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
☐ Vomit clean un
Employee health

	ate:				Time in:	Time out:	License/Po							Est. Type Risk Category	. 2	
	07/01/2020 4:22 4:53 FS 9								_	Limited Low Page 1 of						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N								4-	Inve	estiga	ation	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE	
	tsch	•	•		ırd	Pest con	i philips		Но	od		G	reac	V Number of Violations COS: 3/97/	Ά	
San jacinto Commercial									Na					No ☐ Therm		
М										= not observed $NA = not appropriate box for IN, NO,$						
C	Priority Items (3 Points) violations Compliance Status								_	nmea Compl				tive Action not to exceed 3 days		
O U T	Time and Temperature for Food Safety					R		O I N N U N O A		C		R				
1		s (F = degrees Fairement) 1. Proper cooling time and temperature						1	. /			. 5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
		2 Proper Cold Holding temperature(41°F/45°F)								13. Proper use of restriction and exclusion; No discharge f						
	~	2. Proper Cold Holding temperature(41°F/45°F) See attached							/				eyes, nose, and mouth Emailed			
		~			3. Proper Hot Holding	temperature(135°F)			Preventing Contamination by Hands							
		~			4. Proper cooking time	and temperature				1		14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating pro Hours)	ocedure for hot holding ((165°F in 2				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)					
		/			6. Time as a Public Hea	alth Control; procedure	s & records			<u> </u>				Highly Susceptible Populations		
					Ap	oproved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtaine good condition, safe, and	ed from approved source nd unadulterated; parasi								Chemicals		
					destruction											
	/				8. Food Received at pro	oper temperature			& Vegetables							
]]					n from Contamination				✓				Water only 18. Toxic substances properly identified, stored and used		
					9. Food Separated & pr	· *	ng food			_				Water/Physica		
					preparation, storage, di 10. Food contact surfac		eaned and			1				Water/ Plumbing 19. Water from approved source; Plumbing installed; proper		
	•				Sanitized at Na	ppm/temperature Test	strips on site			/				backflow device City approved		
		~			11. Proper disposition or reconditioned	of returned, previously	served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0		N	N	C	Pri	iority Foundation	Items (2 Po		iolat	_			_	prrective Action within 10 days	R	
U	I N	N O	A A	C O S	Demonstration	n of Knowledge/ Perso	nnel	R	U	N	N O	N A	C O S		K	
	•					resent, demonstration of ertified Food Manager (0				/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
W	~				22. Food Handler/ no u All other employees	nauthorized persons/	ersonnel od				/			28. Proper Date Marking and disposition Not a sampling at the moment		
	Safe Water, Recordkeeping and Food Package					2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	Labeling 23. Hot and Cold Water available; adequate pressure, safe					Nee					Need one in warmest location of cooler Permit Requirement, Prerequisite for Operation					
					24. Required records as		; parasite							30. Food Establishment Permit (Current/ insp sign posted)		
	•				destruction); Packaged Labels look of	good				•				Permit		
					25. Compliance with V		ocess, and			Τ				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	~				HACCP plan; Variance processing methods; m					~				supplied, used		
					Con	sumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	ار ،				26. Posting of Consumer									See attached 33. Warewashing Facilities; installed, maintained, used/	+	
					Labels appear goo									Service sink or curb cleaning facility provided Available		
О	I	N	N	C				Action	0	I	N	N	С		R	
U T	N	0	A	o s		of Food Contamination			T T		0	A	O S	Food Identification 41.Original container labeling (Bulk Food)		
	'				animals 35. Personal Cleanlines					•						
	'				36. Wiping Cloths; pro			H						Physical Facilities 42. Non-Food Contact surfaces clean		
	•				37. Environmental con				-	~				43. Adequate ventilation and lighting; designated areas used	-	
	~	38. Approved thawing method				H	-	'				44. Garbage and Refuse properly disposed; facilities maintained				
		•							M	١				Watch dumpster 45. Physical facilities installed, maintained, and clean	+	
					<u> </u>	er Use of Utensils	ed, stored.		1					See attached 46. Toilet Facilities; properly constructed, supplied, and clean	-	
٧	~				' A A	se utensils; properly use	ed		W	٧				See attached about door etc		
	/				40. Single-service & signal used	ngle-use articles; prope	rly stored				~			47. Other Violations		
									1	1				t control of the cont		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Keli Philips	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: citschy cupboard	Physical A San ja		City/State		License/Permit # FS 9505	Page <u>2</u> of <u>2</u>						
- 110 1		- Juli ja		OBSERVATIONS		1.5.555							
Item/Loc	ation	Temp F	Item/Location	Temp	F Item/L	ocation	Temp F						
Amazi	ng dip cooler	40/41											
Ta	male freezer	-8											
l lr	oright cooler	23											
	Jigitt Coolci	20											
		0.70		202222222222	70370								
Item	AN INSPECTION OF VOLER		SERVATIONS AND (NT HAS BEEN MADE, Y			THE CONDITIONS ORSE	RVED AND						
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Best to keep cooler pr	oduct spa	aced out to allow	or good air flow	•								
	PullDates look good												
29	Need thermo in warmest location of cooler												
	Prepacked items only but packaging coffee beans on site												
	Discussed washing hands before using gloves to handle scoop												
	Scoops are w r s daily or as needed more often												
W	Time to defrost tamale freezer												
	All items are commercially packaged with labels on packages etc												
	Restroom - to discuss lid on toilet and paper towels etc												
	Hot water at 108 in restroom												
45	Door to self close in re												
45	Back door to also be self closing												
	Kitchen - hot water - 1		<u> </u>										
	Hand sink equipped and three compartment sink soap and bleach and test strips available												
	Gloves provided												
	Discussed sampling	•											
	Discussed sampling												
	Will email posters and need first aid kit												
	will email posters and need first aid nit												
Covid	Macke required to est	or / cloor	ning store with ch	orov wines and	ueina har	nd canitizer for eter	o are						
Covid	Covid Masks required to enter / cleaning store with chlorox wipes and using hand sanitizer for store are												
	Approved bleach used in food prep /												
Received	bv:		Print:			Title: Person In Charg	e/ Owner						
(signature)	See ahou	/ P				11100 I CIGOII III CIIdi g	U HUI						
Inches	See abou	,	Print:										
Inspected (signature)	ruy. Kollni Kirkho	atrick	RC Print:										
	Rewy Rumpu	mr un	100			Samples: Y N	# collected						