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
Allergy policy/training Vomit clean up Employee health
Employee health

Da		4/2	າ2	2	Time in: 10:16	Time out: 11:25		icense/Perm							Food handlers All to be	Food managers	Page 1 of	2_
					tion: 1-Routine	2-Follow U		Complaint		4-I	Invest	iga	tion		5-CO/Construction	6-Other	TOTAL/SCO	ORE
		hmen Mik			e:		Contact/ Nolen	Owner Nan	ne:						★ Number of Repeat Violat ✓ Number of Violations CO			
Phy	ysica	l Add	ress				est control :			Hoc					e trap/ waste oil:	Follow-up: Yes	7/93/	Ά
303		lge ro		a St	tatus: Out = not in cor	$\frac{\text{Terr}}{\text{empliance } IN = in}$	rminix month compliance		not ob	mo		N A			"	No Cos	olation W-Wa	tah.
Mai					points in the OUT box for	each numbered it	item	Mark 🗸	in app	ropr	iate bo	x fo	r IN,	NO	, NA, COS Marl	k an Vin appropria		tcn
Cor	mplia	nce S	atu	s	Prior	rity Items (3	Points) vi	iolations Re	equire		<i>media</i> omplia				ive Action not to exceed 3 day	S		
O U		N N O A	. (C O		nperature for Fo		F	È.	O U			A	C O	Emplo	yee Health		R
Т			,	S	1. Proper cooling time a	C	· ·		1	T		Ì		S	12. Management, food employ		employees;	
	•				0 D 0 11 W 11		05/4505		┙ ┃						knowledge, responsibilities, an		1 0	
	/				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				/				13. Proper use of restriction an eyes, nose, and mouth To post at hand sink	d exclusion; No dis	charge from	
	•	/			3. Proper Hot Holding to	emperature(135°	°F)						-			tamination by Han	nds	
	/				4. Proper cooking time a	and temperature	e				/				14. Hands cleaned and properly	ly washed/ Gloves u	ised properly	
		/			5. Proper reheating proc Hours)	cedure for hot ho	olding (165°	F in 2			/				15. No bare hand contact with alternate method properly follo			
	_		-		6. Time as a Public Hea	alth Control: pro	ocedures & 1	records	-									
W					6. Time as a Public Hea To update to include bac	on									16. Pasteurized foods used; pro	ptible Populations		
					Арј	proved Source						•			Pasteurized eggs used when re-		icica	
	~				7. Food and ice obtained good condition, safe, an destruction Sysco			od in							Ch	emicals		
					8. Food Received at pro	per temperature	9					T	T		17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits	
					Protection	ı from Contami					'				18. Toxic substances properly Watch	identified, stored an	nd used	
	/				Food Separated & propreparation, storage, dis Watch			ood							Water	/ Plumbing		
	/				10. Food contact surface Sanitized at 200			and tch		w	~			-	19. Water from approved source backflow device Watch drain from three cor			e
					11. Proper disposition o reconditioned	_	iously serve	ed or			_			Ī	20. Approved Sewage/Wastew			
	•				DISC:	arded									disposal			
	•				DISC		ation Item		_			_			disposal rective Action within 10 days			
O U T	I N	N N A	1 0	COS	Pric			F	_	O U	I	N	N A	C O		e Control/ Identific	eation	R
O U T		N N O A	I (S	Pric	ority Founda of Knowledge/ esent, demonstra	e/ Personnel	wledge,	_	О	I	N	N A	С	rective Action within 10 days	d; Equipment Ade		R
U		N N O A		S	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer	ority Founda n of Knowledge/ esent, demonstra rtified Food Man	e/ Personnel ation of knownager (CFM)	wledge,	_	O U	I	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and descriptions.	d; Equipment Ade		R
U		N N O A		S	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur	ority Founda n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers- ployees	e/ Personnel ation of knownager (CFM) sons/ person	wledge,)	_	O U	I	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, ac Thermal test strips	d; Equipment Ade	quate to	R
U		N N O A	5	S	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp	ority Founda n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers ployees rdkeeping and I Labeling	e/ Personnel ation of know nager (CFM) sons/ person Food Packa	wledge,) inel age	_	O U	I	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, ac	d; Equipment Ade	quate to	R
U		N N A	5	S	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records av	ority Founda n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers- ployees rdkeeping and I Labeling r available; adequation	e/ Personnel ation of know nager (CFM) sons/ person Food Packa	wledge,) inel age re, safe	_	O U	I	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, ac Thermal test strips Digital	d; Equipment Ade	quate to	R
U		N N O A		S	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Commercially Conformance w	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers ployees rdkeeping and I Labeling r available; adequivailable (shellston Food labeled y made with Approved I	e/ Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur ock tags; para	wledge,) unel age re, safe asite	_	O U	I	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Day dots 29. Thermometers provided, as Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s oment, and Vendin	quate to red; Chemical/ reperation rign posted)	R
