\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date 01		3/20)22			Time out: 12:39		License/Pe Food		42)				Food handlers Pood Managers Page 1 of 2	2			
					on: 1-Routine	2-Follow U	ín 📗	3-Complain		4-I		tiga	tion	_		RF.			
Esta	blis	hmen	t Na	me:		_ 2-ronow C	_	tact/Owner N		1 4-1	.II v Cs	uga	11101		* Number of Repeat Violations:	KE			
				top	283	l n	Love		<u> </u>	T.T.	1				✓ Number of Violations COS: 10/90/	Δ			
I-30	sıca	l Add	ress:			Ork	st contr in	rol :		Hoo Na	od		G	reas	se trap : Follow-up: Yes I U/9U/1	, ,			
	C	ompli	ance	Stat	tus: Out = not in com	pliance IN = in		110	= not ol						pplicable COS = corrected on site R = repeat violation W-Watch	ch			
Marl	k the	e appro	priat	e po	oints in the OUT box for ea										O, NA, COS Mark an In appropriate box for R tive Action not to exceed 3 days				
		nce St		I		10) 1001115 (0	- 01110	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		Co	mpli	ance	Stat	tus	The factor world checked a stary's	L			
O U T		N N A			Time and Temp	erature for For grees Fahrenhe		ety	R	O U T	N N	I N N N O A		C O	Employee Health				
1			3	1	. Proper cooling time an		/			1				S	12. Management, food employees and conditional employees;	Т			
	•										~				knowledge, responsibilities, and reporting				
2. Proper Cold Holding temperatured See					emperature(41°	°F/ 45°F		13. Proper use of restriction and exclusion; No eyes, nose, and mouth					13. Proper use of restriction and exclusion; No discharge from						
Ľ										Ш					To post poster at hand sinks now	L			
3			/	' E	3. Proper Hot Holding ter gg rolls / pulled at insp	mperature(135)	°F)								Preventing Contamination by Hands				
w				4 In	l. Proper cooking time ar	nd temperature					/				14. Hands cleaned and properly washed/ Gloves used properly				
				5	5. Proper reheating proce			165°F in 2							15. No bare hand contact with ready to eat foods or approved	+			
				ŀ	Hours)										alternate method properly followed (APPROVED Y. N.)	employees; charge from ds sed properly r approved Y. N.) Fered Washing Fruits d used ed; proper m, proper m, proper d top and not on top ed; Chemical/ peration ign posted) g nd properly used/ R R R R R R R R R R R R R			
	•	/		6	6. Time as a Public Healt	h Control; pro	cedures	& records							Highly Susceptible Populations				
						1.0									16. Pasteurized foods used; prohibited food not offered	Т			
					Аррі	roved Source									Pasteurized eggs used when required Precooked				
					7. Food and ice obtained good condition, safe, and														
•					lestruction Commer		, parasi								Chemicals				
\vdash					3. Food Received at prop					Т					17. Food additives; approved and properly stored; Washing Fruits	_			
·				P	At receipt						~				& Vegetables				
					Protection f	rom Contami	nation				1				18. Toxic substances properly identified, stored and used Watch storage				
Т				9. Food Separated & protected, prevented during food															
•				Ì	oreparation, storage, disp Watch										Water/ Plumbing				
W				1 S	0. Food contact surfaces Sanitized at 200 pp	and Returnab pm/temperatur	les ; Cle e	eaned and						,	19. Water from approved source; Plumbing installed; proper backflow device				
Ľ					1. Proper disposition of										City approved 20. Approved Sewage/Wastewater Disposal System, proper	╄			
		/			econditioned Disca			erved or			~				disposal				
								tems (2 Poi	nts) via	olatio	ons	Rea	uire	Cor	prrective Action within 10 days				
		N N O A	C		Demonstration of				R	O U	I N	N O	N A	C O		R			
T			S		21. Person in charge pres					T		_		s	•	_			
·				a	ind perform duties/ Certi					w	/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Best to cool inside cold top and not on top				
				2	22. Food Handler/ no una	authorized pers	ons/ per	rsonnel		H.	./				28. Proper Date Marking and disposition	+			
_					Sofo Water Boood	llessains and l	Food De	a also a a		H	•				Good watch hot dogs etc 29. Thermometers provided, accurate, and calibrated; Chemical/	+			
					Safe Water, Record	Labeling	roou Pa	ackage			~				Thermal test strips Thermo and tablet combo				
٦.	/			2	23. Hot and Cold Water a	available; adeq	uate pre	essure, safe				!			Permit Requirement, Prerequisite for Operation				
H				2	24. Required records avai	ilable (shellsto	ck tags;	parasite		Т					30. Food Establishment Permit (Current/ insp sign posted)	_			
١				d	lestruction); Packaged Fo Watch labels	ood labeled					~				To post new one				
					Conformance wi	th Approved									Utensils, Equipment, and Vending				
				F	 Compliance with Var HACCP plan; Variance o 	btained for spe	ecialized								31. Adequate handwashing facilities: Accessible and properly supplied, used				
