## Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

✓ First aid kit	
Allergy policy/training	
Vomit clean up Employee health	
Employee health	

10		27/2	20	20	Time in: 12:14	Time out: <b>1:33</b>		icense/Peri							Limited Risk Category Low Page 1 of	
	-			•	tion: 1-Routine	2-Follow		-Complain		4-]	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
		ishm ooin					Lakepo	/Owner Na ointe	me:						* Number of Repeat Violations: Vumber of Violations COS:	^
		al A			ırch		Pest control :			Hoo Na	od				e trap : Follow-up: Yes V burterly / Teddy receives No Pic	А
	(	Com	ıplia	nce S	Status: Out = not in co	mpliance IN = i	in compliance	NO:	= not o				= no	t ap	plicable COS = corrected on site R = repeat violation W-Wat	tch
Ma	ırk tl	he ap	oprop	riate	points in the OUT box for <b>Prio</b>					-					D, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
Co	Î	iance N	N	C	Time and Ten	nerature for l	Food Safety		R	О		N	N	C		R
U T	N	0	A	O S	(F = d)	egrees Fahrenh	neit)			U T		0		o S	Employee Health	
		/			1. Proper cooling time a Discarded at er	nd of shift	any hot	foods			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
w	~				2. Proper Cold Holding One unit borderline s	temperature(4 see turned do	1°F/ 45°F) own see ex	it temp			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	/				3. Proper Hot Holding t Great	temperature(13	35°F)								Posting and new policy  Preventing Contamination by Hands	
	_	/			4. Proper cooking time Bacon is only raw item of	and temperatur	re er precooked	<u> </u>			/				14. Hands cleaned and properly washed/ Gloves used properly	
		. /			5. Proper reheating prod						./				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		•			Hours)	alth Control									Gloves	
		<b>'</b>			6. Time as a Public Hea	aun Control; pr	rocedures &	records							Highly Susceptible Populations	
					•	proved Source							~		Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required     Not using eggs	
	_				7. Food and ice obtaine good condition, safe, ar	nd unadulterate	ed; parasite	ood in							Chemicals	
					destruction Ben e K											
	~				8. Food Received at pro	oper temperatui	re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables  Water only	
			<u> </u>		Protection	n from Contan	nination				1				18. Toxic substances properly identified, stored and used  Stored low	
	~				9. Food Separated & pr preparation, storage, dis			ood							Water/ Plumbing	
2					Bacon only is raw all  10. Food contact surfac Sanitized at0			ed and						+	19. Water from approved source; Plumbing installed; proper backflow device	
3					11. Proper disposition of			ed or	_					1	City approved  20. Approved Sewage/Wastewater Disposal System, proper	
		~				arded	viously serve	cu or			~				disposal	
0	T	N	N	C	Pri	ority Found	lation Iten			_		_		_	rective Action within 10 days	R
U T	I N	O	N A	C O S	Demonstration		,	l	R	O U T	N	N O	A	C O S	Food Temperature Control/ Identification	K
					<ol><li>Person in charge pre</li></ol>	esent demonst	ration of kno	wledge							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					and perform duties/ Cer						~				Wantain Floduct Temperature	
	<b>/</b>					rtified Food Ma	anager (CFM	1)			ノ				28. Proper Date Marking and disposition	
	<u> </u>				and perform duties/ Ĉer 2  22. Food Handler/ no u	rtified Food Ma	anager (CFM ersons/ person	I)			\rangle \rangl				28. Proper Date Marking and disposition  Great  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	<b>'</b>				and perform duties/ Cer 2  22. Food Handler/ no us All volunteers  Safe Water, Recognition 23. Hot and Cold Water	rtified Food Manauthorized per rdkeeping and Labeling	anager (CFM ersons/ person d Food Pack	nnel age			\ \ \				28. Proper Date Marking and disposition  Great  29. Thermometers provided, accurate, and calibrated; Chemical/	
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Item/Loca Bev co	Soup ers under counter	1-30 Temp F 30's 169	TEMPERATURE OBSERVATI  Item/Location  Glass front cooler  Unit is used heavily this am	ons Temp F 43	Fs 9203  Item/Location  Turned down	Temp					
Bev co	Soup ers under counter	30's	Glass front cooler			Temp					
Coole	Soup ers under counter			43	Turned down						
	rs under counter	169	Unit is used heavily this am								
	1				Temped at exit	37					
Jı	1		2 door	35							
Jı	/ )	36	Turkey	39							
Jı	2	39	Freezer	-7							
Jl	3	29									
	uice cooler	38				_					
	4	38	CERTA TIONS AND CORRECTIVE	E A CITTON	ra						
Item	AN INSPECTION OF YOUR FST		SERVATIONS AND CORRECTIVE ENT HAS BEEN MADE. YOUR ATTENTION			AND					
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hot water at hand sink	s - 115 (	except one at 67 - to use the	other 4							
	Address trim piece mis	sing from	m shelving under counter								
10	Sanitizer in bucket - not showing on test strips -										
			e it difficult to see to clean								
	Kitchen: Hot water 114	<u> </u>									
	Sink sanitizer is below required minimum and will be hand mixed until ecolab can check it!										
		til ecolab cari check it:									
			- replace those where need	eu							
+	Time to replace burned out bulb in freezer										
	Using gloves to touch										
	Keep an eye on ice ma		terior								
	using of yellow digital										
		are not b	eing served at this time								
	New aprons daily										
			•								
Covid	Corooning ampleyees	l and val	untooro / maaka / taatina it =	aggibla a	avanced / gloves used for all a	rocc/					
			<u> </u>		exposed / gloves used for all a	แยสร/					
			ed pastries and only during w	eek are	sandwiches and soups used						
	Weekends - only prepa	ackaged	Print:		Title: Donon I. Chamal C.						
Received h (signature)	<sup>®</sup> See abov	e'			Title: Person In Charge/ Owne	1					
Inspected (signature)	See abov Kelly Kirkpa	ıtríck	Print:		Samples: Y N # collec						