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

			Time out:						Est. Type	Risk Category	D 1	. 2					
	04/09/2021 9:20 10:20 FS 9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					_					FF	Med low	Page 1 of				
		e of In			2-Follow		3-Complai ct/Owner N		4-I	nvesti	gatio	n	5-CO/Cons	struction of Repeat Vio	6-Other	TOTAL/SC	ORE
		ut bu	_	rs		In n o								of Violations	COS:	0/100	1/Δ
Ph 1-3		ıl Add	ress:		03	Pest control 3/28/2021 e	ecolab	;	Hood Self	d			e trap : /11/3021		Follow-up: Yes No		"
														= corrected or		olation W-Wa	atch
Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Mark an √ in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
Co	mplia I	nce St		Time and Tor	nnanatura fan I	Food Sofot		R	Cor	mplian I N		tus C					R
U T	N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)						U N O			o S	Employee Health						
	Proper cooling time and temperature										 Managemer knowledge, resp 		loyees and conditional , and reporting	employees;			
	2. Proper Cold Holding temperature(41°F/ 45°F)										13. Proper use of	of restriction	and exclusion; No dis	scharge from	+		
	See							/			eyes, nose, and Screening		/ dailv				
		/		3. Proper Hot Holding	temperature(13:	85°F)				Preventing Contamination by				-	nds		
	/			4. Proper cooking time Test patty 181 on grill 1	and temperatur / grill 2 182	re				/			14. Hands clea	ned and prop	perly washed/ Gloves u	used properly	
		_	,	5. Proper reheating pro Hours)	cedure for hot h	holding (16	5°F in 2		Ħ.	15. No bare hand contact with ready to eat foods of alternate method properly followed (APPROVED)							
				,	alth Cantual, an		L		Ш				Gloves and	d quick fit	barriers	, IN)	
Ш	/			6. Time as a Public He Not officially only for quality	ality	ocedures o	2 records						16.0		sceptible Populations		
				Ap	proved Source	e				/			Pasteurized egg		prohibited food not of required	fered	
			Π	7. Food and ice obtained	ed from approve	ed source; F	Food in										
	~			good condition, safe, and destruction Wareho	nd unadulterated	ed; parasite								•	Chemicals		
				8. Food Received at pro		re			Т		l			ves; approved	d and properly stored;	Washing Fruits	;
W				To verify recei	ving temp	os of m	eats						& Vegetables Water or				
				Protection	n from Contam	nination				✓			18. Toxic substa	ances proper	ly identified, stored ar	nd used	
	/			Food Separated & preparation, storage, di			food							Wat	ter/ Plumbing		
	/			10. Food contact surfact Sanitized at _200_			ned and						backflow device	e	ource; Plumbing install	led; proper	
				11. Proper disposition	of returned, prev	eviously ser	ved or							Gewage/Waste	ewater Disposal Syste	em, proper	
				reconditioned Disc	eardad / r	na rati	irnc			/			disposal				
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alan Velazquez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

_	ment Name:	Physical A	ddress:	City/State:	License/Permit #	Page 2 of 2						
In n o	out	I-30	TEMPED ATTION ORGANIA	Rockwai	FS 9138							
-Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Location	Temp I						
Soft serve	e just turned on and is part of		Wic									
Driv	ve thru cooler	39	35/36									
	1st board		Cut lettuce	38								
	Cooler	36/39	Meat cooler	35/36								
	2nd board		Just loaded									
	Meat	39	Cold top unit 1	41								
Not us	sing 3rd board today											
Item	AN INSPECTION OF VOLDE		SERVATIONS AND CORRECT			OVED AND						
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Soda station is open /	condime	nts are still provided by cu	stomers								
	Soda nozzles are clea	ned daily	in the morning									
	Hot water 100 F plus a	at hand si	nk / hot water at three cor	mpartment	110							
	Sanitizer in bucket un	der soda	station is used for tables a	and is high	er than food contact surfa	aces solution						
	Using QFB - quick fit b	oarriers u	sed to place raw meat on	grill								
	Sanitizer in food conta	act sani bı	ucket 200 ppm									
	Line check / Haccp lo	g for temp	os and sanitizer etc									
	Watch what is stored (Over thre	e comp sink - green towel									
Avoid storing anything in the hand sink in the potato area												
	Very minor cleaning i	nside and	d around line equipment n	ot used								
	SDS book on site											
Using tphc for tomatoes for quality as they are placed into cold top unit												
W	Meats are only Tcs red	ceived - t	o confirm receiving temp!	- last insp	indicated checking with the	nermo						
W												
Received (signature)	See abov	/e	Print:		Title: Person In Charge	/ Owner						
Inspected (signature)		atríck	Print:		Samples: Y N	# collected						
F 511 22	(1		Sumpress I II							