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
Allergy policy/training Vomit clean up Employee health
Employee health

Date:		21	Time in:	Permit #						Est. Type Deli	Risk Category Med	Page 1 of	2				
	02/24/2021 8:45 1:26 FS 8 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla									5-CO/Construction	6-Other	TOTAL/SCO					
Es	tabli	shm	ent l	Nam	ne:	C	ontact/Owner		1 4-T	invesu	igai	11011		* Number of Repeat Vio	lations:	TOTAL/SCO	/KE
	oge ysica				İ	Pest co	oger		Ноо	vd.	1	Gr	2000	✓ Number of Violations	COS: Follow-up: Yes	5/95/	Α
	ge ro		Jule	55.		Store			02/21			Stor		e trap :	No _		
M					tatus: Out = not in co points in the OUT box for	ompliance IN = in comp	oliance N	$\mathbf{O} = \text{not } \mathbf{O}$		ed	NA v for	= no	t app	plicable COS = corrected or M	n site $\mathbf{R} = \text{repeat vio}$ ark an $\sqrt{\text{in appropria}}$	olation W-Wat	tch
141	ak u	е цр	ргор	rute	•									ive Action not to exceed 3 de			
О	mpli:	N	N	С	Time and Ten	nperature for Food S	Safety	R	О	mpliar I 1	V	N	C				R
U T	N	0	A	o s	(F = d)	legrees Fahrenheit)	, da 200 j		U T	N ()		o S		oloyee Health		
		/			1. Proper cooling time a	and temperature								12. Management, food emple knowledge, responsibilities,		employees;	
					2. Proper Cold Holding	g temperature(41°F/ 4.	5°F)	+						13. Proper use of restriction	and exclusion; No dis	charge from	+
	/				See	•				/				eyes, nose, and mouth			
		/			3. Proper Hot Holding t	temperature(135°F)					-			Preventing Co	ontamination by Han	ıds	
		/			4. Proper cooking time	and temperature				/				14. Hands cleaned and prop	erly washed/ Gloves u	ised properly	
		_			5. Proper reheating prod	cedure for hot holding	g (165°F in 2							15. No bare hand contact wit			+
		~			Hours)									alternate method properly fo Using gloves	llowed (APPROVED	YN)	
		/			6. Time as a Public Hea Watch when meats our f	alth Control; procedur for slicing	res & records							Highly Sus	ceptible Populations		
					Ap	proved Source				/				16. Pasteurized foods used; pasteurized eggs used when		fered	
					7. Food and ice obtaine		rce: Food in								•		
	/				good condition, safe, ar	nd unadulterated; para									Chemicals		
					destruction Comme									17.75 1 112		W. 1. T	
	/				8. Food Received at pro At receiving	oper temperature				/				17. Food additives; approved & Vegetables	and properly stored;	wasning Fruits	
						n from Contaminatio	nn		H	•/				Water only 18. Toxic substances properly	y identified, stored an	d used	+
					9. Food Separated & pr									Watch storage			
	/				preparation, storage, dis	splay, and tasting								Wat	er/ Plumbing		
	~				10. Food contact surfac Sanitized at <u>200</u>	es and Returnables; ppm/temperature	Vatch			~				19. Water from approved son backflow device City approved	arce; Plumbing installe	ed; proper	
					11. Proper disposition or reconditioned	of returned, previously	y served or			~				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
	_			•	Pri	ority Foundation	Items (2 Pe	oints) vi				iire (Cor	rective Action within 10 day	vs		
O U	I N	N O	N A	C O	Demonstration	n of Knowledge/ Per	sonnel	R	O U			A	C O	Food Temperatu	re Control/ Identific	ation	R
Т				S	21. Person in charge pro				T				S	27. Proper cooling method u	sed; Equipment Ade	quate to	
	_				and perform duties/ Cer					/				Maintain Product Temperatu			
	/				22. Food Handler/ no us All employees as pa	nauthorized persons/ art of training	personnel			/				28. Proper Date Marking and Good	1		
						ordkeeping and Food Labeling				/				29. Thermometers provided, Thermal test strips Yellow digital	accurate, and calibrat	ed; Chemical/	
	/				23. Hot and Cold Water See	r available; adequate	pressure, safe								t, Prerequisite for O	peration	
	/				24. Required records av destruction); Packaged	vailable (shellstock ta				~				30. Food Establishment Pe	rmit (Current/ insp s	ign posted)	
						with Approved Proc								Utensils, Equ	ipment, and Vendin	0	