U		N N N A		S	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged Commercially Conformance with Valance with Valance Polan; Variance	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers ployees rdkeeping and I Labeling r available; adequaliable (shellstor Food labeled y made with Approved I ariance, Specialic e obtained for spe	e/ Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pck tags; para Procedures lized Process pecialized	wledge,) unel age re, safe asite	_	O U T	I N V	N	N A	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, ac Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s ment, and Vendin ilities: Accessible a	quate to red; Chemical/ peration rign posted) reg nd properly	
U		N N A		S	Disca Prio Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Commercially Conformance with Variance processing methods; ma Taking temps 3	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers- ployees rdkeeping and I Labeling r available; adequation and the selection of the selection	e/Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pock tags; para Procedures lized Process secialized ructions day	wledge,) unel age re, safe asite	_	O U	I N V	N	N A	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, ac Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s ment, and Vendin ilities: Accessible a s was a accident	quate to red; Chemical/ peration rign posted) reg nd properly tal placement	
U		N N O A		S	Disca Prio Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Commercially Conformance with Variance processing methods; ma Taking temps 3	esent, demonstra rtified Food Man nauthorized perse ployees rdkeeping and I Labeling r available; adequalishe (shellston Food labeled y made with Approved I ariance, Specialise obtained for specanufacturer instra	e/Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pock tags; para Procedures lized Process secialized ructions day	wledge,) unel age re, safe asite	_	O U T	I N V	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, ac Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contac designed, constructed, and used	d; Equipment Ade lisposition Curate, and calibrat Prerequisite for O nit (Current/ insp s ment, and Vendin ilities: Accessible a s was a accident et surfaces cleanable	quate to red; Chemical/ peration rign posted) reg nd properly tal placement	
U		N N A		S	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new empty of the state of the	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers ployees rdkeeping and I Labeling r available; adequatilable (shellstor Food labeled y made with Approved I ariance, Specialia e obtained for speanufacturer instra times per c sumer Advisory	e/ Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur ock tags; para Procedures dized Process occialized ructions day y aw or under o	wledge,) inel age re, safe rasite s, and	_	w 2	I N V	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Day dots 29. Thermometers provided, as Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in:	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s oment, and Vendin ilities: Accessible a s was a accident et surfaces cleanable d stalled, maintained,	quate to red; Chemical/ reperation rign posted) reg nd properly tal placement e, properly	
U		N N A		S	Disca Prio Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged In Commercially Conformance with Variance with Variance processing methods; ma Taking temps 3 Cons	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers ployees rdkeeping and I Labeling r available; adequaliable (shellstor Food labeled y made with Approved I ariance, Speciali e obtained for speanufacturer instra times per c sumer Advisory er Advisories; rav inder/Buffet Plate	e/ Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur ock tags; para elized Process elized Process elized Process elized ructions day y aw or under of tte)/ Allerger	wledge,) inel age re, safe rasite s, and	_	W	I N V	N	N A	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, as Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s ment, and Vendin ilities: Accessible a s was a accident et surfaces cleanable d stalled, maintained, acility provided	quate to red; Chemical/ reperation rign posted) red red; Chemical/ reperation red red; Chemical/ reperation red red; Chemical/	
