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				Conv		Page 1 o				
	Purpose of Inspection: ✓ 1-Routine								4-I	nvest	igati	ion		nstruction r of Repeat Viola	6-Other	TOTAL/SC	ORE	
Lo	ves	s trav	vel	sto	op # 283		Loves							✓ Numbe	er of Violations C	OS:	18/82	)/R
Pl I-3		al Ad	dre	ss:		Orkin				Hoo Na	d		Grea See C	se trap : Carl's		Follow-up: Yes ✓ No ☐	10/02	ں ر
										not observed NA = not ap					OS = corrected on s		olation W-W	atch
IVI	Mark the appropriate points in the OUT box for each numbered item  Mark √ in appropriate box for IN, NO, NA, COS  Mark an √ in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
О	Compliance Status							R	О	mplia I	N I	N C				R		
U T	N O A O S (F = degrees Fahrenheit)							U N O A				Employee Health  12. Management, food employees and conditional employees;						
	Proper cooling time and temperature								/			_	ient, food employ esponsibilities, ar	•	employees;			
		2. Proper Cold Holding temperature(41°F/ 45°F)						-							nd exclusion; No dis	scharge from		
3		New island cooler / moved product					duct						eyes, nose, ar Policy scr		arrival temps to	00		
	<b>/</b>	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly				
		/			4. Proper cooking time	and temperature					<b>/</b>							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					in 2			~				hod properly follo	ready to eat foods of owed (APPROVED				
		<b>/</b>			6. Time as a Public Hea	alth Control; proce	edures & re	cords							Highly Susce	eptible Populations		
					Ap	proved Source						·			ed foods used; pr ggs used when re	ohibited food not of equired	fered	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite					l in							Cl	hemicals				
	destruction  8. Food Received at proper temperature												and properly stored;	Washing Fruits	s			
					To check Protection	n from Contamina	ation			3		·	-		ostances properly	identified, stored ar	nd used	
	9. Food Separated & protected, prevented during food					d			_			In mop ro	om by paper					
	V				preparation, storage, dis											r/ Plumbing		
W					10. Food contact surfact Sanitized at _200_	ppm/temperature	s; Cleaned	and		3				backflow dev	p sink hos	ce; Plumbing install	nt	
					<ol> <li>Proper disposition of reconditioned</li> </ol>	of returned, previous	usly served	or			/			20. Approved disposal	l Sewage/Wastev	vater Disposal Syste	em, proper	
0		N	N	C	Pri	ority Foundati	ion Items								ı within 10 days	7		D
O U T	I N	N O	N A	C O S		ority Foundati			nts) via	olati O U T	I	N I	ire Co	Fo		e Control/ Identific	cation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Kirk Johnson	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishi Loves	ment Name:	Physical A	ddress:	City/State:	License/Perm Food5		Page <u>2</u> of <u>2</u>				
		1.00	TEMPERATURE OBSERVA		. 1.0000						
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Location		Temp 1				
Wall c	ooler only non Tcs	42/45	New sandwich islan	d							
С	reamer unit	35	Items 54-41 F								
	Chili	140	Wic								
T	ornado grill		39/40/41								
137	/140/142/139/		Beer wic	31							
F	lot dog grill										
150	/151/149/143										
Item	AN INCRECTION OF VOLD EC		SERVATIONS AND CORRECT			NG ODGEDA	/ED AND				
Number	NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	HON IS DIKE	CTED TO THE CONDITION	NS OBSERV	ED AND				
	Hot water at hand sink										
42	· · · · · · · · · · · · · · · · · · ·		spensers at the soda statio	ns / metal	parts too						
32/45	Address areas under										
42			an inside drawers under c								
32			awers to be properly seals								
			hot dogs etc - Cleaning ar			very 30 i	mins				
			od contact areas and nonf	ood conta	ct areas						
			ins with cc. Cc'd quats								
02/27	Digital thermo used to		gh good temps on the outs	ides of the	sholving Dm will	call com	nany back				
02/2/			· · ·				parry back				
45/42/32	Out to address - removed all Tcs in danger zone and discarded / ambient in rear is 34/35/39  Wic - clean flooring / clean shelving / address rusty shelving various locations and cart										
	Wic is holding 39-41 F		iving / address rasty short	ng vanoue	, rocations and care						
W	Watch floor storage in wic and avoid over stocking around fan boxes										
	-		elving and watch floor stor		-						
	Hot water in restroom										
18	Watch storage of cher	micals in	mop room hanging on she	lves with	clean paper towels						
47	Need to hang mops to	allow to	dry to deter attracting vern	nin. Etc							
19	Need back siphonage	device a	at hose attachment at fauce	et in mop s	sink area that is ha	nging int	to mop sink				
45	Also make repairs to v	walls aro	und mop sink								
	State manufacturers license on board										
Ca. :: -!											
Covid	Sanitizing surfaces every 30 mins / hand washing / screening employees at arrival and daily										
Covid call to group / protocol is company wide /											
	Social distancing / disinfecting showers top to bottom between uses										
Received	by:   Print:   Title: Person In Charge/ Owner										
(signature)		ched				-					
Inspected	d by:		Print:								
(signature)	Kelly Kírkpo	utríck	$\mathcal{RS}$		G 1 - 37	NI "	aallaat- 4				
	= 4				Samples: Y	N #	collected				