	Fc	วไไ	0\	Nι	ip fee of											1 =	••	
	\$5	50	.0	0	after initi	al Retai	l Food Esta	ablis	hm	en	nt In	sp	ect	tion Report			kit olicy/trainii	na
Followup City of				City of	Rockwall							Vomit clean up						
Date: Time in: Time out: License/Pe												Food handlers Food managers						
		1/2	20	22	2:27	3:15				st	pe	rm	nit	FS 9301	Within 30 days of hire	2	Page <u>1</u> of _	2
Pu	rpo	se of	f Ins	spec	tion: 🖌 1-Routine	2-Follow Up	3-Compla	int [_		vestig			5-CO/Const		6-Other	TOTAL/SCO	RE
		ishm Cae			ie:		Contact/Owner I Jones	Name:							f Repeat Violat f Violations CO		10/00/	/ ۸
	2	al A acke		ess:			control : inix monthly			ood dz 1	0/27-2			se trap : bys due		Follow-up: Yes 🖌 No 🗌	10/90/	Α
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW-W-W-W-W-W-W-W-W-W-W-W-W-W-W-W-W-W-W-										ch								
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
	Î	I N N C N O A O Time and Temperature for Food Safety (E = dogroup Fabroahait) (E = dogroup Fabroahait) (E = dogroup Fabroahait)			R	U N O A O				С		Emple	oyee Health		R			
Т		_	A B (F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т				s 12. Management, food employees and conditional employees;					-		
		V								V			knowledge, responsibilities, and reporting					
	~		2. Proper Cold Holding temperature(41°F/45°F) See attached					13. Proper use of restriction and exclusion; No dischar eyes, nose, and mouth To post at hand sink - emailed						scharge from				
	~	3. Proper Hot Holding temperature(135°F) Ambient only												tamination by Har	nds			
		4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Glo						ly washed/ Gloves i	used properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					15. No bare hand contact with ready to eat foods o alternate method properly followed (APPROVED											
w		Hours)									<u> </u>	Utensils tou	ich rte only	Ch rte only Highly Susceptible Populations				
vv]			Wil check on premade	e pizza before cookir	ng tphc							16. Pasteurized f	foods used; pro	phibited food not of		-
						Approved Source						V		Pasteurized eggs	s used when re	quired		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals					
	~				8. Food Received at p To check tem									& Vegetables		ind properly stored;	-	
						on from Contamina				V				18. Toxic substa Watch and s		identified, stored ar	nd used	
	~				9. Food Separated & preparation, storage, o		during food								Water	/ Plumbing		
	~				10. Food contact surface Sanitized at 200	aces and Returnable _ ppm/temperature	s ; Cleaned and Watch		3	3			Γ	19. Water from a backflow device	÷ .	ce; Plumbing install	led; proper	Γ
		~			11. Proper disposition reconditioned					v	/			20. Approved Se disposal	ewage/Wastew	ater Disposal Syste	em, proper	
Priority Foundation Items (2 Poi				oints)	viola	ution	ns Red	Juir	e Co	See aboverrective Action w								
O U T	I N	N O	N A	C O S	Demonstrati	on of Knowledge/ H	Personnel	R		D I U I	I N N O				Temperature	e Control/ Identifio	cation	R
	~			5	21. Person in charge j and perform duties/ C											d; Equipment Ade	equate to	
_					2 22. Food Handler/ no		, , ,					_		Maintain Produce 28. Proper Date	*			
_	V				All within 30 days	cordkeeping and Fo	-		_	_	V	-		To use withi	in 24 hrs oi		ted; Chemical/	
				23. Hot and Cold Water available; adequate pressure, safe				2	2				Thermal test str Need ther		bd			
	~				See					-1		r	T			Prerequisite for O		
	~				24. Required records destruction); Package Handed to C	available (shellstock				V				To post	lisnment Pern	nit (Current/ insp s	sign posted)	
	1					e with Approved Pr	rocedures					1		ť		oment, and Vendir ilities: Accessible a		
			~		HACCP plan; Varian processing methods; i	ce obtained for spec	ialized		v	\ .				supplied, used Equipped	e		and property	
