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 up Employee health
Employee health

		License/F	Permit # 8032						Est. Type <b>Deli</b>	Risk Category  Med	Page 1 of	2					
					tion: 1-Routine	2-Follow Up	3-Compla		_	Inves	stigs	tion		5-CO/Construction	6-Other	TOTAL/SCO	
Es	tabli	shme	ent l	Nam	ie:	Co	ontact/Owner			III V C.	, ugu	ition	_	* Number of Repeat Vio	lations:	TOTALISCO	TKE .
_	_	er 57 al Ad				Pest co	oger		Но	od		Gr	ease	✓ Number of Violations	Follow-up: Yes	7/93/	Α
	ge ro		aur c			Grocery			07/2			Gro	cery	/	N₀□ Pics		
Ma					tatus: Out = not in cor points in the OUT box for	mpliance IN = in comp	Mark	$\mathbf{O} = \text{not}$ X in app			NA x for	\ = no : IN, I	t app	plicable COS = corrected or NA, COS	n site $\mathbf{R} = \text{repeat vio}$ ark an $\mathbf{X}$ in appropriate	olation W-Wat e box for R	ch
					•		nts) violation	s Requi						ve Action not to exceed 3 de	ays		
О	Î	ance N O	N	tus C O	Time and Tem	perature for Food S	Safety	R	О		ance N O	N	С	T.	. W 141		R
U T	N	0	A	S		egrees Fahrenheit)			U T		0		o S		oloyee Health	amplayaası	
	/				Wif	and temperature				/				12. Management, food emple knowledge, responsibilities,		employees;	
					2. Proper Cold Holding	temperature(41°F/ 45	5°F)	+	-					13. Proper use of restriction	and exclusion; No disc	charge from	_
	<b>'</b>				See attached					~				eyes, nose, and mouth			
		~			3. Proper Hot Holding to	emperature(135°F)								Preventing Co	ontamination by Han	nds	
		~			4. Proper cooking time a	and temperature				~				14. Hands cleaned and propo	erly washed/ Gloves u	ised properly	
		•			5. Proper reheating proc Hours)	cedure for hot holding	g (165°F in 2							15. No bare hand contact wit alternate method properly for			
					,	11.0 . 1	0 1							Gloves	nowed (AFFROVED	, IN)	
Ш	(	<b>/</b>			6. Time as a Public Hea	ith Control; procedur	es & records								ceptible Populations		
					App	proved Source				/				16. Pasteurized foods used; pasteurized eggs used when		fered	
					7. Food and ice obtained	d from approved sour	ce; Food in			Ш		_		Cooking			
					good condition, safe, an destruction	nd unadulterated; para	site							(	Chemicals		
					8. Food Received at pro	oper temperature						П		17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
Ш					At receiving									Water only  18. Toxic substances properl	idantified stand on	.44	_
						from Contaminatio				<b>'</b>				Watch	y identified, stored an	u useu	
	~				<ol><li>Food Separated &amp; propreparation, storage, dis</li></ol>		ring food							Wat	er/ Plumbing		
	~				10. Food contact surface Sanitized at 200	es and Returnables ; C ppm/temperature	Cleaned and		W				1	19. Water from approved sou backflow device Work order on le	·	• •	
					11. Proper disposition or reconditioned	of returned, previously	served or			~				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
								<u> </u>		<u>.</u>	D		~				
					Pric	ority Foundation	Items (2 Po	oints) v	riolat	nons .	Keq	uire (	Cori	rective Action within 10 day	vs		
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: er 575 deli	Physical A Ridge		City/State: Rockwal		e 2 of 2				
			TEMPERATURE OBSERVA	TIONS		_				
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp F				
Salad	bar		Front mobile	34-35	Drawer unit	N/a				
Τι	una / melon	41/40	Floor freezer	-11	Cold top					
Εģ	ggs/ greens	41/41	Boars head	34/35	Cheese / lettuce	41/40				
V	ling station	N/a	Deli wall		Salad case					
	Rotisserie	N/a	33/34/36/37 /38	}	Lasagna/ potatoes	39/38				
Guad	camole end cap	36/38	Warmer on left	211	Chicken salad / crab	38/39				
Ηι	ummus side	35/40	Wif	-11	Wic	34/35				
Mob	ile home chef	29/36	Cheese/ meat customer cas	e 30's	Chicken raw/ chicken salad	34/40				
			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND				
rumoer		ro boing	conitized every 20 mine w	ith guete						
		<u> </u>	sanitized every 30 mins w		worked on ourrently					
			g unit not in operation as i		worked on currently					
W			pels at the store with ingred	lienis						
42	Tile work on warmers Clean inside metal cal		g addressed /							
42										
		being installed today								
40	Keep an eye on flooring									
40	Avoid using paper tow  Trash cans to clean ou		e cold top wells							
42	Discussed lids and ha		on trach cane							
32	Time to sand cutting b									
52	Using 7 days total for									
	Cleaning and sanitizin									
		·	leach cleanser/ rinse / qua	te canitiza	or .					
32	Replace rusty wire rac	•	•	is samilize	<del>7</del> 1					
32	Sanitizer at three com									
			··							
42/45	Sanitizer in spray bottle - 200 ppm									
32	Detailed cleaning under behind and around  Watch use of plastic containers that are not nsf approved as they are becoming difficult to clean									
43	Need light in wic	<u> </u>	and die net net depreted	ao inoy an	a second g amount to clean					
	Hot water 111 F									
42	Clean around hand sir	nks where	needed							
PLaced thermo label on pan to check back										
42/45		•		cks in bac	ck etc					
42	Detailed cleaning around three comp sink needed and racks in back etc  Clean old accumulation from metal pans bottoms and sides									
W	Watch hose on clean									
39	Keep an eye on clutter		•							
			-							
Received (signature)	See attac	ched	Print:		Title: Person In Charge/ Owner	r				
Inspected (signature)	See attac Kelly Kirkpo	utríck	Print:		Samples: Y N # collec	eted				