require Followup		of \$50.00 is ifter 1st		City of	Rock			In	spe	ecti	ion Report First aid kit Allergy policy/trainin Vomit clean up Employee health	g			
Date: Time in: Time out: License/Pe 04/19/2022 7:57 am 9:10 FS 9 ⁻¹											Food handlers 44 4 Page <u>1</u> of <u>2</u>	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N						4-Investigation			ation	n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	TOTAL/SCORE			
I - N - Out	Burg		n	In n out	T tallie.				0		✓ Number of Violations COS: 1/QQ/∆	7			
Physical Add 1106 E I-30	iress:		Eco	st control : lab 03/17/2022		Ho In-n -ou	OC ut once p	er montl			se trap : Follow-up: Yes will receive No	`			
	iance S opriate	points in the OUT box for		em Mark		prop	riate ł	oox f	or IN	N, NC	pplicable $COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an in appropriate box for R$	h			
Compliance S	status	Prio	rity Items (3	Points) violation	s Requir	-	n <i>med</i> ompli				tive Action not to exceed 3 days				
O I N I	N C A O S	C Time and Temperature for Food Safety					I N	N O	N A	C O S	Employee Health				
	~	1. Proper cooling time and temperature				Т	~		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
		2. Proper Cold Holding temperature(41°F/ 45°F)					•				13. Proper use of restriction and exclusion; No discharge from				
		See					~				eyes, nose, and mouth Signed form at hiring / state code calls for poster at hand sinks.				
		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands				
		4. Proper cooking time and temperature					~			14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved					
~		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~			alternate method properly followed (APPROVED Y. N.) Gloves				
~	6. Time as a Public Health Control; procedures & records Prep only								Highly Susceptible Populations						
		Ap	proved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Warehouse									Chemicals				
		8. Food Received at pro	oper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		•	n from Contami	nation			•				Water only 18. Toxic substances properly identified, stored and used				
		9. Food Separated & pr									Store				
		preparation, storage, dis		-			1				Water/ Plumbing				
~		10. Food contact surfac Sanitized at <u>200</u> 11. Proper disposition of	ppm/temperature	e		w	~				19. Water from approved source; Plumbing installed; proper backflow device Small leak at hand sink 20. Approved Sewage/Wastewater Disposal System, proper				
~			arded	ously served of			~				disposal				
0 I N 1		Pri	ority Founda	tion Items (2 P	oints) vi	iolat 0		Req N	uire N	Cor	rective Action within 10 days	R			
	A O S	Demonstration	n of Knowledge/			U T	Ν	0	A	O S					
~		and perform duties/ Cer					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
		22. Food Handler/ no u	nauthorized pers	ons/ personnel			~				28. Proper Date Marking and disposition Good				
		Safe Water, Reco	ordkeeping and l Labeling	Food Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes				
~		23. Hot and Cold Water See attached	_	-							Permit Requirement, Prerequisite for Operation				
•		24. Required records av destruction); Packaged		ck tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
~		25. Compliance with V HACCP plan; Variance processing methods; ma Logs	e obtained for spe	zed Process, and ecialized	T		~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
		Cons	sumer Advisory	7			~				32. Food and Non-food Contact <u>surfaces cleanable</u> , properly <u>designed</u> , constructed, and used				
~		26. Posting of Consume foods (Disclosure/Remi					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer 200				
	N C				e Action	Not 0	Ι	Ν	ed 90 N	<i>) Da</i> C	ays or Next Inspection , Whichever <u>C</u> omes First	R			
UNO. T	A O S		of Food Contam			U T		0	A	O S	Food Identification				
1		34. No Evidence of Inse animals See35. Personal Cleanlines						~			41.Original container labeling (Bulk Food)				
		36. Wiping Cloths: pro	perly used and st	-							Physical Facilities 42. Non-Food Contact surfaces clean				
		<u>Storing in sani</u> <u>37. Environmental cont</u>	tizer		+	┝	V				Watch interiors of coolers 43. Adequate ventilation and <u>lighting; designated areas used</u>				
	+	Removing wat 38. Approved thawing	ter at time)	+	-					44. Garbage and Refuse properly disposed; facilities maintained				
<u> </u>	_		er Use of Utensil	ls		╞	<u>×</u>	—	_	_	45. Physical facilities installed, maintained, and clean				
		39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly used, stored,			<u>·</u>				46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
		40. Single-service & sin and used	ngle-use articles;	properly stored				~		_	47. Other Violations				
						1	1				1	·			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Kimberly Cappiello	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr In-n -	nent Name: OUt	Physical A 1106 E		City/State: Rockwal	I	License/Permit # Page 2 of 2 FS 9138						
		TEMPERATURE OBSERVA		TIONS								
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location			<u>Temp F</u>				
Drive t	hru unit	40.9	Wic		Meat	upright coo	ler	37/38				
S	alad table 1	40	Cut lettuce	38-38								
S	alad table 2	39/40										
		OB	SERVATIONS AND CORRECT	IVE ACTION	ĩS							
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hot water in restroom 105 F / equipped / hot water at hand sinks in kitchen 100-116/ three comp sink 28											
		•	minor detailed inside cabir	nets								
	Cleaning nozzles etc c											
	Try to keep handles to tongs for peppers out of product (self service											
	•	Turning off all line coolers at night to clean										
	Cleaning crew comes In at 5:30 am before preopening set up Great date marking											
	Using comark thermocouple /using long thermo for checking water temp /											
	Using double glove to place meat in cook top and removed hands free and and using vinyl gloves to finish cooking etc											
	Using logs twice per d	Using logs twice per day to record with thermocouple and recorded										
	All equip tenps are tra	cked on	monitor and at home office	e - TV scre	en show	temps of all coole	ers a	ll day				
34	Small gap at back doo	Small gap at back door bottom weather stripping to address										
		•	ion etc . Training / ingredie	nts by req	uest							
	Small chart for clarification if needed											
	Test strips for all chemicals on site											
	Using a chlorinated product for shake machine / test strips on site											
	Quats for everything else - 200 ppm for food contact surfaces											
	Separate product is using for cleaning sizing room etc which is also a quats product Potatoes are peeled and washed before cutting											
	No par cooking of potatoes											
	Washing produce with water only!											
	Sops for removing any water in coolers that is a result of thawing at night when unit is off in place											
	Using Swabs for thermo probes											
	Checking grill and meat cooking temp twice daily once before opening and Another at 4:30											
Received (signature)	by: Coo chor	<u> </u>	Print:			Title: Person In Charge/ ()wner					
	See abov	'e										
Inspected (signature)	^{Thy:} Kelly kirkpa	ıtríck	$\mathcal{RS}^{\text{Print:}}$									
						Samples: Y N # o	collecte	d				