\$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
☐ Employee health

	ate: 2/2	21/	20	23	Time in: 10:40	Time out: 2:25		Fs 94							Food	d handlers	Food Managers 5	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow	v Up	3-Compla			-Inves	stiga	tion		5-CO/Constructi		6-Other	TOTAL/	SCORE
		ishm er 5			eese shop		Conta Krog	act/Owner l	Name:						* Number of Repe ✓ Number of Viol			40/0	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
Pl		al A			'		Pest contro See deli			Ho Na	ood			reas e del	se trap: waste oil:	F	Collow-up: Yes	<u>a</u> 10/9)U/A
		Com			tatus: Out = not in cor	mpliance IN =	in compliar	nce N	O = not	obser			= nc	ot app	plicable COS = corre	ected on si	te R = repeat	violation W-	
М	ark t	he ap	prop	riate	points in the OUT box for Prior				-	•••					, NA, COS ive Action not to exce	Mark ed 3 days		oriate box for R	
О	I	iance N	N	С	Time and Tem	nerature for	· Food Safe	etv	R	О		N	N	С					R
T T	N	0	A	O S		egrees Fahren	heit)			T		0		o s	12. Management, food		yee Health	al amployage	
		~			1. Proper cooling time a	ina temperatu	iie				~				knowledge, responsible			iai employees,	
					2. Proper Cold Holding	temperature(41°F/ 45°F)							13. Proper use of restr		l exclusion; No o	discharge from	
	3. Proper Hot Holding temperature(135°F)					+					To post at hand sinks Preventing Contamination by Hands								
		•			4. Proper cooking time a				+						14. Hands cleaned an				y
		•			5. Proper reheating proc	cedure for hot	holding (1	65°F in 2			V				15. No bare hand cont	tact with r	eady to eat food:	s or approved	
		•			Hours)										alternate method prop Gloves	erly follo	wed (APPROVI	ED YN.	.)
		/			6. Time as a Public Hea Prep only	ılth Control; p	procedures	& records	Ш							-	otible Population		
					Арр	proved Sour	ce						~		16. Pasteurized foods Pasteurized eggs used			offered	
					7. Food and ice obtained good condition, safe, an														
3					destruction See atta			•								Cho	emicals		
	~				8. Food Received at pro At receiving					Г	П		/		17. Food additives; ap & Vegetables	proved a	nd properly store	d; Washing Fr	uits
					<u> </u>	from Contai	mination				/				18. Toxic substances p	properly i	dentified, stored	and used	
					9. Food Separated & propreparation, storage, dis			g food								Water/	Plumbing		
					10. Food contact surface			aned and	+		П	1			19. Water from approv			alled; proper	
	~				Sanitized at 200				Ш		~				backflow device City approve	d			
		/			Proper disposition o reconditioned	of returned, pr	eviously se	rved or			/			/	20. Approved Sewage disposal	e/Wastewa	ater Disposal Sys	stem, proper	
					Prio	ority Foun	dation It	ems (2 Po		_		_		_	rective Action within	10 days			
O U T	I N	N O	N A	C O S	Prio Demonstration	•		`	oints)	violar O U T	I N	Requ N O	N	Corr C O S		-	Control/ Identi	fication	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Eddie Mae Falkner	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	er 575 cheese shop	Physical A Ridge		City/State: Rockwall	License/Permit # FS 9494	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT									
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp I						
Cured	meats cooler	37-40	Cheese wall									
Mui	ray Olive bar		37/38/39/40									
Toı	matoes in oil	38/39	Under counter coole	r								
St	uffed olives	39	At agur cheese sof	t 40								
Pack	aged olives unit	37-39										
Cl	neese island	38-42										
		OF	SERVATIONS AND CORRECTI	VE ACTIONS								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TION IS DIRECT	TED TO THE CONDITIONS OBSE	RVED AND						
	Checking for pull date	s daily										
	Hot water at hand sink		ee comp 114									
35	Avoid eating in prep a		•									
45	Need to clean floor un		and equipment									
			- sanitizer tested to be 200	mag								
	Spray bottle set up an			PP								
39/42/45	Area needs organizati											
28			only have a 6 day out date	on itdate	ed 3/11/2023							
07	Swiss cheese moldy to		•	<u> </u>	74 6717/2020							
	-		net and also inside cooler									
29	Need thermo for food											
Received	by:		Print:	Title: Person In Charge	Title: Person In Charge/ Owner							
(signature)	See abov	<u>/e</u>										
Inspected (signature)	See abou	utríck	Print:		Samples: Y N	# collected						