\$50.00 fee for 2nd Followup if needed

## **Retail Food Establishment Inspection Report**

City of Rockwall

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

Date <b>06</b> .		)/20	)22	Time in: 2 10:01	Time out: <b>11:42</b>		icense/Perr							$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$	_
				ction: 1-Routine	2-Follow U		Complaint		4-]	Inve	tiga	tion		5-CO/Construction   6-Other   TOTAL/SCOR   * Number of Repeat Violations:	E
		nment		ne: isted living			Owner Nati tone sen		ivin	g				✓ Number of Violations COS:	⊃
		Addr dical c				est control : C biweekly			Hoo 02/2					etrap/ waste oil Follow-up: Yes V I //OJ/ L //2022 1500 gals / darpro 6 months No	)
Marl				Status: Out = not in core points in the OUT box for	each numbered it		Mark 🗸		ropri	iate bo	x for	r <b>IN,</b> I	NO,	plicable $COS = corrected on site NA, COS$ $Mark an$ $N = repeat violation W-Watch in appropriate box for R$	L
Com	plia	nce Sta	atus	Prior	rity Items (3	Points) vi	iolations R	equir	_			Corr Statu	_	ve Action not to exceed 3 days	
		N N O A		Time and Tem $(F = de$	perature for Fe egrees Fahrenhe		Ī	R	U T	I N	N O	A	C O S	Employee Health	R
	·			1. Proper cooling time a Discussed	nd temperature					/				12. Manag <del>ement, food</del> employees and conditional employees; knowledge, responsibilities, and reporting	
3			~	2. Proper Cold Holding Butter on tables	temperature(41°	°F/ 45°F) cates 33	3-40f)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
H.				3. Proper Hot Holding to See	emperature(135	i°F)								To be posted at hand sink  Preventing Contamination by Hands	
	/			4. Proper cooking time a	and temperature	)			W	<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly Checking on soap	
	ı			5. Proper reheating proc Hours)	edure for hot ho	olding (165°	F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N .)	
		<b>✓</b>	,	6. Time as a Public Heal Not allowed for hsp	lth Control; prod	cedures & 1	records							Highly Susceptible Populations	
		<u> </u>		·	anoual Course									16. Pasteurized foods used; prohibited food not offered	
				7. Food and ice obtained	oroved Source	d course Foo	od in		W					Pasteurized eggs used when required Cooking eggs that are shelled thoroughly	
3			/	good condition, safe, and destruction Sysco /	d unadulterated:	; parasite								Chemicals	
·	/			8. Food Received at pro	per temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protection	from Contami	ination			3			•	/	Water  18. Toxic substances properly identified, stored and used  Moved at insp	
W				9. Food Separated & propagation, storage, dis			ood							Water/ Plumbing	
	/			10. Food contact surface Sanitized at 100 p	es and Returnable ppm/temperature	oles ; Cleane re 200-	d and 400			/			•	19. Water from approved source; Plumbing installed; proper backflow device  City approved	
۱۸/				11. Proper disposition of		iously serve	ed or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
VV	_					Welli Ol 113	p group			1 1				1	
VV	ľ							ts) vi	_		_		_	rective Action within 10 days	_
		N N O A	C O S	Prio Demonstration	ority Founda	ation Item	ns (2 Poin	ts) vi	iolati O U T		Requ N O	N A	Corr C O S	rective Action within 10 days	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: Shore assisted	Physical A Medic	ddress: al drive	City/State: Rocky	/all	License/Permit # 8972	2 of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS							
Item/Loca	ation	Temp F	Item/Location	Temp	F Item	/Location		Temp I			
Cooke	d steak fingers	181	Three door freeze	r -6/-	8						
Stear	m table ambient	154-161	White residential coole	er							
	Cooler 1		Whole Produce onl	y 42	2						
To	omato/ milk	40/40	Freezer area over coole	r <b>11</b>							
	Cooler 2		2 door freezer	6.7	7						
Chicken s	salad / chicken salad premade	41/41									
Cooler 3	(items below dated 06/19/22		Temp of whipped butter was R	⊤ <b>7</b> 8	3						
Chicke	en soup /meat sauce	39/40									
	·		SERVATIONS AND CORRECTI	VE ACT	ONS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Keep an eye on dumpster area										
02 cos	Watch placement of butters on tables and other shared disposable condiments hsp group - also buyer is whipped and per fda is Tcs food										
	Watch placement of butters on tables and other snared disposable condiments nsp group - also buyer is whipped and per to a is los food.  Chef will make adjustments to keep per code / will only be served per request at meal and discarded if not used.										
	Ice is dispensed by staff food handlers not residents - must be protected and in drainable container										
40	Tea dispensers are cleaned weekly - to check with manuf / store forks and spoons with handle up										
10	Sanitizer in buckets for tables tested to be 400 ppm - label indicates 200-400 on food contact surfaces and air dry										
39			d mop storage next to ice			on rood contact cana	1000 4114 (	an ary			
42/45			nent ice machine, cooking								
			p room/ address rusty shel			nould be allowed to	hang to	dry			
•					_						
		gloves under sanitizer in mop room on shelving / and avoid storage of bug spray next to gloves on top shelf									
18 cos Avoid storing spray bottle on chemical indicator area on Dishmachine  Dishmachine is sanitizing at 50-100 ppm chlorine											
!!			• • • • • • • • • • • • • • • • • • • •	34 and	นท						
Will check on new soap product at hand sink / hot water 134 and up  42/45 Need to clean grease accumulation on surfaces											
W											
W Need to organize all coolers where needed-  Clean inside allCoolers where needed - non food areas											
	Discussed cooling down items - freezer /ice bath for liquids et.										
W	· · · · · · · · · · · · · · · · · · ·										
39	Avoid over stocking freezer that may interfere with door closing properly etc										
39/42											
32	•	•	badly cracked and coated			•					
42	Clean cart that is used		•								
Cos	To close up salt and rice and other dry good tightky or transform to container with lids										
07	To discard 3 cans of milk dated 04/2022 in dry storage										
40	Organize dry storage to protect pans / to go containers etc / invert foil pans										
45	Grout issues observed	-	•	· · · · · · · · · · · · · · · · · · ·				-			
	Ice bar for wrapped salad plates is manned by staff only no self service										
	Tables will be sanitized before setting for lunch										
Received (signature)			Print:			Title: Person In Char	rge/ Owner				
Inspected (signature)	Kelly kírk	hatri	Print:								