## Followup fee of \$50.00 after initial 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

			cense/Permit # S 9128						Food handlers 35	Food managers	Page <u>1</u> of <u>2</u>							
			e of Inspection: 1-Routine 2-Follow Up 3-Compla hment Name: Contact/Owner hald's south 34136 Keva  1 Address: Pest control: Ecolab 08/16/23  Compliance Status: Out = not in compliance IN = in compliance				4-Investigation			5-CO/Construction 6-Other		TOTAL/SCORE						
Es	tabli	ishm	nent l	Nam	ne:		Contact/O		_				ti.		★ Number of Repeat Violati     ✓ Number of Violations CC	ions:		
Ph	ysica	al A	ddre		UII 34130		st control:			Нос			Gre	ease	e trap :/ waste oil F	Follow-up: Yes	6/94/	Ά
306				nce S	Status: Out = not in co				= not	07/2		NA			earth 03/23/23 1500/ RTI  plicable COS = corrected on si	No Pic	lation W-Wa	+ch
Ma	rk th	ne ap	prop	riate	points in the OUT box for	each numbered ite	em	Mark 🗸	/ in ap	propi	riate b	ox fo	r IN,	NO	, NA, COS Mark	an Vin appropria		iten
	mpli		e Stat					lations		Co	ompli	ance	Statu	IS	ve Action not to exceed 3 days	s		
O U T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenheit			R	O U T	I N	N O	A	C O S	Emplo	yee Health		R
1		_/		В	1. Proper cooling time a	~	,				. /			3	12. Management, food employe knowledge, responsibilities, and		employees;	
				igwdown	2. Proper Cold Holding	tomperature(41°	E/ 45°F)				~			_	13. Proper use of restriction and	1 0	sharge from	$\perp$
	~				See	, temperature(+r :	Γ/ <del>43 1 )</del>				/				eyes, nose, and mouth Posted at hand sinks	u exclusion, 140 and	marge nom	
	/				3. Proper Hot Holding t See	temperature(135°	°F)									tamination by Han	ds	
		/			4. Proper cooking time	and temperature					1				14. Hands cleaned and properly	y washed/ Gloves us	sed properly	
	$\dashv$			$  \cdot  $	5. Proper reheating prod	cedure for hot ho	lding (165°F	in 2						-	15. No bare hand contact with I			+
		_			Hours)						•				alternate method properly follo	wed (APPKUVED	YN)	
	<b>/</b>				6. Time as a Public Hea 4 hrs / cheat with sticker	ılth Control; proc 'S	edures & rec	cords								ptible Populations		
					Ap	proved Source					/				16. Pasteurized foods used; pro Pasteurized eggs used when rec	quired	ered	
					7. Food and ice obtained			d in							Cooking shelled eggs	s all way		
	~				good condition, safe, and destruction Martin b		parasite								Che	emicals		
$\vdash$	-			$\left\  \cdot \right\ $	8. Food Received at pro				$\dashv$						17. Food additives; approved a	nd properly stored;	Washing Fruits	
	<b>'</b>				Checking								/		& Vegetables Precut			
						n from Contamin					<b>'</b>				18. Toxic substances properly i Watch	identified, stored and	d used	
	/				9. Food Separated & propreparation, storage, dis			d							Water	/ Plumbing		
	/				10. Food contact surface Sanitized at _100_	es and Returnable	es ; Cleaned	and		3				-	19. Water from approved sourc backflow device	•		
				$\vdash$	11. Proper disposition of	of returned, previo	ously served		-					1	Air gap pipe unde 20. Approved Sewage/Wastewa	er ice machir ater Disposal System	n, proper	+
		/			reconditioned Disc	arded	July 2				1				disposal		**, FF	
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0	I	N	N	-C	Pri	ority Foundat	tion Items	(2 Poi							rective Action within 10 days			R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Maria Luciano	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Onald's 34136	Physical A	ddress: N Goliad	City/State: Rockwa	II	License/Permit # Fs 9128	Page	<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location			Temp 1				
Milk co	ooler	36 Chicken hot drawers Upright coole						25-36				
Creamer		41	Nuggets /spicy	155/156	Barrito			41				
•	Soft serve	37/38	Meat hot drawer	S 156/149	Nug	gets free:	zer	-5				
Blende	ed ice machine cooler	39/35	Tphc condiment	s 4 hrs	Up	oer freez	er	32-42				
Spe	eciality coffee	38	Cold drawers tomatoe	s Tphc	Fresh n	neat drawer r	neat /	39				
	Orive thru 2	32	Fries	17	Meat drawer 2/ eggs			38/41				
Glas	ss front slide dt	36	Upright freezer	-3.3	Me	eat freeze	er	4.4				
	Heat zone	147-157	Prep fridge 2 door tomatoe	s 30/36	Wic 34	cheese / b	urrito	40/39				
		OB	SERVATIONS AND CORRECT	VE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	NOTED BELOW: all temps F  Restroom equipped hot water 112											
	Watch ice dispenser tubes											
	Playground is detailed monthly by outside company / staff cleans daily / extreme											
	Hot water at hand sink 118											
	Using peroxide for non food contact											
	Using chlorine product for food contact 100 ppm											
42	Keep equipment free of spills etc —top of soft serve  To clean small foldOut drawer for whipped cream every 4 hrs or less											
	Watch condensation in upright freezer - frost											
42	Minor detailed cleaning on top of equipment etc											
39	New gasket on upper freezer is not fitting properly and is not allowing door to sealProperly - to address											
	Items are starting to thaw											
45	Minor detailed cleaning of grease between equipment and under etc											
19		ak from drain pipe under ice machine										
39/cos												
19	Drain to ice machine is leaking from connections pipe turns up at end to determine how it is draining properly											
45	To clean debris from under ice machine											
W	Watch weather stripping at back door											
	Three comp - hot water 120 in wash bay											
	Using RTI for oil / waste oil too											
W	Best to move peroxide container to allow mops to be placed on mopRack to dry											
	Wif -8.9- watch small amount of condensation											
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Received (signature)	by:		Print:		[	Title: Person In Char	ge/ Owner					
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