Retail Food Establishment Inspection Report

2nd Followup \$50.00 Cit

City of Rockwall

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

01	/1	4/20)21	10:30	12:39	Food			2				Conv	Med	Page <u>1</u> of <u>2</u>	_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					_	4-Investigation			ation		5-CO/Construction 6-Other TOTAL * Number of Repeat Violations:			E		
Establishment Name: Contact/Owner N Loves country store Loves						Name:						* Number of Repeat Violations C	ons COS:		^	
Physical Address: Pest control: I-30 Orkin monthly												e trap : 10/20 1000	Follow-up: Yes V	10/90/A		
		Compli		Status: Out = not in co.	mpliance IN = in cor	mpliance No	O = not	obsei			\ = no	ot app	plicable COS = corrected on	site R = repeat vio	lation W-Watch	
Mar	k th	ne appro	priate	e points in the OUT box for	each numbered item	Mark •							NA, COS Ma ive Action not to exceed 3 da	rk an √in appropria	ate box for R	
	ıplia I	ance St	atus		•		R	_	Compl			_		,		R
	N	O A		(F = de	perature for Food egrees Fahrenheit)	Safety		Ŭ	J N	O	A	o s		loyee Health		
		/		1. Proper cooling time a	and temperature				/				12. Management, food emplo knowledge, responsibilities, a		employees;	
H				2. Proper Cold Holding	temperature(41°F/	45°F)							13. Proper use of restriction a	nd exclusion; No dis	charge from	_
3				Melons in ice					/				eyes, nose, and mouth Self screening at hon	ne / policy		
•	/			3. Proper Hot Holding t See										ntamination by Han		
•	/			4. Proper cooking time Confirmed various					/				14. Hands cleaned and prope	•		
				5. Proper reheating prod Hours)	cedure for hot holdi	ng (165°F in 2				/			15. No bare hand contact with alternate method properly following			
\perp		•		6. Time as a Public Hea	lth Control; proced	ures & records							Gloves	ontible Denulations		
	_												16. Pasteurized foods used; pr	eptible Populations cohibited food not off	ered	
	Approved Source									~		Pasteurized eggs used when required				
•				7. Food and ice obtained good condition, safe, and destruction									C	hemicals		
•	/			8. Food Received at pro	per temperature						~		17. Food additives; approved & Vegetables Done in carls	and properly stored;	Washing Fruits	
				Protection	from Contaminat	ion		3					18. Toxic substances properly Spray bottle over paper		d used	
•	/			9. Food Separated & preparation, storage, dis		during food				<u> </u>				r/ Plumbing		
•	/			10. Food contact surfact Sanitized at _200_		; Cleaned and			~			+	19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper	
	•	~		11. Proper disposition of reconditioned Disc	of returned, previous	sly served or			~				20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
				Pri	ority Foundatio	on Items (2 Po	_					_	rective Action within 10 days	S		
	I N	N N A	C O S	Demonstration	of Knowledge/ Pe	ersonnel	R	U T	J N	N O	N A	C O S	Food Temperatur	re Control/ Identific		R
•	/			21. Person in charge pro and perform duties/ Cer					/				27. Proper cooling method us Maintain Product Temperatur	· 1 1	quate to	
W	/			22. Food Handler/ no un All employees within	nauthorized persons 60 days	s/ personnel		٧	/				28. Proper Date Marking and Reminder when open			
				Safe Water, Reco	rdkeeping and Foo	od Package			~				29. Thermometers provided, a Thermal test strips	accurate, and calibrat	ed; Chemical/	
	/			23. Hot and Cold Water available: adequate pressure, safe									Digital			
				See attached 24. Required records available (shellstock tags; parasite									rermii kediiiremeni	. Prerequisite for O	peration	
١						tags; parasite		١. ـ					30. Food Establishment Per	, Prerequisite for O mit (Current/ insp s		
				destruction); Packaged Labels on fru	Food labeled			٧	\ <u>\</u>					· •		
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Retail Food Establishment Inspection Report

City of Rockwall

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)

Establish	ment Name:	Physical A		City/State: Rockwa		ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	ΓIONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp			
ice cre	eam freezer	-13	Melons in Ice in prepacked containe	er 46	Chili	138			
Tornado/ egg roll rollers		Hot dog roller		Under counter freeze	r -12				
Egg roll in works 34			156/157/145/146	3	Under counter coole	r 40			
	Tornados	165/178	Buffalo roller		Beer wic	37			
		183/180	156/138		Wic milk	41			
		135-150	Island cooler		Hot dogs	39			
	Hot dogs	150	38/40/39						
С	reamer unit	38	Melons	30-40					
			SERVATIONS AND CORRECTI	VE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND								
	Reminder of selling ed	lible skin	fruit to store in basket wha	t is washa	able - liner needed				
			or w r a every 4 hrs or less						
2	Sanitizer in bucket 200 ppm 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								
			icken in works allOther tem	-	<u> </u>				
45	Avoid floor storage in		TOROTT IT WORKS GITCHTON CON	ipo goda					
45/42			tc / carts etc						
W	Clean inside wic / fan guards etc / carts etc 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 ro								
18	•		m to store chemicals below	paper to	wels				
45	FillSmallHoles in walls								
			d going up - equipped with	soap and	l towels				
	Ice bags labeled		0 0 1 1 11	<u> </u>					
	Using digital thermo								
	Using carls three com	p sink for	warewashing						
	Setting up sani bucket	•							
	Cleaning regularly common surfaces								
	Cloaring regularly common surfaces								
	Loves food manufacturer license posted eco 05/21								
	Using quats for all surfaces								
Received (signature)	l by:		Print:		Title: Person In Charge/ Own	er			
Inspected (signature)		itvick	Print:						
	Reddy Roi iopo		1-0		Samples: Y N # colle	ected			