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

	ate:	E //	20	00	Time in:	Time out:	License/Po								anager	Food Handlers	Page 1 of	of 2
					9:22	10:40	FS 9		_	Inve	stiga	atio	n I	5-CO/Construction		5 6-Other	TOTAL/SC	
Е	stabli	shm	ent l	Nam			tact/Owner N							* Number of Repeat ✓ Number of Violatio	Violati	ions:		
P	hysica 35 ric	al Ac	ldre	ss:		Pest conti			Ho:			G	reas	<pre>L e trap / waste oil : ste 03/20231000 gals/ using bud</pre>		Follow-up: Yes ✓	10/90)/A
	,	Comp	oliar	ice S	tatus: Out = not in co	ompliance IN = in complia	ince NO	O = not	obser	ved		A = n	not ap	plicable COS = correcte		te R = repeat vi	olation W-Wa	atch
М	ark tl	ne app	orop	riate	points in the OUT box for	r each numbered item	Mark ¶							O, NA, COS ive Action not to exceed	Mark 3 days		iate box for R	
О	ompli I	N	N	С		nperature for Food Saf		R	C	ompl I	liance N	e Sta N	tus					R
T	N	О	A	o S		legrees Fahrenheit)			T T		0	A	o s	12. Management, food en		yee Health	l employees:	
		~			1. Froper cooming time	and temperature				~				knowledge, responsibiliti			remployees,	
	~				2. Proper Cold Holding See	g temperature(41°F/45°1	F)			/				13. Proper use of restrict	on and	d exclusion; No di	scharge from	
		/			3. Proper Hot Holding	temperature(135°F)								Posted Preventing	Cont	amination by Ha	nds	
		/			4. Proper cooking time	and temperature				/				14. Hands cleaned and p	roperly	y washed/ Gloves	used properly	
		~			5. Proper reheating pro Hours)	ocedure for hot holding (165°F in 2			/				15. No bare hand contact alternate method properly				
	/				6. Time as a Public Heat Using for condiments	alth Control; procedures . but also holding good t	& records							Gloves	Suscep	otible Populations	S	
	11					oproved Source	•					/		16. Pasteurized foods use Pasteurized eggs used wh			ffered	
						ed from approved source nd unadulterated; parasit												
	~				destruction Sysco /	brothers	.c								Cho	emicals		
	~				8. Food Received at pro	-				/				17. Food additives; appro & Vegetables Water	oved ar	nd properly stored	; Washing Fruits	s
					Protection	n from Contamination				/				18. Toxic substances pro Watch labels and s	perly i	dentified, stored a	nd used	
					9. Food Separated & pr preparation, storage, di	rotected, prevented during	ng food									Plumbing		
V					10. Food contact surfact Sanitized at _200_	ces and Returnables ; Cle ppm/temperature Watc	eaned and			/				19. Water from approved backflow device	sourc	e; Plumbing instal	led; proper	
		_				of returned, previously s				_				City approved 20. Approved Sewage/W disposal	astewa	ater Disposal Syste	em, proper	
					Pri	iority Foundation I	tems (2 Po	ints) v	riolat	tions	Rea	uire	Cor	rective Action within 10	davs			
O U	I N	N O	N A	C O		n of Knowledge/ Person		R	O U	I N	N O		C			Control/ Identifi	cation	R
Т	_			S		resent, demonstration of ertified Food Manager (C			Т	_			S	27. Proper cooling metho		d; Equipment Add	equate to	
	•				22. Food Handler/ no u	nauthorized persons/ pe	rsonnel			•				Maintain Product Tempe 28. Proper Date Marking		isposition		
					Safe Water, Reco	ordkeeping and Food P	ackage			•				29. Thermometers provide Thermal test strips	led, ac	curate, and calibra	ted; Chemical/	
			1		23. Hot and Cold Wate	Labeling er available; adequate pre	essure, safe							•				
	~					vailable (shellstock tags:		\vdash						Permit Requirer 30. Food Establishment		Prerequisite for C nit (Current/ insp	_	
	'				destruction); Packaged AS ordered	Food labeled				'				Posted				
			I			with Approved Proced								Utensils, 31. Adequate handwashin		ment, and Vendi		
	~				processing methods; m	e obtained for specialized anufacturer instructions	d		2				~	supplied, used Soap and tow	els i	front hs		
					Twice daily Con	sumer Advisory			2					32. Food and Non-food C designed, constructed, an	Contact d used	t surfaces cleanabl	e, properly	+
