaguigita fon ()		
W	/				24 D : 1 1									• ′	r rerequisite for O	peration	1
					destruction): Packaged I	ailable (shellstock tags; p Food labeled / access	parasite		(30. Food Estab	lishment Perm	nit (Current/ insp s	-	
					destruction); Packaged I Samples only Conformance w	Food labeled / ACCESS with Approved Procedu	res		•	<u> </u>			New peri	lishment Perm Mit being Utensils, Equip	nit (Current/ insp s printed ment, and Vendin	ign posted)	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shondra Graves	Print:	Title: Person In Charge/ Owner GM
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: place	Physical Address: 1600 La Jolla		City/State: Rockwall		License/Permit # Page 141		e <u>2</u> of <u>2</u>			
•	•		TEMPERATURE OBSERVAT	IONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Locati			Temp 1			
Custo	mer case	34/35	Upright two door freezer lef	-11	Fridge line			38			
Bu	ffet breakfast		Freezer right	3.6	Cucumber for reference			38			
ŀ	Hot holding		2 door under oven	1	Bar cooler			<u> </u>			
	Sausage	149	Eggs boiled	33	Whipped cream barely			41			
	Eggs	154 Cold top unit			Keg cooler			40			
Col	dPlate defrost	48	Tomato	42	Wine cooler			40			
	Milk	41	Cheese	42							
Fridge	breakfast cheese 39	40	Under toaster cooked cheese	38							
			SERVATIONS AND CORRECTIVE		NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	ECTED TO TH	E CONDITIONS OBSERV	ED AN	ID			
W	Reminder regarding labels for customer self service case and etc same for cookies (unless handed to customers) salad and dessert s are for samples only										
	Hot water 112 In kitchen										
	(nail brush is sent thru machine after each use) hey										
	Dark interiors to cabinets makes it difficult to clean										
	All buffet items are discarded at end of meal 6:3@-9:20										
W	To store ice bucket inv	erted.									
32	Time to sand cutting b	oard or f	lip over								
W			vhen open if not using entir	e contair	ner within	24 hrs					
02	Cold top unit is holding	42/43 F	and was turned down at ins	sp will Fo	ollowup (i	moved extra stora	ge)				
W	Need paper towels for hand sink on line / equipped sink in close proximity										
	Discussed setting up a Sani bucket for wiping cloths and to soak towel first										
29	Need test strips for Dis	shmachir	ne high temp								
!!	Towel in small cooler for lea	ık need	to address leak that is causing this	s to be nee	ded Tow	el is changed daily an	ıd is d	ry today			
42	Need to clean spills ur	nder rack	in keg cooler								
	Not using Dishmachine in bar										
	Watch use and storage or peroxide cleaner										
45	General cleaning under equipment in bar and drains ansi inside kitchen										
	Using sleeved straws										
	Sanitizer 200 ppm										
!!	Dishmachine took 3 times to turn sticker used very rarely as using three comp ppm 200 ppm										
	Check to										
Received	hve		Print:		Т	Title: Person In Charge/	Owner				
(signature)	"See ahov	/ P				ride. i erson in Charge/	owner				
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	.cesey 1301 15po					Samples: Y N #	collecte	:d			