Followup City of								Ro	ck	ckwall								oolicy/training an up						
Date: 07/0	)6/	20	21					:50				-S S										Risk Category	Page <u>1</u> of	2
<b>Purp</b> Establ					1-Rout	ine		2-Fol	llow U			-Comp		l De <sup>.</sup>	4-]	Inve	stiga	tio	n	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	ORE
Kitsc	hy (	Cup	boa						<u> </u>	Ke	li P	hillips								✓ Number of V		COS:	2/98/	Ά
Physic San jac			ess:						To	est con provid	de				Hoo Na	od		G	reas	e trap :		Follow-up: Yes 🖌 No 🗌		<u> </u>
Mark				<b>tatus:</b> points in	Out = n n the OUT	ot in co box for	mpli eacl	iance I h num	N = in bered i	compl tem	liance	Mar	NO= k√ir							$\begin{array}{ll} \text{cos} & \text{cos} \\ \text{oplicable} & \text{cos} \\ \text{cos} $	orrected or M		violation W- Wat	tch
Compl	iance	e Sta	tus	1		Prio	rity	7 Iter	ns (3	Poin	ıts) v	iolatio	ns Re	quir		a <i>med</i> ompl				tive Action not to ex	ceed 3 d	ays		_
O I U N	N O	N A	C O		Time ar	nd Ten (F = d					afety		R		O U		N O	N A	C 0		Emj	ployee Health		F
T	~		S	1. Pro	per cooling		-								T	~			S	12. Management, for knowledge, response		oyees and conditionation and reporting	al employees;	
				2. Pro	per Cold H	Iolding	g terr	iperati	ure(41	°F/ 45	<sup>°</sup> F)			-								and exclusion; No d	ischarge from	_
~				See	e attac	hed										~				eyes, nose, and mo Policy	outh			
	/				per Hot Ho		Ŷ														-	ontamination by Ha		
	~				per cookin	-		Ŷ			(1.58	<u></u>				~						erly washed/ Gloves		
	~			5. Pro Hours	per reheati	ng proo	cedu	ire for	hot ho	olding	(165)	°F in 2				~						th ready to eat foods llowed (APPROVE		
	~			6. Tin	ne as a Pub	lic Hea	alth (	Contro	ol; pro	cedure	es &	records		1		<u> </u>				Hi	ighly Sus	ceptible Population	15	t
1	<u>r</u>					An	pro	ved So	ource							~				16. Pasteurized foo Pasteurized eggs us		prohibited food not of required	offered	T
	<u> </u>				od and ice of	obtaine	ed fro	om apj	proved			ood in								Rte				-
~				destru	condition, s ction Co od Received	mme	erci	ial		•	site			_						17 Food additions		Chemicals	4 Washing Emits	
~					heck	u at pro	рег	tempe	ature							~				& Vegetables			i, washing Fluits	
		<u> </u>			Pro	tection	ı fro	m Co	ntami	natio	n					~						y identified, stored a	and used	-
~					od Separate ration, stor			· · · ·			ing fo	bod				<u> </u>				in room oom	Wat	er/ Plumbing		
~				10. Fo Saniti	od contact zed at	surfac	es a ppn	nd Re 1/temp	turnab beratur	ies ; C e <b>Nc</b>	ीeane Dt S	et up	,			~				19. Water from app backflow device City approv		urce; Plumbing insta	illed; proper	T
	~			11. Pr recond	oper dispo ditioned	sition c	of ret be	turned dis	i, previ SCAI	iously r <b>de</b> (	serve d	ed or				~						ewater Disposal Syst	tem, proper	
0 I	N	N	С					•					Points R	-	0	Ι	N	Ν	С	rrective Action with				1
U N T	0	A	0 S	21 Pe	Demons erson in cha				0						U T	N	0	A	O S		•	ire Control/ Identif		_
~ ~				and pe 1 on	erform duti duty od Handle	ies/ Ĉei	rtifie	ed Foo	od Man	nager (	(CFM	1)	,	_		~	~			<ul><li>27. Proper cooling Maintain Product T</li><li>28. Proper Date Ma</li></ul>	Temperatu		lequate to	
		<u> </u>		s	afe Water	, Reco		eeping abeling		Food ?	Pack	age				~	•			29. Thermometers Thermal test strips Digital	• ·	accurate, and calibr	ated; Chemical/	
~				23. Ho 105	ot and Cold	i Water for h	r ava	ilable	; adeq ashi	uate p	ressu	re, safe									quiremen	t, Prerequisite for	Operation	
		~		destru	equired rec action); Pac	kaged				ck tag	;s; pai	rasite				~				30. Food Establish	nment Pe	<b>rmit</b> (Current/ insp	sign posted )	
				25 Co	Conform																	uipment, and Vend acilities: Accessible	0	
