\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Da	ıte:				Time in: Time out:	License/Pe	ermit #						Est. Type	Risk Category	Callii	
		3/	20	21	11:12 12:23	Fs 93							Training		Page 1 of 1	2_
Pu	rpos	se o	f Ins	pec	tion: 1-Routine 2-Follow Up	3-Complai		4-	Inve	stig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
	tabli kes					Contact/Owner N _akes regiona							★ Number of Repeat Violat ✓ Number of Violations CO			_
Ph	ysica	al A	ddre	ss:		control :		Но	od				e trap :	Follow-up: Yes	7/93/	4
152	25 aiı				IN = in cor	opr 11/08/21					+-			No□ Pic		
Ma					tatus: Out = not in compliance Note = 11 compliance Out = 11 compliance	Mark •	$\int = \text{not o}$ $\int \text{in app}$						pplicable COS = corrected on s D, NA, COS Mark		olation W-Wate ate box for R	ch
Co	mpli	onor	Sto	trac	Priority Items (3 Po	oints) violations	Requir	_					ive Action not to exceed 3 day	s		ſ
O U	I I N	N O	N A	C	Time and Temperature for Food	l Safety	R	O	Í	N O			Employee Health			R
T	.,	Ŭ		Š	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T		Ŭ		Š	12. Management, food employe		employees:	
		~			Trioper cooming time and temperature				/				knowledge, responsibilities, an		emproyees,	
					2. Proper Cold Holding temperature(41°F/	45°F)	H		_				13. Proper use of restriction an	d exclusion; No dis	charge from	
	V				See				•				eyes, nose, and mouth Posting			
		~			3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands					nds		
		/			4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves			ised properly				
					5. Proper reheating procedure for hot holds	ng (165°F in 2			15. No bare hand contact with ready to eat foods or approximate method properly followed (APPROVED Y.							
		•			Hours)								alternate method property fond	weu (AFFROVED	, 1. 'N' ')	
			/		6. Time as a Public Health Control; proceed	lures & records							Highly Susce	ptible Populations		
					Approved Source						/		 Pasteurized foods used; pro Pasteurized eggs used when red 		fered	
	<u> </u>				7. Food and ice obtained from approved so	ource: Food in										
	•				good condition, safe, and unadulterated; padestruction								Ch	emicals		
					8. Food Received at proper temperature								17. Food additives; approved a	nd properly stored	Washing Emits	
	~				Bringing own / buying from	n store					/		& Vegetables	na property storea,	washing Fruits	
					Protection from Contamina				/				18. Toxic substances properly	identified, stored an	id used	
					9. Food Separated & protected, prevented	during food							Low inside			
	'				preparation, storage, display, and tasting									/ Plumbing		
	~				10. Food contact surfaces and Returnables Sanitized at _200 _ ppm/temperature	; Cleaned and			/				19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
		/			11. Proper disposition of returned, previou reconditioned	sly served or			/				20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
					Priority Foundation	on Items (2 Po	ints) vi	olat	ions	Req	uire	. Cor	rective Action within 10 days			
O U	I N	N O	N A	C 0	Demonstration of Knowledge/ Po	ersonnel	R	U		N O	N A	C 0	Food Temperature	Control/ Identific	ation	R
Т				S	21. Person in charge present, demonstration			Т				S	27. Proper cooling method use	d; Equipment Ade	quate to	
	_				and perform duties/ Certified Food Manag 2 on site				V				Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized person Exempt	s/ personnel				/			28. Proper Date Marking and d	lisposition		
					Safe Water, Recordkeeping and Fo	od Package		29. Thermometers provided, accurate, and calibrated; Cher Thermal test strips				ed; Chemical/				
	ام				Labeling 23. Hot and Cold Water available; adequate	e pressure safe		_					Thermo for coolers			
	~				24. Required records available (shellstock	1							Permit Requirement, 30. Food Establishment Pern	-	-	
	~				destruction); Packaged Food labeled	tags, parasite			/				Posted	int (Current msp s	ign posted)	