U					Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records ave destruction); Packaged Commercially Conformance with Variance processing methods; mataking temps 3 Cons 26. Posting of Consume foods (Disclosure/Reminer No nuts in facility/seconds)	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers ployees rdkeeping and I Labeling r available; adequatilable (shellstor Food labeled y made with Approved I ariance, Speciali e obtained for speanufacturer instra times per c sumer Advisory er Advisories; ra inder/Buffet Plat eparate to pre	e/ Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur ock tags; para expectatized Process occialized ructions day y aw or under oute)/ Allerger ep	wledge,) inel age re, safe rasite s, and cooked n Label	ttion)	W 2 2	to Ex	N O	N A A	Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, at Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in: Service sink or curb cleaning for the supplied of	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s oment, and Vendin ilities: Accessible a s was a accident et surfaces cleanable d stalled, maintained, acility provided ing address	quate to red; Chemical/ reperation rign posted) red red; Chemical/ reperation red red; Chemical/ reperation red red; Chemical/	t
U		N N N O A		S	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged I Commercially Conformance with Variance processing methods; ma Taking temps 3 Cons 26. Posting of Consume foods (Disclosure/Remi No nuts in facility/ second consumer foods) Core Items (1 Poins)	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers ployees rdkeeping and I Labeling r available; adequatilable (shellstor Food labeled y made with Approved I ariance, Speciali e obtained for speanufacturer instra times per c sumer Advisory er Advisories; ra inder/Buffet Plat eparate to pre	r/Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pock tags; para pock tags; para lized Process secialized ructions day y aw or under of the paragraphy Require Co	wledge,) inel age re, safe rasite s, and cooked n Label	ttion)	w 2 2	I N V V V V V V V V V V V V V V V V V V	N O	N A A B A A A A A A A A A A A A A A A A	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, ac Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in Service sink or curb cleaning for Sink gasket is being son Next Inspection, Which	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s oment, and Vendin ilities: Accessible a s was a accident et surfaces cleanable d stalled, maintained, acility provided ing address	quate to red; Chemical/ reperation rign posted) red red; Chemical/ reperation red red; Chemical/ reperation red red; Chemical/	
UT		N		COOS	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Commercially Conformance w 25. Compliance with Variance processing methods; ma Taking temps 3 Cons 26. Posting of Consume foods (Disclosure/Remi No nuts in facility/ seconds (Disclosure/Remi No nuts in facility/ s	n of Knowledge/ esent, demonstra rtified Food Man nauthorized perseployees rdkeeping and I Labeling r available; adequation and the second second and second	e/Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pock tags; para cock tags; para pock tags; para poc	wledge,) inel age re, safe asite s, and cooked n Label borrective Ace	ttion)	W 2 2 Vot	I N V V V V V V V V V V V V V V V V V V	N O	N A A B A A A A A A A A A A A A A A A A	Da C C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d Day dots 29. Thermometers provided, ac Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in Service sink or curb cleaning for Sink gasket is being son Next Inspection, Which	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s oment, and Vendin ilities: Accessible a s was a accident et surfaces cleanable d stalled, maintained, acility provided ing address lever Comes First dentification	quate to red; Chemical/ reperation rign posted) red red; Chemical/ reperation red red; Chemical/ reperation red red; Chemical/	t
UT		N		COOS	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Commercially Conformance w 25. Compliance with Variance processing methods; ma Taking temps 3 Cons 26. Posting of Consume foods (Disclosure/Remi No nuts in facility/ seconds (Disclosure/Remi No nuts in facility/ s	n of Knowledge/ esent, demonstra rtified Food Man nauthorized perseployees rdkeeping and I Labeling r available; adequation and the second second and second	e/Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pock tags; para cock tags; para pock tags; para poc	wledge,) inel age re, safe asite s, and cooked n Label borrective Ace	ttion)	W 2 2 Vot	I N V V V V V V V V V V V V V V V V V V	N O	N A A B A A A A A A A A A A A A A A A A	Da C C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Day dots 29. Thermometers provided, as Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in Service sink or curb cleaning facilities; in Service sink or curb cleaning for Sink gasket is being sor Next Inspection, Which Food Id 41. Original container labeling	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s oment, and Vendin ilities: Accessible a s was a accident et surfaces cleanable d stalled, maintained, acility provided ing address lever Comes First dentification	quate to red; Chemical/ reperation rign posted) red red; Chemical/ reperation red red; Chemical/ reperation red red; Chemical/	t