					processing methods; man Logs on iPads	ufacturer instr	uctions								Supplied				
						ımer Advisory	7								32. Food and Non-food Contact surfaces cleanable, properly				
										2					designed, constructed, and used See				
					26. Posting of Consumer oods (Disclosure/Remine					۱ ا	/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Ľ				(On labels			Ü		Ш					Sanitizer 200 ppm	L			
0	I	N N	С	<u>(</u>	Core Items (1 Point) Violations	Require	e Corrective 2	Action I	Not t	to Ex	rcee N	ed 90 N	Da C	ays or Next Inspection , Whichever Comes First	R			
U T	N	O A	OS		Prevention of	Food Contan	ninatior	1		U T	N	O	A	o S	Food Identification				
					 No Evidence of Insecuring 	t contaminatio	n, roder	nt/other			~				41.Original container labeling (Bulk Food)				
					35. Personal Cleanliness/	eating, drinkin	g or tob	acco use							Physical Facilities				
H				3	6. Wiping Cloths; prope Stored in bucke	rly used and st	ored			1	T				42. Non-Food Contact surfaces clean				
	+			3	DIOTEO IN DUCKE 7. Environmental contar	nination			-	$\vdash \vdash$		\dashv			See 43. Adequate ventilation and lighting; designated areas used	+			
\sqcup	\downarrow		-		7. Environmental contar See above					\square'	~	_				\perp			
				3	88. Approved thawing mo	euioa					/				44. Garbage and Refuse properly disposed; facilities maintained Dumpsters	L			
					Proper	Use of Utensi	ls			1					45. Physical facilities installed, maintained, and clean See				
4					89. Utensils, equipment, a dried, & handled/ In use							T			46. Toilet Facilities; properly constructed, supplied, and clean	Ī			
1										Щ					See attached	\perp			
1					10. Single-service & sing and used Avoid reuse of										47. Other Violations				
				and used Avoid reuse of boxes for storage in new kitch							[1			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: s Travel stop	Physical A		ity/State: Rockwal	I	License/Permit #	Page	2 of 2			
LOVE	5 Haver Stop	1-30	TEMPERATURE OBSERVATI								
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	<u>tion</u>		Temp I			
Cream	ner unit	38/39	Hot dog cooler	37/38	Wic						
	Rollers		Tornado freezer	2.3	Freezer in back room			34-30			
	Tamales	135-140	Hot holding tacos levels top to bottom		Upright freezer			-9			
	Egg rolls	102-112	168/162/156		Ice cream freezer			-0.3			
	os (but many still cooking)	142-138	Condiments		New kitchen						
	ot dog rollers		Pico / salsa	37/30	-			-			
14	0-150-160's		Water melon unit		Bean to	acos / chicker	n fajita	1			
120's	/ 135/ 120's/ 120's		Island case consistently			usage / eg	gs	39			
Item	AN INCRECTION OF VOLUE		SERVATIONS AND CORRECTIV			HE COMPLETIONS OF ST	EDVED C	NID			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
	Hot water in restroom 104 F -equipped										
39	Mop room - best to hang mops to dry										
32	Fruit baskets should be washable										
	Hot water at soda station 120										
	Sanitizer in bucket 200 ppm										
39	Towels under hand sin	ık on sod	a station to be removed and	replace	with non	absorbent fo th	nis area	ì			
42			d inside cabinets etc clean								
37	Protect dispensing tub		•								
W	•		oth soda ice dispensers								
147	Tongs are w r s every			(
W			items that are not at temp a	as or yet	on roller	S .					
42/45 W	Need to clean plastic s		en opening if not using pack	ago withi	n 24 hrs						
32	Need to address rusty			age with	11 24 1115						
45/37			void floor storage that prohil	nite clear	nina						
70/07	Back room:	iii wic. 7 d	void noor storage triat promi	JIG CICAI	iii ig						
32/45	Watch condition of wa	lls and flo	oors in dry storage								
45	Clean under racks in c		<u> </u>								
!!			ed - to advise of company								
	New kitchen:										
	Hot water - 122 F / Sani bucket-200 ppm and three comp 200 ppm										
	Gloves used to touch rte foods										
	Chicken inside cold top 34 / best to cool newly wrapped tacos inside unit as it is forced air / all parts to newly										
	Wrapped tacos are cold when starting -										
W	Upright cooler - borderline ambient temps 45-50 BUT product temps for over night storage 40/41 - monitor as digital reading is										
W	Under counter cooler unit tacos 41/40 but ambient is 40.9-44 F will monitor										
42/45	General cleaning of cart in this room and general under behind and around coolers etc Island is frozen on bottom row BUT temps are still good/ plans to defrost today to prevent temp issues										
37 Received		tom row	BUT temps are still good/ pla	ans to de	trost tod	ay to prevent te Title: Person In Char	•				
(signature)	See abov	e/e				Tiec. I CISUII III CIIAF	sa Owner				
Inspected (signature)		ıtríck	Print:								
	5 (Revised 09-2015)					Samples: Y N	# collect	ed			