					Conformance with Approved Pro	ocedures								oment, and Vendin	ıg	
					25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special								31. Adequate handwashing fac supplied, used	ilities: Accessible a	nd properly	
			V		processing methods; manufacturer instruct	ions			•				Equipped			
					Consumer Advisory			١,٨					32. Food and Non-food Contact designed, constructed, and used		e, properly	
					26 B 3 60 A11	1 1 1		۷۱					Watch use of cont 33. Warewashing Facilities; in:	ainers etc	1/	
			/		26. Posting of Consumer Advisories; raw of foods (Disclosure/Reminder/Buffet Plate)/Commercial products or personal			2					Service sink or curb cleaning f	acility provided		
					Core Items (1 Point) Violations Re		Action	Not	to F	rco	od Qi	0 Da	Three comp sink will		ishmachine	
O U	I N	N O	N A	C O	Prevention of Food Contamin		R	O		N O		CO	_	lentification		R
T			•	Š	34. No Evidence of Insect contamination,			T				s	41.Original container labeling			
_	~				animals 35. Personal Cleanliness/eating, drinking of		\square			•						
W					Always store low								· ·	al Facilities		
	/				36. Wiping Cloths; properly used and store	ea	Ш		/				42. Non-Food Contact surfaces			
1	_				37. Environmental contamination See				~				43. Adequate ventilation and li	ghting; designated a	areas used	1
		/			38. Approved thawing method				/				44. Garbage and Refuse proper Watch	ly disposed; faciliti	es maintained	
					Proper Use of Utensils			1					45. Physical facilities installed. See	, maintained, and cl	ean	
					39. Utensils, equipment, & linens; properly				_				46. Toilet Facilities; properly of	onstructed, supplied	d, and clean	1
	~				dried, & handled/ In use utensils; properly Watch				~				Need new signs			
1				/	40. Single-service & single-use articles; pr and used See attached					/			47. Other Violations			
Ī					Joe allacined		1	1	1	1	1	1				1

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: s regional	Physical A Airpor		City/State: Rockwall	License/Permit # FS 9342						
				OBSERVATIONS							
Item/Loc	ation	Temp F	Item/Location		Item/Location	Temp I					
Uprigh	nt cooler	36/38									
0	-l										
2	door freezer	5/7									
_		OB	SERVATIONS AND	CORRECTIVE ACTIONS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE, YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
	Kitchen not in use at insp										
	Hot water. 110 F										
	Hand sink supplied with soap and towels										
	Dishmachine -	•									
	Kitchen used for instruction										
	Grease trap - fat boys										
	Dry storage - looks go	od! Che	micals low								
Keeping refrigeration log on site											
29	Will add thermo to wa	rmest loc	ation of cooler - w	atching temps							
40 / cos	Will monitor using disp	osable p	lastic containers	hat once contained I	unch meats etc						
37 w	Watch and address handles to freezer - condensation developing and dripping onto floor										
Meals are all personal											
	Discussed storing me	als on bot	tom in coolers								
	Using quats product f	or tables	and food contact	surfaces							
Tested both to be 200 ppm											
45	45 Clean air vents where needed										
33 Suggest having Dishmachine serviced as thermo gauge indicates 200 F while plate temp is						showing 160 F					
	Temp appears to be o		•								
	Three comp sink is on site to use detergent and sanitizer on site										
!!	Provided thermo strips for operator to use to test machine										
	Toot atvine for blooch on site to use for three same sink										
	Test strips for bleach on site to use for three comp sink										
Avoid using quats and bleach together Hot water tempered in restrooms 96/98F To pack your board was beginned.											
								To post new hand wash signs			
Received	by:		Print:		Title: Person In Charg	ge/ Owner					
(signature)	See abov	/e									
Inspected	See abou		Print:								
(signature)	Kellv kirkho	utríck	\mathcal{RS}								
					Samples: Y N	# collected					