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

Date:			Time in: Time out: License/P									Est. Type Risk Category		n 1	. 2		
					5142 need 2021						11100	Page 1 o					
	irpo stabli				tion: 1-Routine	2-Follow Up	3-Compla		4-	Inves	tigat	tion		5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/SC	ORE
Lc	ves	s co	un	try	store		ves	· · · · · · · · · · · · · · · · · · ·						✓ Number of Violations C	cos:	14/86	:/R
Pł I-3	iysic 0	al A	ddre	ess:		Pest co Orkin	ontrol :		Ho Na	od				e trap : ek with teddy	Follow-up: Yes No	14/00	ט יינ
					Status: Out = not in co	ompliance IN = in comp	oliance N	0 = not						plicable COS = corrected on		olation W-W	atch
M	ark ti	he ap	prop	oriate	points in the OUT box for Prio				_					ve Action not to exceed 3 da	rk an Vin appropria	ate box for K	
Co	mpli I	iance N	Sta N	С	Time and Ten	nperature for Food S	Safaty	R	C		N	N	us C				R
U T	N	0	A	o s	(F = d)	legrees Fahrenheit)	safety		U T		0		o s		loyee Health		
		/			Proper cooling time a	and temperature								12. Management, food employ knowledge, responsibilities, a	•	employees;	
		_			2. Proper Cold Holding	temperature(41°F/ 45	5°F)							13. Proper use of restriction as	nd exclusion; No dis	charge from	_
	~				See					~				eyes, nose, and mouth Policy		-	
	/				3. Proper Hot Holding t See	temperature(135°F)								Preventing Cor	ntamination by Han	nds	
		/			4. Proper cooking time	and temperature			W	~				14. Hands cleaned and proper Prepping not observed at ir			ng
		_			5. Proper reheating prod Hours)	cedure for hot holding	g (165°F in 2			7				15. No bare hand contact with alternate method properly foll	ready to eat foods o	or approved	
					,	alth Control: proceeding	ras & racords							Gloves used	- The second of		
	'				6. Time as a Public Hea Discarding at 4 hrs 20 min	ns BUT a hot holding	at correct temp	Ш							eptible Populations		
					Ap	proved Source				~				16. Pasteurized foods used; pr Pasteurized eggs used when re Precooked		fered	
					7. Food and ice obtaine									TTECOOREG			
	•				good condition, safe, ar destruction	nd unadunerated; para	isite							C	hemicals		
					8. Food Received at pro	oper temperature							1	17. Food additives; approved	and properly stored;	Washing Fruits	s
	•				To check									& Vegetables Water before cutt	ting		
						n from Contaminatio			3			•	/	18. Toxic substances properly Spray bottle next to lid		nd used	
	/				Food Separated & pr preparation, storage, dis		ring food							Wate	er/ Plumbing		
W					10. Food contact surfact Sanitized at _200_	ces and Returnables ; o	Cleaned and			/	T			19. Water from approved sour	rce; Plumbing install	ed; proper	
					11. Proper disposition of	of returned, previously								20. Approved Sewage/Wastev	water Disposal System	m, proper	
					reconditioned Disc	ardad								disposal			
	•								┸	\sqcup							\perp
0	1	N	N	C			1 Items (2 Po	oints) v	riolat O				Corr	rective Action within 10 days	s		R
O U T	I	N O	N A	C O S	Pri Demonstration	iority Foundation n of Knowledge/ Pers	sonnel			I N	N	N A			s re Control/ Identific	eation	R
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Inspection included
A Construction insp on the
new kitchen marked with a C

Retail Food Establishment Inspection Report
City of Rockwall

Need to Clean inside beer wic

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

Form EH-06 (Revised 09-2015)

Walls in dry storage to address/ clean round mop sink in chemical room

Establishment Name:		Physical Address:		City/State:	License/Permit # Page	2 of 2			
Loves	s country store	I-30	TEMPERATURE OBSERVAT	Rockwal	Food 5142				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F			
Taco cold top unit			Taco cooler	41	Hot dog				
Chicken		41/41	Cooler side	38	54/156/158-145				
	Cheese	41	Creamer unit	36	Ice unit for melons	37			
Chicken underneath		39	Chili unit	144	Tacos hot holding 6				
	Sausage	40	Tornado rollers		160-171 f				
Ur	oright freezer	5	144/146/154 tamales / pancake 135	;	Toppings				
Upright cooler		40	Hot dog		Salsa	37			
· <u> </u>		39	150's to 160s		Under counter cooler / freezer				
	Eggs		SERVATIONS AND CORRECTIV	E ACTION		00/2			
Item Number					CTED TO THE CONDITIONS OBSERVED A	ND			
Number	NOTED BELOW: all temps F	llod.							
!!	New taco kitchen insta		able - will need to monitor fo	r future (drinning				
31	· ·				o hand sink is narrow / unit is dr	v todav			
45 C			and add escutcheons and		Thank Sink is harrow / anit is an	y today			
31			ist keep accessible to use it		ry today)				
<u> </u>	Sink sanitizer -100-20		· · · · · · · · · · · · · · · · · · ·	(501.0 0.	y today)				
47/18 C			oor / store chemicals below	clean lid	ls etc				
35	Personal items to be s								
	Hand sink is next to clean d	ish side of	three comp sink and no splash gua	rd - appea	rs to NOT splash onto clean dish side	however			
45 C	Also the three compar	tment sir	k only has one drain board	/ code c	alls for one on each side				
40/47	Avoid storing gloves b	ox on flo	or and also under hand sink	(
45 C	Need to seal around h	and sink	and behind three compartm	ent sink					
32/45	Area between coolers	is very s	mall / makes cleaning floor o	difficult o	r impossible				
45C	address hole in ceiling	over pre	ep table						
	Making tacos with pre-	cooked ir	ngredients and wrapped and	labeled	and date marked -then pulled t	to cook			
	Cooked then placed in	ito hot ho	olding in store						
29	Add thermos to warme	est locati	ons in all coolers and coole	st in warı	mers				
45/42	Clean under cooler - floor and also need to clean shelving								
45 C									
!!	The state of the s				is the top portion is it in the ice				
42					ner self service area				
47/45	Address floor storage Hot water in restroom			und drair	n area in corner and keep clear				
45715									
45/42	,								
32/45	, 0								
32									
Food manufacturer license as well as local retail Clean air vents where needed									
Clean air vents where needed Received by: Print: Title: Person In Charge/ Owner									
(signature)	See abov	e /e							
Inspected	1 b		Print:						
(signature)	Kelly Kírkpo	ıtrick	$ \sqrt{RS} $		Samples: Y N # collect	ted			
	5 (Revised 09-2015)				Samples, I IN # collect	icu			