			. ,		25. Compliance with V HACCP plan; Variance									31. Adequate handwashing f supplied, used	acilities: Accessible a	nd properly	
					processing methods; ma	anufacturer instructio	ns							Equipped			
					Cons	sumer Advisory			2					32. Food and Non-food Condesigned, constructed, and u		e, properly	
			-		26 Posting of Caraci	er Advisories:	under cool J		_			\perp	_	Watch condition 33. Warewashing Facilities;	of food conta	iners etc	-
	/				26. Posting of Consume foods (Disclosure/Remi Posting					/				Service sink or curb cleaning	facility provided	useu/	
	_	_				nt) Violations Regi	iire Correctiv	e Action	Not	to Exc	eed	190	Da	Set up and work ys or Next Inspection, Whi			
O U	I N	N O	N A	C O		of Food Contaminat		R	O U	I I	N	N	C O		Identification		R
Т	. /			S	34. No Evidence of Inse				T				S	41.Original container labelin			
-	,				animals Watch for flie 35. Personal Cleanlines	es		+		V	1			-			
<u> </u>	V				36. Wiping Cloths; proj			+		I				Phys 42. Non-Food Contact surface	sical Facilities		
	/				Using spray				1	\perp			_	See			\perp
		/			37. Environmental cont					/				43. Adequate ventilation and			
	<u>~</u>				38. Approved thawing a Pull or cook	method				<u> </u>				44. Garbage and Refuse prop Watch			
					Prope	er Use of Utensils			1					45. Physical facilities installe See	ed, maintained, and cl	ean	
					39. Utensils, equipment dried, & handled/ In us						Ī			46. Toilet Facilities; properly	constructed, supplied	d, and clean	1
IL.					<u>_vvaicn</u> sinrane	se utensiis, property u	sed			•			_	Equipped			
		-			40. Single-service & sin and used Watch	ngle-use articles; prop	perly stored	-				_	-	47. Other Violations			+

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Marcus Gonzales	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er 575 deli	Physical A Ridge		City/State: Rockwa l		ge <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F				
Salad	par .		Island guac	36/38						
Cut	greens /eggs	41/39	Hummus area	39/41	Potato/ turkey					
Cut n	nelons / Mac salad	40/40	Boars head	36/39	Chicken salad / meat ball	s 36/37				
No w	ings at this time		Sandwich customer uni	t 29-39	Meat slicing case	30's				
Rotisserie	ambient (empty at this time)2 hr hold	147/201	Wif	-5	Cheese case	30's				
Deli r	nain wall (defrost)	39-43	Rotisserie cooked	167 / 189	Wic	30's				
	defrost		Blast chiller	34	Meat	39				
W	/ill Followup		Hot wells chicker	157/166						
	 	OB	SERVATIONS AND CORRECTI							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
		ad har / ir	agredients by request on all	ordered	items and printed on labels					
W	Will Followup on wings		· · · · · · · · · · · · · · · · · · ·	oracica	items and printed on labels					
W	Watch load limits in all									
,,	Dishmachine - 160/ st		Training oto							
		•	nree comp 111 and up / har	nd sink or	n slicer area 126					
W			In colder corners of warme		. 6.106.1 4.104.1 = 0					
			hicken and sold cold -34 F							
42	Minor cleaning inside									
42/45	General detailed clear	ing insid	e under and around							
	Warmer drawers not o	n at insp								
	Slicers are w r s using of	hlorinate	d cleaner / water/ quats - car	e to be tal	ken to rinse thoroughly before	anitizing				
	Every 4 hrs or less									
	Date marking for open	ed lunch	meats - 7 days today with	date oper	ned as day 1					
	Using ziploc bags unti	I meat is	used / then discarded							
	Sink sanitizer -200 ppr	m								
W			age on clean side of three c							
			installed over dirty side) - s		ing isn't the answer either					
			ed only for washing and cle							
W			or place into container befo							
42/45/40			ic / using cardboard to line							
W	Keep an eye on galval	nized she	elving / on carts and station	ary in wic	;					
Received (signature)	See abov	e	Print:		Title: Person In Charge/ Own	er				
Inspected (signature)		ıtrick	Print:							
	J - 1'-				Samples: Y N # colle	ected				