

Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

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

Date: 01/14/2021	Time in: 10:30	Time out: 12:39	License/Permit # Food 5142	Est. Type Conv	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Loves country store	Contact/Owner Name: Loves	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: I-30	Pest control : Orkin monthly	Hood Na	Grease trap : Les 11/10/20 1000	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
		✓						✓			
		✓				Highly Susceptible Populations					
		✓							✓		
✓						Chemicals					
✓									✓		
Protection from Contamination						3					
✓						Water/ Plumbing					
✓						✓					
		✓				✓					
		✓				Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
W	✓					W	✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓											
✓						W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						✓					
✓						✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
								✓			
1						Physical Facilities					
✓						1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
W						✓					
✓								✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Loves	Physical Address: I-30	City/State: Rockwall	License/Permit # 5142	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream freezer	-13	Melons in Ice in prepacked container	46	Chili	138
Tornado/ egg roll rollers		Hot dog roller		Under counter freezer	-12
Egg roll in works	34	156/157/145/146		Under counter cooler	40
Tornados	165/178	Buffalo roller		Beer wic	37
Tamale	183/180	156/138		Wic milk	41
Pancake sausage	135-150	Island cooler		Hot dogs	39
Hot dogs	150	38/40/39			
Creamer unit	38	Melons	30-40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Reminder of selling edible skin fruit to store in basket what is washable - liner needed
	Tongs for rollers are replaced or w r a every 4 hrs or less
	Sanitizer in bucket 200 ppm
2	Water melons and other melons to store in island cooler as the top portion is not staying cold in ice / melon 46 on top and 38 below it .
	Cooking cheese and Buffalo chicken in works allOther temps good
45	Avoid floor storage in wic
45/42	Clean inside wic / fan guards etc / carts etc
W	Reminder to date mark if not using within 24hrs after opening
W	Avoid over stocking around fans in wic
35	Store personal items below customers in wic
45	Clean spills in back room of creamers etc
18	Reminder in back chemical room to store chemicals below paper towels
45	FillSmallHoles in walls around mop sink area
	Hot water in restrooms 104 and going up - equipped with soap and towels
	Ice bags labeled
	Using digital thermo
	Using carls three comp sink for warewashing
	Setting up sani buckets 2 200 ppm
	Cleaning regularly common surfaces
	Loves food manufacturer license posted eco 05/21
	Using quats for all surfaces

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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