

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 2/9/2022	Time in: 10:40	Time out: 11:58	License/Permit # FOOD5121	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Joe Willy's	Contact/Owner Name: Rick Bessinger	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2006 S Goliad Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Pest Prime/2xmonth	Hood Halo/3mo	Grease trap : Trimble/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3						✓					
3						Preventing Contamination by Hands					
	✓					✓					
W						✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					W					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
1						W					
1						1					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Julio Ramirez</i>	Print: Julio Ramirez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Joe Willy's	Physical Address: 2006 S Goliad	City/State: Rockwall, TX	License/Permit # FOOD5121	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
ice cream freezer ambient	5	WIC/chicken	38	hamburger on grill	187
hot holding/mushroom gravy	121	wings/cheese	40/41		
gravy/gravy	156/158	cold top/cut tomatoes	40		
2 door freezer	7	cheese	40		
2 door cooler/hamburger	45	salsa	41		
hamburger/hamburger	44/37	grill cold top/hamburger	41		
2 door freezer ambient	-2	chicken	41		
glass front cooler/ranch	42	chicken fried steak cooked	208		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	kitchen hand sink 100+F with soap and paper towels
	front hand sink 100+ F with soap and paper towels
	Ice cream scoops WRS every 4 hours
3	Gravy must hot hold at 135+F
	Will reheat to 165F and turn unit up
	Advised to reheat to 165 within 2 hours then hot hold at 135+F
2	Raw meat in 2 door cooler to be moved to WIC until repaired
	Temps are warmer at bottom of cooler then 41 or below at top of cooler
37	Clean/organize area in back, discard unused equipment
43	Replace light in employee RR
	Hand sink in employee RR 100+F
	3 comp sink 129 F
	Dishwasher at 100 ppm chlorine sanitizer
45	Repair wall/edge next to dishwasher, also next to back door.
45	Floors to be addressed in back
	Discussed par fried fries/cooling down procedures 2 hours to 70 then 4 hours to 41
	Condiment bar is turned over at least every 4 hours. Still to be repaired/ replaced
45	Clean air return vents in kitchen
36	Store wiping cloths in sani buckets, not on aprons
45	Fill holes in walls
	Main hand sink with employee poster
43	Employee RR need self closing mechanism
45	clean walls in dry storage closet. watch for any mold on walls
	Sani bucket 200 ppm quats
	Continue to clean racks used for dry storage and dish storage

Received by: (signature) <i>Julio Ramirez</i>	Print: Julio Ramirez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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