\$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

Date 01 .		5/20)2	2	Time in: 8:59	Time out: 10:20		FS 7								Food hand	llers	Food Managers	Page 1	of _2_	
					ion: 1-Routine	2-Follow U		3-Compla		4-	Inve	estig	atio	n	5-CO/Const			6-Other	TOTAL	SCORE	ì
		hmen nta			e: suites			tact/Owner I Soun	Name:						* Number of ✓ Number of	f Repeat Vio f Violations	olatio	ns:	4016		
Phy	sica	Add					est conti	rol :		Но	od				se trap :		Fo	llow-up: Yes	10/9	<i>3</i> 0/ <i>P</i>	١
679 1		ompli	ance	St	atus: Out = not in con	**************************************	provide complia		$\mathbf{O} = \text{not } \mathbf{c}$	Na	ved	N.	Na A = r		pplicable COS =	corrected o			lation W/-	Watch	
Marl	the	appro	pria	te p	oints in the OUT box for o	each numbered i		Mark	✓ in ap	prop	riate	box f	or II	N, NC	O, NA, COS	N	⁄ark a	, L			
Com	plia	nce St	atus		Prior	rity Items (3	Points	s) violations	Kequii	_	ompl		e Sta		tive Action not to	exceea 3 a	iays				
O U T		N N O A)	Time and Tem (F = de	perature for F egrees Fahrenhe		ety	R	O U T	N	N O	N A	O S		Em	ploye	ee Health]	R
				_	1. Proper cooling time a	and temperature			П		. ,				12. Management knowledge, resp			s and conditional	employees;		
	_	4			2 Proper Cold Holding	t(41	OE/ 450I	7)			V								-l f		
3					2. Proper Cold Holding to 2 coolers	temperature(41	r/ 43 I	-)			/				eyes, nose, and	mouth		exclusion; No dis	charge from	1	
			1	,	3. Proper Hot Holding to See	emperature(135	5°F)				<u> </u>				To move to			nea mination by Han	ıds		
H	•	/			4. Proper cooking time a	and temperature	•		H		✓							washed/ Gloves u		у	_
					5. Proper reheating process	cedure for hot he	olding (1	165°F in 2	1									ady to eat foods o		,	
	٠				Hours)							V			alternate method	properly fo	ollow	ed (APPROVED	YN.	_)	
	•				6. Time as a Public Heal	lth Control; pro	cedures	& records	Ш									ible Populations			
					App	proved Source					~				16. Pasteurized f Pasteurized eggs		•	ibited food not off ired	ered		
					7. Food and ice obtained																
·					good condition, safe, and destruction Comme	rcial	•	e										micals			
·					8. Food Received at prop To check	per temperature	9						/		17. Food additiv & Vegetables	es; approve	ed and	l properly stored;	Washing Fi	ruits	
					Protection	from Contami	ination				/				18. Toxic substa Below count			entified, stored an containers	d used		
3					Food Separated & propreparation, storage, disp Store Eggs low in white coo	play, and tastin	ed durin g	ig food								Wa	iter/ I	Plumbing			
·	/				10. Food contact surface Sanitized at 200 p			eaned and			~				19. Water from a backflow device City appro		ource;	Plumbing install	ed; proper		
		/			11. Proper disposition of reconditioned Disca			erved or			~				20. Approved Se disposal	ewage/Wast	tewate	er Disposal System	m, proper		
					Pric	ority Founda	ation I	tems (2 Po							rrective Action w	ithin 10 da	ıys				
	I N	N N O A)	Demonstration	of Knowledge	/ Persor	mel	R	O U T	N	N O	N A	O S		Temperat	ure C	Control/ Identific	ation		R
W	/				21. Person in charge pre and perform duties/ Cert On duty ?	,		<i>U</i> ,			/				27. Proper coolii Maintain Produc	ng method i et Temperat	used; ure	Equipment Ade	quate to		
·	1				22. Food Handler/ no un Posting on wall	nauthorized pers	sons/ per	rsonnel				/			28. Proper Date	Marking an	id disp	position 4 hrs after or	nened To	9	
					Safe Water, Recor	rdkeeping and Labeling	Food Pa	ackage			~				29. Thermomete Thermal test stri	rs provided	, accı	rate, and calibrat	ed; Chemic	al/	
	/				23. Hot and Cold Water Good	available; adec	luate pre	essure, safe			<u> </u>					Requireme	nt, Pı	rerequisite for O	peration		
	/				24. Required records avadestruction); Packaged F	ailable (shellsto Food labeled	ock tags;	parasite			~				30. Food Establ	ishment P	ermit	t (Current/ insp s	ign posted))	
					Conformance w						<u> </u>							nent, and Vendin			