	~					er Advisories; raw or un inder/Buffet Plate)/ Alle				/				See 33. Warewashing Faciliti Service sink or curb clear Equipped			, used/	
							e Corrective							ys or Next Inspection , V	Vhich	ever Comes First	<u> </u>	
O U T		N O	N A	C O S	Prevention	of Food Contamination	n	R	O U T	N	N O	N A	C O S	F	ood Id	entification		R
1					animals Back door	sect contamination, roder					~			41.Original container lab	eling (Bulk Food)		
	'					ss/eating, drinking or tob	acco use									al Facilities		
1	Ш			/	36. Wiping Cloths; pro Store in solution	on		Ш	1					42. Non-Food Contact su To clean				\perp
1					37. Environmental conference and conference and conference and conference and conference and conference are also as a second conference and conference are also as a second conference are als	condensation			W					43. Adequate ventilation Wif -/- need bulb				\perp
		/			38. Approved thawing	method			W					44. Garbage and Refuse Watch		•		\perp
						er Use of Utensils			1					45. Physical facilities ins To clean				
l۷						it, & linens; properly use se utensils; properly use				/				46. Toilet Facilities; prop Equipped	erly co	onstructed, supplie	ed, and clean	
Ľ					10.01	ngle-use articles; proper					Ш			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Dylan Ruelas	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

, ,	/ mikes	3035	ddress: ridge road	City/State: Rockwa		ge <u>2</u> of <u>2</u>				
		1 3333	TEMPERATURE OBSERVA							
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location	Temp				
Wif		12	Meat case		Cold top unit					
	Wic		Prosciuttini	39	Peppers	37				
	Beef	40	Turkey	40	Cheese	38				
	Ham	40	Ham	40	Below	36				
	Turkey	40	Tuna	39	Meats semi frozei	ງ 33/32				
	Drawer unit	36	Below	36	Bev cooler	39				
On	line cold top									
	atoes / cut lettuce	39/41								
			 SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number					ECTED TO THE CONDITIONS OBSERVED	AND				
	NOTED BELOW: temps in F									
34	Need to address gap a				d avairad all a suitamand					
42/45			oring etc in back room and	under an	d around all equipment					
45	Maint to walls and trim	•								
44	Best to hang mops to allow to dry / need to clean back corner and under three comp and under soda boxes etc									
32				g (SS is be	etter option for bottom shelf)					
Cos	Label all spray bottles									
42/45/37			ded in wif small amount	of frost or	n ceiling and need light					
	Sink sanitizer 200'ppm									
	Hot water at three com	np 112 /h	and sinks too							
42	Need to clean old food	d debris f	rom cart /bottom etc							
32	Plans for Rusty door in	nto wic?								
W/42	Discussed covering for	ods in wi	c and avoid any uncovered	l under fa	n box or dirty shelving / just lo	aded				
45/42	Need to clean under s	helving a	nd shelving itself in wic							
45	Address gaskets wher	re neede	d							
	Discussed the slicer w	ashing fr	equency etc							
	Meats are placed on clean and sanitized shelf									
42	Need to clean food de	bris unde	er shelving in meat case							
45	Not using space under	r meat ca	se as is holding water							
40	Always best to invert to	o go con	tainers							
42	Need to scrub the lid on the	ne food sid	e of the cold top unit and also i	nside the u	nit as foood has collected under th	e drawers				
42	Scrub air vent inside c	old top u	nit							
	Setting up sanitizer buckets discussed quats binding and not storing buckets directly on floor									
	Bacon appears to fully cooked - crispy fried									
40	Avoid storing wrapped utensils next to hand sink									
31	Need to get soap dispenser to be easily used in front area — pump style would work / dispenser not staying on wall									
45	Need. To clean drain under soda station / and any in kitchen that needs. I									
42	Need to clean spills under tea units									
	-									
Received (signature)	See abov	e	Print:		Title: Person In Charge/ Own	ner				
Inspected (signature)	See abov Kelly kirkpa	ıtrick	Print:		Samples: Y N # coll	acted				