U T		N		COOS	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records ave destruction); Packaged In Commercially Conformance with Variance processing methods; material Taking temps 3 Cons 26. Posting of Consume foods (Disclosure/Remin No nuts in facility/ seconds) Core Items (1 Poin Prevention of St. Personal Cleanliness Separated) 36. Wiping Cloths; prop Storing in buck	esent, demonstra rtified Food Man nauthorized pers ployees rdkeeping and I Labeling r available; adequation and labeled y made with Approved I ariance, Specialia e obtained for speanufacturer instra times per c sumer Advisory er Advisories; ra eparate to pre nt) Violations i of Food Contain ect contamination k door - air cur seleating, drinkin perly used and st (ets)	e/Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pock tags; para lized Process lized Process lized Process day y aw or under of tate)/ Allerger pep Require Commation on, rodent/of urtain ng or tobaccom	wledge,) inel age re, safe asite s, and cooked n Label borrective Ace	ttion)	W 2 2 Vot	I N V V V V V V V V V V V V V V V V V V	N O	N A A B A A A A A A A A A A A A A A A A	Da C C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Day dots 29. Thermometers provided, as Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in Service sink or curb cleaning facilities; in Service sink or curb cleaning for Sink gasket is being sor Next Inspection, Which Food Id 41. Original container labeling	d; Equipment Ade lisposition Prerequisite for O nit (Current/ insp s ment, and Vendin ilities: Accessible a s was a accident et surfaces cleanable d stalled, maintained, acility provided incladress dever Comes First dentification (Bulk Food) al Facilities	quate to red; Chemical/ reperation rign posted) red red; Chemical/ reperation red red; Chemical/ reperation red red; Chemical/	t
UT		N		Coss	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records averaged and the second seco	esent, demonstra rtified Food Man nauthorized pers ployees rdkeeping and I Labeling r available; adequation and labeled y made with Approved I ariance, Specialia e obtained for speanufacturer instra times per c sumer Advisory er Advisories; ra eparate to pre nt) Violations i of Food Contain ect contamination k door - air cur seleating, drinkin perly used and st (ets)	e/Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pock tags; para lized Process lized Process lized Process day y aw or under of tate)/ Allerger pep Require Commation on, rodent/of urtain ng or tobaccom	wledge,) inel age re, safe asite s, and cooked n Label borrective Ace	ttion)	W 2 2 2 Vot	I N V V V V V V V V V V V V V V V V V V	N O	N A A B A A A A A A A A A A A A A A A A	Da C C O	Permit Requirement, 30. Food Establishment Pern Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in Service sink or curb cleaning for Sink gasket is being or Next Inspection, Which 41. Original container labeling Physic 22. Non-Food Contact surfaces	d; Equipment Ade lisposition Prerequisite for O nit (Current/ insp s Dement, and Vendin ilities: Accessible a s was a accident at surfaces cleanable d stalled, maintained, acility provided inc. address lever Comes First dentification (Bulk Food) al Facilities s clean	quate to red; Chemical/ rearration rign posted) reg red properly real placement red, properly used/	t
O U T 1		N		COOSS	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Commercially Conformance with Variance processing methods; ma Taking temps 3 Cons 26. Posting of Consume foods (Disclosure/Remi No nuts in facility/ seconds (Disclosure	n of Knowledge/ esent, demonstra ruffied Food Man nauthorized pers- ployees rdkeeping and I Labeling r available; adequation and tabeling r available (shellston Food labeled y made with Approved I ariance, Speciali e obtained for speciali anufacturer instratimes per commer Advisory er Advisories; ravinder/Buffet Plate eparate to pre nt) Violations of Food Contain ect contamination k door - air curt se/eating, drinking perly used and st (et S camination	e/Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pock tags; para lized Process lized Process lized Process day y aw or under of tate)/ Allerger pep Require Commation on, rodent/of urtain ng or tobaccom	wledge,) inel age re, safe asite s, and cooked n Label borrective Ace	ttion)	W 2 2 2 Vot	I N V V V V V V V V V V V V V V V V V V	N O	N A A B A A A A A A A A A A A A A A A A	Da C C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Day dots 29. Thermometers provided, ac Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; inservice sink or curb cleaning for Sink gasket is being sor Next Inspection, Which Food Id 41. Original container labeling Physical 42. Non-Food Contact surfaces See 43. Adequate ventilation and in 44. Garbage and Refuse proper	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/ insp s oment, and Vendin ilities: Accessible a s was a accident et surfaces cleanable d stalled, maintained, acility provided ing address ever Comes First dentification (Bulk Food) al Facilities s clean ghting; designated a	quate to red; Chemical/ red; Chemical/ reperation rign posted) reg red properly tal placement red, properly used/ sed	t
