\$50.00 reinspection fee 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

Date 07 .		2/2)24	Time in: 1 1:15	Time out: 5:21		License/Po)				Food handlers Within30 days of hite Page 1 of _	2					
				ction: 1-Routine	2-Follow U		3-Complai		_	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO	RE					
Esta	ıblis	shmen	t Naı				ct/Owner N							* Number of Repeat Violations: ✓ Number of Violations COS: Ise tran: waste oil Followan; Ves 📈	— /R					
	1990 e I-30		Orl	Pest control : Orkin monthly 6-12-1014 = in compliance			Hoc 6-7-2	2024		Les	200	00 06/04/2014 No	_							
Marl	k th	Compli e appro	ance opriate	e points in the OUT box f	or each numbered i	item	Mark		propr	riate t	ox f	or IN	, NO	policable $COS = corrected on site R = repeat violation W-Wate V in appropriate box for R$	ch					
Con	ıplia	ance S	atus	rn	orny nems (3) Points)	violations	Kequii	_	<i>imea</i> ompli				tive Action not to exceed 3 days						
$\begin{array}{c ccccccccccccccccccccccccccccccccccc$					ty	R	O U T	I N	N O	N A	C O S	Employee Health	R							
Proper cooling time and temperature					2				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Posted at all hand sinks							
2. Proper Cold Holding temperature(41 See					1°F/ 45°F)	ı			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
3. Proper Hot Holding temperature(g temperature(135	5°F)								Preventing Contamination by Hands								
4. Proper cooking time and temperat												14. Hands cleaned and properly washed/ Gloves used properly								
5. Proper reheating procedure for ho Hours)			ocedure for hot h	olding (16	55°F in 2				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.) Gloves								
•	6. Time as a Public Health Control; Condiments			ealth Control; pro	ocedures d	& records							Highly Susceptible Populations							
	Approved Sour			pproved Source	;								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Pasteurized / cooked							
•	7. Food and ice obtained from approgood condition, safe, and unadultera destruction Commissary				and unadulterated						-	_		Chemicals						
	/			8. Food Received at p To record	roper temperature	e						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
					on from Contami				3					18. Toxic substances properly identified, stored and used To move soap over three comp						
				 Food Separated & preparation, storage, or Cooked chicken high 	display, and tastin	ng								Water/ Plumbing						
•	/			10. Food contact surfa	ppm/temperatur	re Wa	atch		W				- 1	Water from approved source; Plumbing installed; proper backflow device To adjust fall from ice machine drains to allow to drain	1					
				11. Proper disposition reconditioned Disc			rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
	`			Dist	oaraca					Ť				Watch	\bot					
		N. A.		P			ems (2 Poi				_			Watch rrective Action within 10 days	I D					
	I N	N N O A		Pemonstration	riority Founda	ation Ite	nel	ints) v	o U		Req N O	nuire N A	Cor.		R					
U			. 0	Demonstratic 21. Person in charge I and perform duties/ C 2	riority Founda on of Knowledge oresent, demonstra certified Food Man	e/ Personn ration of kr nager (CF	nel nowledge, FM)		O U	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R					
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Joe Little	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Junior	Physical Address: 1990 E I-30				ty/State: Rockwal	License/Permit # Page Food 5149					age _	2 of 2			
		1			RE OBSERVA	TI										
Item/Loc		Temp F	Item/Location				Temp F	ı/Loca							Temp F	
ice cre	eam unit	-6.8	Cold top unit						Walk in					-	36/38	
Bre	eading station		Qua	40		Pi	co/	Sã	aus	sag	ge		39-39			
Bat	ter egg wash	40	Grated cheese				39'	Raw chicken / raw ground				nd be	ef	39/38		
	Tenders	40	French fries area/ zucchi				175	Cut lettuce)		38		
Ham	nburger freezer	9.8	Under	counter fry	station cool	er	36-38	С	he	ese	e /	pr	od	uce)	39/38
	Condiments	Tphc	Wr	nippec	cream	1	41			Wif		•				18
	lot drawers			ot ho		-	220				`	<u> </u>	- /			
	ers:grilled chick	174/169	•	101110	nan ig											
Durg	ers.grilled Crilck		CEDVA	TIONS AND	D CORRECT	T 3/1	FACTION	JC								
Item	AN INSPECTION OF YOUR ES								TOT	HE CON	NDIT	TIONS	SOBS	ERVED) AN	D
Number	NOTED BELOW: all temps F															
42/45	Beverage station area	- to clea	n arou	nd and in	side drains	3										
	Nutritional info availab	le - on w	all													
	Sanitizer in bucket 200 ppm															
32/40	1.															
39	To store ice bucket inv	erted in i	ce ma	chine are	a											
19	To increase the fall on all pipes from ice machine- to allow to continuously drain															
45	To address Maint to w	alls etc														
45	To address cleaning u	nder iceN	/lachin	e and so	da boxes											
47	Shelving to be 6 inche	s from flo	ooring	to allow fo	or proper c	lea	aning									
	Sanitizer bucket in drive thru 200 ppm quats															
	Rotation to defrost ice	cream u	nit - ev	ery othe	r day											
W	Still not completely sat	isfiedw	ith han	d sink rer	moval. By i	се	machine	e / fa	acilit	y rem	ov	ed v	witho	out no	otifi	cation
45								lving	g y b	e 6 ir	nch	es f	rom	from	1	
	Ice bin at drive thru ar	nd ice cre	d ice cream unit to address far / air gaps oresent													
	Hot water 120 at three	comp														
42:45	General cleaning need	ded unde	r equip	ment and	d counter e	tc										
34/37	Removed fly strip-food	d prep ta	ıble -													
18	Discussed storing soa	ap low no	t over	three cor	np											
45	To clean air vents whe	re neede	ed													
	Breading station- keep	oing sifte	d ever	y 8!times	which equ	ate	es to 4 h	nrs				_				
42	Sanitizer at 200 ppm /	to clean	spills o	of flour or	n shelving						_				_	
37	To address condensat	ion in wif	/ addr	ess ice ir	n wif / using	j bl	lue catcl	h bu	cket							
29'	Using 8 days in stead	of 7 tota	l / day	prepped	counts as	or	ne									
	To Address smallGap	at back d	loor													
	Need to seal SS pane	l in mop	sink ar	ea and c	lean area											
	To address gap betwe	en wall a	and cov	/e base												
	General cleaning of ce	eiling tiles	etc as	well as	under behi	nd	and are	ounc	b							
Received (signature)	See attac	ched	Print:							Title: Person In Charge/ Ow					ner	
Inspected (signature)		ıtrick	RS	Print:								7	,			
										Sample	es: Y	/ N	N	# coll	lected	1