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

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					9:22	10:46		S 93		1						Sandwich	1.1.00		
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					1. Proper cooling time a	and temperature					. /				12. Management knowledge, respo		yees and condition	nal employees;	
					2 Promon Cold Holding		E/ 450E)				_							dia da anno a fuerra	
	/				2. Proper Cold Holding See	temperature(41°1	F/ 45°F)				/			ey	eyes, nose, and 1	mouth	nd exclusion; No	discharge from	
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-					4. Proper cooking time	and temperature								14			rly washed/ Glove		
		~			5. Proper reheating proc	cedure for hot hol	lding (165°	Fin 2			'			11	15 No bare hand	l contact with	ready to eat food	ls or approved	
		~			Hours)	occure for not not	iding (100	2			·			al			owed (APPROV)
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					7. Food and ice obtained good condition, safe, an			od in								~			
	V				destruction	,										C	hemicals		
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					To check						~			١ ١	& Vegetables Water onl				
					Protection	from Contamin	nation			3				18 E	18. Toxic substar Bleach solut	nces properly ion and qu	identified, stored ats being use	l and used ed in same ar	ea
	/				9. Food Separated & propreparation, storage, dis	· A	_	od									r/ Plumbing		
V					10. Food contact surface Sanitized at 200 C	es and Returnable ppm/temperature	. ^	d and		W	<u> </u>			ba	ackflow device		rce; Plumbing ins	talled; proper	
-					11. Proper disposition o	of returned, previo	<u> </u>	d or						20	Air gap at 20. Approved Se	three c	omp sink water Disposal Sy	stem, proper	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: ey mikes	Physical A Ridge		City/State: Rockwal	I	License/Permit # Pa		age <u>2</u> of <u>2</u>		
	<u>, </u>	- 3	TEMPERATURE OBSERVA	TIONS						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Loca	<u>tion</u>		Temp I		
Front c	old wells TCS tomatoes	Tphc	Steam table			Wif		-10		
С	urrent temp	40-41	174/170							
	Cold top		Beverage coole	r 46						
Che	ese / veggies	40/40	(no Tcs foods)							
Meat	/ meat in drawers	39/40	Drawer unit	11						
	Display	39	Wic	37						
Ch	icken salads	36	Tomatoes / chicken salad	s 38/38						
Tı	urkey / ham	36/39	Mayo / ham	39/39						
	,	OB	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO T	HE CONDITIONS OBS	ERVED AN	ND =		
	Hot water at 102 F at I	aand cink	·1							
W			vand sink - cintas on site d	uring inco	with cu	anline added to	Lunit			
VV			· 4 hours and time indicates 2							
W	_		be stored in sanitizer when no							
45	-		nat are allowing food debris			Tranging is dry a	iiu siiii a	ind dirty		
42			t case where meat pieces			dor the plactic li	nor			
32/45	•		•	nave com	ected un	der the plastic ii	IIEI			
32/43	Need to make the needed repairs to the cabinets etc									
W	Using temp logs for temps tracking 3 times per day									
• • •	Clean up under and inside ice dispenser tube on customer raids area self service Restrooms equipped and hot water 110 F									
	Restrooms equipped and hot water 110 F									
	Watch drawer unit as it is frozen up									
W	Sanitizer at three comp sink 200 ppm - reminder to set up a bucket first and sanitize all surfaces before beginning work Air gap at three comp sink is very minimal -									
42/44	Clean under and behind equipment and inside rdeains etc									
18 Using quats in kitchen in buckets and also using bleach on same surfaces at						t different times				
29	<u> </u>							en area		
W										
18	• .		areas mix it per the label for				eed tes	t strins		
18			ne test chart as it is bleaching or							
42	Minor detailed cleanin			le .		- J	5 1			
37				oxes in wi	if					
42	Need to address condensation dripping and frozen over boxes in wif GeneralCleaning under behind and around all equipment									
	Will need to allow sanitizer to air dry or meet the contact time as per the label									
	Make the needed repairs to walls and cove base and etc									
Covid	No inside dining - employees wearing masks / temps taken at arrival /									
D	Sanitizing dining room and cute one touched areas every 2 hrs									
Received (signature)	"See abov	e	Print:			Title: Person In Char	ge/ Owner			
Inspected (signature)		utvíck	Print:							
	The stay That topo	-0, 0010	1.0			Samples: Y N	# collecte	ed		