

Retail Food Establishment Inspection Report

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

Date: 2/20/2024	Time in: 10:00	Time out: 11:30	License/Permit # NEED CURRENT/to post	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:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2006 S Goliad Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Orkin/2-6-2024/2 weeks	Hood Halo/1-2024	Grease trap : Trimble/500gal/2-7-2024	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							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							W				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						W				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							2				
	✓						✓				

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				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	1						✓				
	1						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

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 # need current/ to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
glass front cooler/ranch	41	wings	41	chicken	41
hot holding/gravy	155	Taco meat	41	hot dog	41
mushroom gravy	156	cut tomatoes	41	hamburger cooked	163
2 door freezer ambient	7	salad cold top/salsa	45		
2 door freezer ambient	10	guacamole	44		
2 door cooler/hot dogs	41	small cold top/chicken	40		
WIC/fries/fries	41/41	under/chicken	38		
fries/fries	41/41	under counter cooler/ hamburger	41/41		

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:
	Front hand sink 100+F equipped
39	To clean shake nozzles/store clean
W	Ice cream scoops in standing water/changed every 2 hours
	Sleeved straws
40	To store disposable utensils mouth part down
	3 comp sink 117F
	Dishwasher sanitizing at 100ppm chlorine sanitizer
	Hand sink 130F equipped
45	Repairs to be made to walls where gaps and holes
45	To clean walls throughout and behind condiment bar
32	Rusty shelves under prep tables
42	To clean trays on dry storage shelves/some minor food debris
39	To clean dough mixer/store clean
45	Floor in dry storage to be addressed/ very poor condition
2	Salad cold top needs to cold hold at 41F or below
45	Maintenance needed to floors in kitchen, walls, gaps in ceiling
	Salad bar/still plans to replace with stainless
34	Small gaps at back doors
45	To repair holes in walls
	Soda/tea nozzles WRS daily

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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