\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
	Allergy policy/training
╡	Vomit clean up
	Employee health

	ate:		-	~~	Time in: License/			20				Food hand	- cou managers	Page 1 of	2
08/04/2022 11:45 12:44 FS 000 Purpose of Inspection:											T cova	1	0		
Es	stabli	ishm	nent i		e: Contact/Owner		4-	inves	ugai	non		of Repeat Vio	6-Other	TOTAL/SCO	KŁ
_	lice Tysic		•	.88.	Zeek Pest control:		Но	od		Gre	ase trap: waste o	of Violations	Follow-up: Yes	30/70/	/C
Ridge road Need info and to call themASAP N										Fat b	oy 07/26/2022 50		No No	<u></u>	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed Mark the appropriate points in the OUT box for each numbered item NO = not observed Mark ✓ in appropriate												S = corrected o		olation W-Wate iate box for R	ch
C			o Ctor		Priority Items (3 Points) violation	is Requi	_			Correc Status		o exceed 3 d	lays		_
O	I N	N O A O Time and Temperature for Food Safety						I	N	N C				R	
Т		(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T						l employees;		
		knowledge, responsibilities, and reporting													
	/	2. Proper Cold Holding temperature(41°F/45°F) See 13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth						scharge from							
		To post at hand sink													
		4. Proper cooking time and temperature				+		ام . ا		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly washed/ Prope					
			~		5. Proper reheating procedure for hot holding (165°F in 2			~			Gloves 15. No bare hand contact with ready to eat foods or approve				
			~		Hours)								ollowed (APPROVEI		
	/				6. Time as a Public Health Control; procedures & records							Highly Sus	sceptible Populations	S	
					Approved Source						16. Pasteurized Pasteurized eg		prohibited food not of	ffered	
					7. Food and ice obtained from approved source; Food in			Ш			I associatized eg	5 asea whell			
3					good condition, safe, and unadulterated; parasite								Chemicals		
					destruction Moldy beets and etc 8. Food Received at proper temperature					ı	17 Food addit	ivas: approva	d and properly stored:	Washing Fruits	
	~				To check			~			& Vegetables Water of		d and property stored,	, washing radio	
					Protection from Contamination		3	П			18. Toxic subs	tances proper	ly identified, stored a	nd used	+
					9. Food Separated & protected, prevented during food						Bleach bot		4/ Dl L		
3					preparation, storage, display, and tasting Watch and clean						10 W		ter/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Juicers every 4 hrs			~			backflow device	ce .	urce; Plumbing instal	led; proper	
					11. Proper disposition of returned, previously served or						20. Approved	rovea Sewage/Wast	ewater Disposal Syste	em, proper	+
					reconditioned			~			disposal Watch				
-	-	_	_								-				
0	I	N	N	С	Priority Foundation Items (2 P	oints) 1	violat O	I	N	N C	_	within 10 da	ys		R
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Retail Food Establishment Inspection Report Employee on site today Pest control will Be here tomorrow and lights to be City of Rockwall replaced then per manager

was extremely knowledgeable

Received by: Mackenzie Rhea	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Store MUST have improvements within 24 hrs!

Establishr	nent Name: it up	Physical Ad Ridge r		City/State: Rockwall		License/Permit # Fs 0000902	Page <u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS										
Item/Loc	Item/Location Temp F Item/Location Temp F Item/Location Temp F									
Bevera	age cooler	37	Wic		oler					
Glas	s front upright		35/36/37							
	Spinach	41								
	Beets	41	Wif	5-9						
Unde	er counter cooler	34								
Onac		04								
		ODG	TERMATIONS AND CORRECT		o c					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT HAS BEEN MADE. YOUR ATT			HE CONDITIONS OBSERV	/FD AND			
Number	NOTED BELOW: all temps F	THE DIGITIVE	THIS BEEN MINEL TOOK IN T	BITTION TO BIRE	CIED TO I	THE CONDITIONS OBSERV	LD TILD			
07	SmallShots of Suja an	d larger a	re out of date 6/22 and 8	8/1/22						
Cos	Pulled at insp									
	Restroom equipped ho		08							
34/35	Floor in Prep area is s									
42/45	General detailed clear	ning neede	ed - shelving, floors, wal	ls , under sh	nelving ,	around and behind	d / drains			
10 /9			s as used for spinach's	and other le	afy gree	n foods				
45/34	Floor is sticky!!!!! Eve									
42	Need to clean inside u									
28			not using within 24 hrs							
43			ressed ASAP FOR PRE	P cannons	see to wa	ash dishes either				
34	Flies observed various									
W	•		e comp sink / sink to be	-						
39/32			d and you cannot repair th	nem with clea	ar shippin	g tape as they are r	ot washable			
36	To remove the cloth to									
32	To Discard old cutting		idly scored							
39	Invert ice bucket to sto									
31	Need soap and towels		nand sink							
	Hot water in kitchen 13									
07	Observed beets in wic - to discard ASAP and go thru all your produce to discard unsound condition.									
37	To address leak in wif coming from pipe behind fan box - this is stacking on plastic bags									
10/32/39										
39	Discard what you don't need in back room									
34	To address small gap at back door									
19	Need to store bleach on bottomShelf in back room not next to gloves									
37	Shelving to be 6 inches from floor									
41/37	Need to label powders									
39	Gaskets to be replace	u wnere n	eeded							
Received	by: _		Print:			Title: Person In Charge/	Owner			
(signature)	See abou	e /e				-				
Inspected (signature)	by:	, , 4	Print:							
(Kelly kirkpa	itrick	RS			Samples: Y N #	collected			