Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Da <b>3</b>	te: <b>/1</b> 2	4/	24	L	Time in: <b>7:40</b>	Time out: <b>1:15</b>		icense/Pe A-93							8	Food handlers	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U <sub>1</sub>		-Complai			Inve	stiga	tion	1	5-CO/Construction	6-Other	TOTAL/S	SCORE
Es	tabli	shm	ent :	Nan				Owner N							Number of Repeat Viol Number of Violations (	ations:		
Ph	ysica	al A	ddre	ess:	Rockwall, Tx	Ecol	st control plab 2/23/2	4		Ho N/A					e trap :/ waste oil 24/24 0 g	Follow-up: Yes 🖊	11/8	9/B
Ma					Status: Out = not in compoints in the OUT box for	mpliance IN = in c	compliance	NC Mark 's		obser					plicable COS = corrected on ex for IN, NO, NA, COS Ma	site $\mathbf{R}$ = repeat vio	lation W=	Watch
										ire In	nmed	liate	Corr	recti	ive Action not to exceed 3 da		C DOX TOT IX	
O U	mpli: I N	ance N O	Sta N A	C		perature for Fo			R	O U	N	N O	Stat N A	C O	Emp	loyee Health		R
T				S	1. Proper cooling time a	egrees Fahrenheit and temperature	ii)			T				S	12. Management, food emplo		employees;	
					2. Proper Cold Holding	temperature(41°	PF/ 45°F)				<b>'</b>				knowledge, responsibilities, a		charge from	
	<b>/</b>				See	_					/				eyes, nose, and mouth	na exercision, 1 to dist	enarge from	
			/		3. Proper Hot Holding t											ntamination by Han		
			<b>/</b>		4. Proper cooking time			οE: 2			/				14. Hands cleaned and prope			
			/		5. Proper reheating prod Hours)	cedure for not not	olding (163	F III Z			~				<ol> <li>No bare hand contact with alternate method properly fol Gloves</li> </ol>			.)
	<b>/</b>				6. Time as a Public Hea	alth Control; proc	cedures &	records								eptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; p Pasteurized eggs used when r N/A		fered	
					7. Food and ice obtained good condition, safe, and			ood in										
3				<b>&gt;</b>	destruction Dented	formula car	n								C	hemicals		
	/				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved & Vegetables	and properly stored;	Washing Fru	iits
						n from Contamin	nation				<b>/</b>				18. Toxic substances properly Stored low	identified, stored an	d used	
	~				9. Food Separated & propreparation, storage, dis			ood					l			er/ Plumbing		
	~				10. Food contact surfact Sanitized at 200			ed and			/			+	19. Water from approved sou backflow device City approved	rce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned Disc	of returned, previo	ously serve	ed or			/				20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
					Pri	ority Foundat	tion Iten	ns (2 Poi	ints)	violai	tions	Req			rective Action within 10 day	S		
O U T	I N	N O	N A	C O S		ority Foundat of Knowledge/			nts)	violat O U T	I N	Req N O	n N A	C C O S		s re Control/ Identific	ation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Mark Jordan	Print: Mark Jordan	Title: Person In Charge/ Owner Asst Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Physical Address:   Phys	F . 11'1	. N	Di . 1 A		G: /g: /		11: /D :://	D. C			
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