Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall 10 days

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

Date: Time in: Time out: 2:40						License/Permit # Fs 9361				Food Managers Food Handlers all			Page 1 of	<u>2</u>				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							4-]	Inves	tiga	tion	1 [5-CO/Consti	ruction	6-Other	TOTAL/SC	ORE	
Est	ablis	hment	Nar			Cont Krog	act/Owner N	lame:						★ Number of ✓ Number of			0 /0 0	
Phy	ysical	l Addr		<u> </u>		Pest contr			Нос	od		G	reas	se trap / waste oil	:	Follow-up: Yes	2/98/	/A
NG	oliad C		nce	Status: Out = not in co	ompliance IN	See store I = in complia	nce NO	0 = not o	bserv	ved	N/	\ = n	ot an	oplicable COS =	corrected on	No ✓ site R = reneat vi	olation W-Wa	atch
Mai				e points in the OUT box for	or each numbe	ered item	Mark 🐧	/ in app	propr	riate b	ox fo	or IN	, NO	O, NA, COS	Ma	ark an Vin appropr	iate box for R	
		nce Sta			, in the second	`			Co	ompli	ance		tus	ive Action not to e	exceea 3 aa	tys		
U T	I N N C N O A O Time and Temperature for Food Safety						R	O U T	I N			C O S	Employee Health			R		
	s (F = degrees Fanrenneit) 1. Proper cooling time and temperature						1	7			.5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	2 Proper Cold Holding temperature/(41°E//45°E)						13. Proper use of restriction and exclusion; No disch					anhara fran						
w	2. Proper Cold Holding temperature(41°F/45°F) Higher but no Tcs						eyes, nose, and mouth To post at hand sink					scharge from						
	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by H						nds					
H	4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves					used properly					
H	5. Proper reheating procedure for hot holding (165°F in 2					65°F in 2					15. No bare hand contact with ready to eat foods or appro- alternate method properly followed (APPROVED Y							
		•		Hours)										alternate method	D Y _. ,N _. .)			
		/		6. Time as a Public He	alth Control	l; procedures	& records							1	Highly Susc	ceptible Populations	s	
				Ap	pproved Sou	urce						/		16. Pasteurized for Pasteurized eggs		rohibited food not o	ffered	
			I	7. Food and ice obtained			: Food in									•		
				good condition, safe, a destruction											C	Chemicals		
	/			8. Food Received at pr At receiving	oper temper	rature						~		17. Food additive & Vegetables	es; approved	and properly stored	; Washing Fruits	
				Protection	n from Con	tamination								18. Toxic substan	nces properly	y identified, stored a	nd used	
				9. Food Separated & preparation, storage, di			g food								Wate	er/ Plumbing		
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na ppm/temperature							/		19. Water from approved source; Plumbing installed; prop backflow device			lled; proper					
H	11. Proper disposition of returned, previously served or reconditioned						/			İ	20. Approved Sev disposal	Ü	water Disposal Syste	em, proper				
	ı													Watch dr	oinc			
				Pri	iority Fou	ındation It	tems (2 Poi	ints) vi	olati	ions	Req	uire	Cor	Watch dra		rs.		
O U		N N O A	COS	Pro				ints) vi	O U		Requi	uire N A	C O	Watch dra	thin 10 day	s re Control/ Identifi	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: er 574 Fuel	Physical A			City/State: Rockw	all	Fs 9361	Page <u>2</u> of <u>2</u>				
				RATURE OBSE	ERVATIONS							
Item/Loc	eation	Temp F	Item/Location	1	Temp I	Item/	Location	<u>Temp</u>				
Bev co	ooler											
R/	ov coolor too	50										
	ev cooler tea											
Ene	ergy drink unit	40										
Bev	erage coolers											
45	5-50 non Tcs											
T.	I				ECTIVE ACTI							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHM	ENT HAS BEEN	MADE. YOUR A	TTENTION IS DI	RECTED 1	O THE CONDITIONS OBS	ERVED AND				
	Using reddy ice outsid	е										
	Need to post permit so public can read it											
	Door to tea cooler was open at insp - temps higher											
	Non Tcs only on site!											
	Restroom equipped / hot water 111											
	Watch mop sink and storage											
	Back room used for storage and damages /											
	Hand sink accessible and equipped / hot water 100											
	Three comp sink is not being used for warewashing / sanitizer not dispensing and test strips out of date BUT not use											
	Odor when running sir	nk froi	m drain									
45	General cleaning need	ded in ba	ack room - o	drains / und	er sinks / etc)						
	Watch items in front of	f panel b	ox.									
42	Minor cleaning needed	d inside (coolers									
	All items are prepacka	aged! Ar	nd non Tcs	!								
	Again advised not ren	ewing pe	ermit									
D	lb						7524 D Y. C.					
Received (signature)	See attac	shac	Print:	i			Title: Person In Char	ge/ Owner				
	שבב מוומנ		4									
Inspected (signature)		itici al	Print:	:								
	newy my mpo	uruk	- NS				Samples: Y N	# collected				