~				HACC proces	CP plan; V ssing methe nering to	ariance ods; ma o lab	e obt anuf els	ained facture	for spe er instr	ecializ uction	zed					~				supplied, used Equipped	0			
						Con	sum	er Ad	lvisory	7						1				32. Food and Non- designed, construct		tact surfaces cleanab sed	ole, properly	
~				foods	osting of Co (Disclosur on labels										2					33. Warewashing F Service sink or cur Hot water (	b cleaning		d, used/	
O I U N	N	N	C	Core								orrecti	ve Aci		0	Ι	Ν	Ν	С	ys or Next Inspecti			st	1
Т	0	A	0 S	34 N	Preve o Evidence	ention						ther			U T	N	0	A	0 S	41.Original contain		Identification		4
				anima										-			~							
					iping Clot			-		-			+	-				_		42. Non-Food Cont	•	sical Facilities		+
	. /				vironment								+	-	_	<ul> <li>.</li> </ul>				Watct		l lighting; designated	1 areas used	+
+				38. AI	pproved the	awing i	meth	nod					+	-	N	• •				44. Garbage and Re		perly disposed; facili		+
				000	ier if ne				Utensi	ils				-	٧١	~					ies installe	ed, maintained, and	clean	+
~				dried,	tensils, equ & handled	ipment / In us	t, & se ut	linens	; prope	erly us erly us	sed				-	く				Watch 46. Toilet Facilities Equipped	s; properly	y constructed, suppli	ied, and clean	+
				Stor 40. Sin	ing scoo	ops w	vith	ı har	ndle i	uṗ cơ	offe		+	-	_	-	_	_		47. Other Violation	15			+
~				and us	sed												~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Keli Phillips	Print:	Title: Person In Charge/ Owner
Inspected by:	Print:	Business Email:
(signature) Kolly Kirkpat		
Form EH-06 (Revised 09-2015)		

Form EH-06 (Revised 09-2015)

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	nent Name:	Physical A		City/State: License/Permit # Pag Rockwall FS 9505									
RIISCI	ny cupboard	114 1	San jacinto TEMPERATURE OBSERVA		111	139505							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion	Тетр						
	e cooler	35/36					· · ·						
_													
D	eep freezer	-22											
Chees	secakes freezer kept	-12											
Do	og treats too												
Tcs	unit in kitchen	37/41											
		OB	SERVATIONS AND CORRECT	TIVE ACTIO	ONS								
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTEI	NTION IS DIR	ECTED TO TH	IE CONDITIONS OBSER	VED AND						
Tumber	NOTED BELOW:	ctocking	/ labeled appear to have a	ul Ingrodi	onte for th	os chockod							
W	Time to defrost freeze	· · ·											
	Kitchen		00000										
	Hot water												
		le from labels for any samples											
			<b>2</b> 1	omp for w	varewashii	าต							
	Hot water is only 105 F and should be 110 min at three comp for warewashingNot sampling during the week sooo water for hand washing only - 100 min water is 105f												
33	No warewashing until you have 110 F water - good for hand washing												
	Storing chemicals low	-	-		<u> </u>								
	Restroom equipped												
	Sharing dumpster with	restaurants - area											
	Anything stored on flo	or will be	washed prior to using or i	s. It used									
	Separate employee co	oler on s	ite										
	Coffee - gloves and so	coops use	oops used to place into grinder and then bagged										
	No hand food contact	of food or interior of bags											
	Using samples to sme												
	Samples -gloves - ten	ip control - ice											
	Not sampling today												
	Keep an eye on back	door											
Received	by:		Print:			Title: Person In Charge	Owner						
(signature)	See abov Kelly kirkpo	/e				8							
Inspected	by:		Print:										
(signature)	Kelly kírkpo	ıtríck	$\mathcal{RS}$			Samples: V N	t collected						
L	-					Samples: Y N	concetteu						