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

D	ate:				Time in: Time out: License/Pe				ermit #						Est. Type			
	05/25/2021 2:05 Purpose of Inspection: 1-Routine		3:32 FS 924			<u> 240</u>						Senior	Page <u>1</u> of <u>2</u>	-				
		se of ishme				2-Follo		3-Complai		4-	Inve	stiga	ation	1	5-CO/Construction * Number of Repeat Violation	6-Other	TOTAL/SCOR	E
		ty He					Hawt	horne	vanie.						✓ Number of Violations CO	S:	8/92/A	
		al Ad jacket		ss:			Pest contro Terminix mo	nthly		Ho 03/2						ollow-up: Yes□ o☑COS	0/32/	`
					tatus: Out = not in con	mpliance IN	= in compliance	ce NO	O = not						plicable COS = corrected on site	te R = repeat vio	lation W- Watch	ı
M	lark t	ne app	orop	riate	points in the OUT box for Prio										O, NA, COS Mark ive Action not to exceed 3 days		ite box for K	
C	_	iance	Stat N	tus	Time and Tem	anoroturo fo	r Food Sofot	fa;	R	C	ompl	N	Stat N	tus C				R
U T		О	A	O S	(F = de	egrees Fahre	enheit)	ty		U T		0	A	O S		yee Health		
	1				1. Proper cooling time a Pasta	and temperat	ture				/				12. Management, food employed knowledge, responsibilities, and		employees;	
					2. Proper Cold Holding	temperature	e(41°F/ 45°F)	ı	Н						13. Proper use of restriction and	l exclusion; No disc	charge from	
	/				See						'				eyes, nose, and mouth Screening at arrival			
	/				3. Proper Hot Holding t See	temperature((135°F)								Preventing Conta	amination by Han	ıds	
	1				4. Proper cooking time Per hot holding	and tempera	ture				/				14. Hands cleaned and properly	washed/Gloves u	ised properly	
		_			5. Proper reheating proc Hours)	cedure for ho	ot holding (16	55°F in 2				/			15. No bare hand contact with realternate method properly follow			
					6. Time as a Public Hea	alth Control:	procedures /	& records	Н						Gloves			
		•			Not allowed for hsp		F				T		1		Highly Suscep 16. Pasteurized foods used; proh	hibited food not off		
					App	proved Sou	rce				/				Pasteurized eggs used when requ P eqqs		lered	
					7. Food and ice obtained good condition, safe, an	d from appro	oved source; l	Food in			1				ı eggs			
	/				destruction Sysco	ia unadunera	ateu; parasite								Che	emicals		
					8. Food Received at pro	oper tempera	ture		Ħ						17. Food additives; approved an	nd properly stored;	Washing Fruits	
L	V				To check				Ш		•				& Vegetables Water only			
						from Cont				3				/	18. Toxic substances properly id See one comment	dentified, stored an	d used	
	1				Food Separated & preparation, storage, dis			food							Water/	Plumbing		
-					Good 10. Food contact surface			ned and	H		Τ				19. Water from approved source	e; Plumbing installe	ed; proper	
	•				Sanitized at 200	ppm/temper	160 Tature	0			/				backflow device On hose attachme			
		/			11. Proper disposition of reconditioned Disco	of returned, p	previously ser	rved or			/				20. Approved Sewage/Wastewardisposal	ter Disposal Syster	m, proper	
					Disc	arucu												
							ndation Ite	ems (2 Po	ints) ı	violar	tions	Rea	uire	Cor	rective Action within 10 days			
O U	I	N O	N A	C O		ority Fou			ints) 1	O U	I	Req N O	nire N A	Cor C O	rective Action within 10 days Food Temperature	Control/ Identific	ration	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: ty heights	Physical A Yellow	ddress:	City/State: Rockwal		License/Permit # FS 9240		Page <u>2</u> of <u>2</u>		
	, ,		TEMPERATURE OBSERVA	TIONS						
Item/Loc	cation	Temp F	<u>Item/Location</u>	Temp F	Item/Location			Temp F		
Uprigh	nt cooler	37/38 SmallReach i		35/36	Wif			6		
(Sourcream	39	Top pimento	39						
S	Steam table	Wic Butter 171 Lettuce		30's						
С	ooked meat			41						
	Cheese			39						
	Chili	198	Pasta	40						
	Beans	203	Melon	39						
	Taco meat	170/188								
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS .					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDI	TIONS OBSE	ERVED AN	D		
W		iments or	n tables - HSP group - disc	ussed as i	part of food code					
W	Also butter may not be									
	Hot water at 110 plus good									
	Sanitizer in bucket 200 ppm									
	Using comark thermod	couple								
42			ıpright cooler for milk - fan	guards						
39	Best to store clean pla	<u> </u>								
	Discussed keeping salads inside cooler to serve and avoid placing on top of the cold top lids on top									
42/46										
	Discarded left overs in steam table from lunch today - good temps however									
W	Watch storage of emp	loyee dri	nks and store low	-						
32 / COS	Replace strainers where needed with broken metal princes									
	Sink sanitizer 200 ppm / dishmachine - 160 surface reading with stickers									
	Good date marking in wic									
39	Watch storage of clean plates on second shelf in wic									
W/ 40 Avoid floor storage in wif / avoid reuse of cardboard coats boxes for nonOriginal product										
W	Keep bags of flours tie	ed up at r	night or place into containe	er with lids	in dry storage					
45/34	Detail cleaning under	items in c	lry storage / clean any spil	ls as well						
42	Clean accumulation on	lids etc of	dry goods - use nsf approve	d container	sWith lids - purpl	e handles	to be cl	leaned		
18/COS	Chemical storage in b	ack room	- to be below food related	d coffee filt	ers and bags fo	r food ar	nd stirre	ers		
COS	Addressed the above	during in	sp							
W	Reminder to always up									
W	Need to tidy up outsid									
Good			e attached outside - part of							
	Dry storage is over crowded at this time and plans to work through it									
	Will get direction from state/ fda									
W	Need to protect - preset place settings - will send code reference / also watch edible skim fruit d by: Print: Title: Person In Charge/ Owner									
Received (signature)	See abov	/e	Print:		11tle: Per	son in Charg	ge/ Owner			
Inspected (signature)		utríck	Print:							
	<i>y</i> 1				Samples: `	Y N	# collected	d		