O U T 1		N		COOSS	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records ave destruction); Packaged In Commercially Conformance with Variance processing methods; material Taking temps 3 Cons 26. Posting of Consume foods (Disclosure/Remin No nuts in facility/ seconds) Core Items (1 Poin Prevention of Storing in buck 37. Personal Cleanliness Separated 36. Wiping Cloths; prop Storing in buck 37. Environmental contawatch 38. Approved thawing min seconds in the second seconds in the second seconds in the second second seconds in the second seconds in the second seconds in the second seconds in the second second second seconds in the second seco	esent, demonstrartified Food Man nauthorized perseployees rdkeeping and I Labeling r available; adequivailable (shellston Food labeled y made with Approved I ariance, Specialic cobtained for specialic costained for special	e/ Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur ock tags; para peck tags; para pec	wledge,) inel age re, safe asite s, and cooked n Label borrective Ace	ttion)	W 2 2 2 1 1	I N V V V V V V V V V V V V V V V V V V	N O	N A A B A A A A A A A A A A A A A A A A	Da C C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Day dots 29. Thermometers provided, act Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; imservice sink or curb cleaning for Service sink or curb cleaning for Service sink or curb cleaning for Sink gasket is help to the service sink or curb cleaning for Sink gasket is help to the service sink or curb cleaning for Sink gasket is help to the service sink or curb cleaning for Sink gasket is help to the service sink or curb cleaning for See 41. Original container labeling Physical Adequate ventilation and life the service sink or curb cleaning for the service sink or cur	d; Equipment Ade lisposition Prerequisite for O nit (Current/ insp s Dement, and Vendin ilities: Accessible a s was a accident et surfaces cleanable d stalled, maintained, accility provided includes address dever Comes First dentification (Bulk Food) al Facilities s clean ghting; designated accily disposed; faciliti	quate to red; Chemical/ reperation ign posted) gend properly tal placement e, properly used/ secl areas used es maintained	t
O U T 1		N		COOSS	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records ave destruction); Packaged In Commercially Conformance with Variance processing methods; material Taking temps 3 Cons 26. Posting of Consume foods (Disclosure/Remin No nuts in facility/second) 27. Prevention of Storing in Duck 37. Personal Cleanliness Separated 38. Approved thawing mic Storing in buck 37. Environmental contawatch 38. Approved thawing mic Second 39. Utensils, equipment 39. Utensils, equipment.	esent, demonstrartified Food Man nauthorized persiployees rdkeeping and I Labeling r available; adequivailable (shellston Food labeled y made with Approved I ariance, Specialic obtained for spe anufacturer instructurer instructurer instructurer instructurer times per c sumer Advisories; rav inder/Buffet Plate eparate to pre nt) Violations i of Food Contain ect contamination k door - air cur sis/eating, drinkin perly used and st (et's camination method er Use of Utensi t, & linens; prope tesent, demonstration method	e/ Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur ock tags; para peck tags; para pec	wledge,) inel age re, safe asite s, and cooked n Label her o use	ttion)	W 2 2 2 Vot	I N V V V V V V V V V V V V V V V V V V	N O	N A A B A A A A A A A A A A A A A A A A	Da C C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Day dots 29. Thermometers provided, as Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; in: Service sink or curb cleaning factoristic Sink gasket is help as or Next Inspection, Which Food Id 41. Original container labeling Physical 42. Non-Food Contact surfaces See 43. Adequate ventilation and in the surface of the	d; Equipment Ade lisposition Prerequisite for O nit (Current/ insp s Dement, and Vendin ilities: Accessible a s was a accident at surfaces cleanable d stalled, maintained, acility provided includer address lever Comes First dentification (Bulk Food) al Facilities s clean ghting; designated a rly disposed; faciliti , maintained, and cl	quate to red; Chemical/ red; Chemical/ reperation rign posted) reg red placement red, properly used/ research resea	t