						onsumer Advisory										ct surfaces cleanable	e, properly	_
						·			۷	Λ				designed, constr Watch co	ucted, and use	d nd replace a	as needed	
	~				26. Posting of Consum foods (Disclosure/Res	minder/Buffet Plate)	or under cooked / Allergen Label			v				Service sink or c	curb cleaning f	stalled, maintained, acility provided		
					Ingredients by req Core Items (1 Po		equire Corrective	e Actio	n No	ot to	Exce	ed 9	00 Da			only right n never Comes First		
O U T	I N	N O	N A	C O S	Preventio	n of Food Contami	nation	R			I N N O	N A			Food I	dentification		R
1				5	34. No Evidence of Ir animals Gap at bac		rodent/other				~			41.Original cont	ainer labeling	(Bulk Food)		
	~				35. Personal Cleanlin	ess/eating, drinking									Physic	al Facilities		
1				~	36. Wiping Cloths; pr To store in Sa	ani	red		1					42. Non-Food C General				
		~			37. Environmental co Watch	ontamination				V				Watch		ghting; designated		
		~			38. Approved thawing Cooler	g method				V	/			Watch		rly disposed; faciliti		_
	,					per Use of Utensils			1	_				General		, maintained, and cl		<u> </u>
w					39. Utensils, equipme dried, & handled/ In Cleaning every	use utensils: properl	v used		V	Λ						constructed, supplie ement of towels /		
1					Cleaning every 40. Single-service & and used	single-use articles; p	properly stored	$\uparrow \uparrow$	╞	╈	~	Γ		47. Other Violat	ions			+
11					and used See a	anached												

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Erick Rodriguez	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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TEMPERATURE OBSERVATIONSItem/LocationTemp FItem/LocationBottle cooler37Wic37Hot holding unitsSauce41142/131/139Wings out to prep49Pizza table(Returned to wic)	Temp F									
Bottle cooler37Wic37Hot holding unitsSauce41142/131/139Wings out to prep49										
Hot holding unitsS7142/131/139Wings out to prep49										
142/131/139 Wings out to prep 49										
Pizza table (Returned to wic.)										
Sausage 41 Upright freezer 9										
Ham 41										
Cheese 39										
Under cheese / ham 38/38										
OBSERVATIONS AND CORRECTIVE ACTIONS	•									
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS Number NOTED BELOW: all temps F	S OBSERVED AND									
Hot water										
19 Front hand sink still not repaired - drains is still not free flowing										
42/45 General cleaning needed under around on over behind equipment - including shelving										
Cleaning minor inside pizza table										
Sanitizer in bucket 200 ppm										
Wic to clean as needed shelving floor fan guards etc										
Cleaning pizza oven nightly for debris on bottom tray										
	Clean outsides of food containers and surfaces that are touched									
	Need new thermo for the food									
Pizzas premade once they have cheese and pepp they have a 1 hr self life - will check the Minor elegening of air vents at a	nie for tphc									
45 Minor cleaning of air vents etc40 Avoid lining shelving with cardboard										
W Watch condition of pans and other food containers replace when needed										
Three comp sink 111 at wash sink										
45 Time to resilicone behind three comp sink										
W Need to have soap dispenser working - currently adding by hand										
W To address extra dispensers over three comp sink										
42 Minor cleaning inside upright freezer										
36 Watch storage of dirty wiping cloths stored around on shelves - store in solution.										
Ambient temp in kitchen 87/88										
Received by: (signature)Print:Title: Person InInspected by: (signature)Print:Print:Kelly kirkpatrick RSSamples: Y	Charge/ Owner									
Inspected by: (cignature) Print:										
(signature) Kelly kirkpatrick RS Samples: Y	N # collected									