Followup fee \$50.00 after First followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

9/	19/	23	3		8:00	11:35	FS-	0000		41				1 CPFM	7	Page 1 of 2
					tion: 1-Routine	2-Follow U	p 3-Comp	laint	_	-Inve	stiga	ation	n [5-CO/Construction	6-Other	TOTAL/SCORE
			nent lac		ne:		Contact/Owner Shronda Gi			_				Number of Repeat Violations C	ations: COS:	0/04/4
Ph	ysic	al A	ddre	ess:	a Pointe Dr Ro	Pe	st control :		Ho N/a					e trap :/ waste oil	Follow-up: Yes	9/91/A
10					Status: Out = not in com	pliance IN = in	compliance	NO = not			N/	٠		•		olation W= Watch
Ma	ırk tl	he ap	oprop	riate	points in the OUT box for e	ach numbered it	em Mai							ox for IN, NO, NA, COS Ma ive Action not to exceed 3 da	site R = repeat vio	e box for R
Co	mpli I	ance	e Sta	tus C				R		ompl				TO THE HOLD OF CACCOUNTS AND	<u>ys </u>	R
Ŭ T	N	o		o s		grees Fahrenhei			Ŭ T	N	Ö	A	o s		loyee Health	
		/			Proper cooling time an	d temperature				~				12. Management, food emplo knowledge, responsibilities, a	•	employees;
	~				2. Proper Cold Holding to See	emperature(41°	PF/ 45°F)			.,				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dise	charge from
					3. Proper Hot Holding ter	mperature(135°	°F)							Has State plaster		,
	•				See 4. Proper cooking time a	_								14. Hands cleaned and prope	ntamination by Han	
		•			5. Proper reheating proce	•				~				15. No bare hand contact with	ready to eat foods o	r approved
		•			Hours)					~				alternate method properly foll Gloves	lowed (APPROVED	Y. N)
		•			6. Time as a Public Healt	th Control; prod	cedures & record	s		1					eptible Populations	
					Арр	roved Source				~				16. Pasteurized foods used; properties of the Pasteurized eggs used when recommended eggs used eggs used when recommended eggs used eggs used when recommended eggs used e		fered
	~				7. Food and ice obtained good condition, safe, and destruction US food	unadulterated;								Eggs	hemicals	
	~				8. Food Received at prop Checked upon					~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits
					/ ·/	rom Contami	nation			/				Water only 18. Toxic substances properly	identified, stored an	d used
	~				9. Food Separated & prot preparation, storage, disp					<u>I</u> *				Wate	er/ Plumbing	
	~				10. Food contact surfaces Sanitized at 200 p	s and Returnabl pm/temperature	es; Cleaned and 100			~				19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper
	~				11. Proper disposition of reconditioned Discar	returned, previ	ously served or diately			~				20. Approved Sewage/Wastev disposal	water Disposal System	m, proper
					Prio	rity Founda	tion Items (2	Points)	violai	tions		uire	Cor	rective Action within 10 days		÷
	T	N	N		·) T	N	N	С		S	D
O U T	I N	N O	N A	C O S	Demonstration of			R	O U T	N	N O	N A	C O S	•	re Control/ Identific	ration
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Shronda Graves	Print: Shronda Graves	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONSItem/LocationTempItem/LocationTempItem/LocationTempWine/Bev fridge47Milk36Prep coolerTKeg fridge40Kitchen Refrigerator32Tom/parm chz38Beer fridge47Milk/cheese33/34BottomSelf serve bunker40Freezer L HTT3Whip butterScramble Eggs/sausage138/137Freezer R HTT53Pizza UC fridgeWaffle135Fridge Line34Fry UC fridge34HB eggs/ fruit39/34Whip cream/ butter38/38Mac-n-chez/ham35	Establishn Hyatt l	nent Name: Place	Physical Ad		City/State: Rockwall	Tx	License/Permit # Pag	ge <u>2</u> of <u>2</u>			
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