O U T 1		N		COOSS	Disca Price Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur In works for new emp Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Commercially Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Taking temps 3 Cons 26. Posting of Consume foods (Disclosure/Remi No nuts in facility/ seconds (Disclosure/Remi No nuts	esent, demonstrartified Food Man nauthorized persoployees rdkeeping and I Labeling r available; adequation and tabeling r available (shellston Food labeled y made) with Approved I ariance, Specialise abunfacturer instratimes per Cosumer Advisory er Advisories; ravinder/Buffet Plate eparate to pre ant) Violations in the Violations in t	e/ Personnel ation of knownager (CFM) sons/ person Food Packa quate pressur pock tags; para Procedures lized Process recialized ructions day y aw or under of the // Allerger pp Require Commination on, rodent/of urtain ng or tobacco	wledge,) inel age re, safe rasite s, and cooked n Label porrective Ac F tored,	ttion)	W 2 2 2 1 1	I N V V V V V V V V V V V V V V V V V V	N O	N A A B A A A A A A A A A A A A A A A A	Da C C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Day dots 29. Thermometers provided, as Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Moved Sani bucket / this 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; inservice sink or curb cleaning facilities; inservice sink or curb cleaning for Sink gasket is being sor Next Inspection, Which Food Id 41. Original container labeling Physical 42. Non-Food Contact surfaces see 43. Adequate ventilation and inservice sink or curb cleaning for Sink gasket is being sor Next Inspection, Which was allowed to the surfaces see 44. Garbage and Refuse proper Watch dumpster 45. Physical facilities installed see	d; Equipment Ade lisposition Prerequisite for O nit (Current/ insp s Dement, and Vendin ilities: Accessible a s was a accident at surfaces cleanable d stalled, maintained, acility provided includer address lever Comes First dentification (Bulk Food) al Facilities s clean ghting; designated a rly disposed; faciliti , maintained, and cl	quate to red; Chemical/ red; Chemical/ reperation rign posted) reg red placement red, properly used/ research resea	t

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jeremy Nolen	Print:	Title: Person In Charge/ Owner Owner / manager
Inspected by: Kelly. kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ey mikes	Physical A		City/State: Rockwal		ge <u>2</u> of <u>2</u>					
	,		TEMPERATURE OBSERVAT	TIONS							
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp					
Hot sub unit			Ambient temp of meat case inside	∍ 36	Wic						
Λ	Mushrooms	38	Using tphc for tomatoes and cut lettuc	е	Tomatoes / tomatoes	S 41/4					
Cod	oked peppers	39	Digital veggie set up		Ham	41					
Meat	inside r drawers	35/34	Cut lettuce/ cut tomatoes	41/40	Turkey	40					
	Meat case		Cooked meat on gril	178	Hot ham	41					
	Cheese	40	Drawer unit		Wif (HTT)	14					
Sa	alami / pepp	39/39	Turkey	38							
	Tuna	39	Ham/ cheese	39/40							
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED.	AND					
42		oser tube	e at soda station outside								
45/42/34	Need to scrub ice disposer tube at soda station outside Need to scrub drain and address shelving under soda station - this is a pest attractant										
	Washing and sanitizing nozzles and tea dispensers daily Hot water 119 F										
	Getting new beverage	unit									
W			rep has made it more difficult to	use this sin	k — also avoid storing Sani bucket i	n this u					
	Hangin bags near hand sink in front prep has made it more difficult to use this sink — also avoid storing Sani bucket in this un Watch what is stored around sinks inside splash guard area a										
Tphc					use tphc for bacon - will add t	o form					
W	•				·						
W	Watch placement of slicer and customers access - customers have the potential of coughing on the unit - meat is over 18 inches back from counter edge. Watch hair restraints - visors May not be effective in some cases										
42/45	Minor detailed cleaning only needed in back area - area looks good										
	Working on flooring										
	Working on replacing paper towels dispensers										
	Employee drink area										
33	Three comp sink sanitizer 200 ppm / working on fixing sink										
32	To address rusty shelving bottomShelf on small prep table										
	Gloves used to touch rte foods										
W	Working on Maint to w	alls and	floors etc								
Received (signature)	See abov	e	Print:		Title: Person In Charge/ Own	er					
Inspected (signature)		to: al	Print:								
	Keny MM MPO	ur uk	, NO		Samples: Y N # colle	cted					