		V			25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for sp	ecialized				~				31. Adequate has supplied, used Equippe		facili	ties: Accessible a	nd properly		
					Cons	sumer Advisor	y			W	V				designed, constru	ucted, and u	ised	surfaces cleanable	e, properly		
		Τ	Τ		26. Posting of Consumer											g Facilities;	; insta	alled, maintained,	used/		_
Ľ					foods (Disclosure/Remir Ingredients by reque	nder/Buffet Pla est	te)/ Alle	rgen Label			V				Service sink or c Supplied	curb cleanin	ig fac	ility provided			
0	I [N N		_	Core Items (1 Point	t) Violations	Require	e Corrective	Action R	Not O	_	Exce N	_	_	ys or Next Inspe	ction , Wh	ichev	ver Comes First]	R
U T	N	O A	S			of Food Contar				U T		0	A	O S	41.0 (2) (1)			ntification			
_	4				34. No Evidence of Inse animals							~		Ш	41.Original cont	ainer iabeii	ng (B	uik rood)			
1				_	35. Personal Cleanliness Remove egg	s / watch	ng or tob 1 StO	rage							40.37 5 15			Facilities			
1					36. Wiping Cloths; prop Store in sanitize	er / avoid	wipii	ng off		W	V				42. Non-Food Co Inside cooler	s					
1					37. Environmental conta Reach in yogu	irt unit					~							nting; designated a			
	•	/			38. Approved thawing n	nethod					~							disposed; faciliti		ed	
					•	er Use of Utens					~				Watch			naintained, and cl			
					39. Utensils, equipment, dried, & handled/ In use	e utensils; prop	erly used	1		W	V				Repair to	ilet lid		nstructed, supplied WOMENS	d, and clean		
1					40. Single-service & single and used See	gle-use articles	; proper	ly stored				~			47. Other Violati	ions					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Item/Loca	nent Name: uinta	Physical A		Tity/State:		License/Permit # Page 2.0						
Itom/I oce			TEMPERATURE OBSERVAT	IONS								
		Temp F	Item/Location	Temp F	Item/Location		Tem					
Steam	table		New commercial cooler	37/39								
	Sausage	140	Dairy	37								
S	mall cooler		Yogurt	40								
	Butter	54	New freezer	-2.6								
Cr	eam cheese	51	White residential									
	Yogurt	49	Cream cheese	43/44								
Unit is	s holding high temps	50										
		OI	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	All items are prepackaged and served by employee with exception of coffee and other items bagels too											
	Hot water in kitchen 110											
	Using yellow sanitizer for guest area and quats for kitchen											
02	Small customer cooler is holding 49-54 product temps avoid over stocking / unit is frozen up at this time - all Tcs foods to be discarded											
	All yogurt and cream cheese to be discarded today											
	Sanitizer in kitchen sink 200 ppm ecolab 146											
W	It would be good to have the two large bottles of Sani and soap below the sink where all other chemical are store (would need longer hose											
**	Store hand sanitizer away from gloves etc											
W			nst sides and back in new cooler as this deters air flow									
02	White residential cooler is holding borderline tempsturned to colder setting											
-02	WillMonitor and move Tcs if needed											
35/09												
	Restrooms - equipped BUT womens toiet seat is hanging off											
	Hot water in restrooms 110 F											
New	Need employee health signage at hand sink now											
	All items in freezer in plastic bags to be capable of providing ingredients by request											
	All eggs, sausage etc are precooked and are reheated in microwave											
	Avoid using card board to line shelving											
40		Reminder that all chemicals are to be used per label										
40		nicals ar	Yellow cleaner May not be used in Kitchen or on food contact surfaces unless Leanne indicates that it can									
40	Reminder that all cher		· · · · · · · · · · · · · · · · · · ·	ct surfac	es unless Lo	eanne indica	ates that it c					
40	Reminder that all cher	t be use	d in Kitchen or on food conta	ct surfac	es unless L	eanne indica	ates that it c					