Additional followups \$50.00 fee					-	Retail I	Retail Food Establishment Inspection Report City of Rockwall						tion Report	 First aid kit Allergy policy/training Vomit clean up Employee health 				
	ate: 3/2	9/	20	23		Time out: 10:04	License/P		ne	ed	tc	o po	ost 2023	ood handler	Food managers 4	Page <u>1</u> of	2	
	irpo tabli				tion: 🖌 1-Routine	2-Follow Up	3-Compla	int	-	nvest			5-CO/Constru * Number of R	uction	6-Other	TOTAL/SCO	ORE	
				Nam	le:		crowd	Name:					 ✓ Number of N 	violations C	2OS:	9/91/	΄ Λ	
Ph I-30	iysic D	al A	ddre	ess:		Pest co Icon 3/2	9/2023		Hoo 03/27	d 7/2023	5		se trap/ waste oil tek 11/2022 1700		Follow-up: Yes	9/9//	A	
M					tatus: Out = not in com points in the OUT box for e	$\frac{IN}{IN} = in \operatorname{comp}_{ach numbered item}$	oliance No Mark 1	$\mathbf{O} = \text{not } \mathbf{O}$					applicable $COS = c$ O, NA, COS	orrected on Ma	site \mathbf{R} = repeat vio rk an $$ in appropria	lation W-Wa	tch	
									re Im	media	te C	Correc	ctive Action not to ex		• 11 I		r	
	mpli I N	n N O	N A	C O S		perature for Food S grees Fahrenheit)	Safety	R	O U T	Î	N	Status N C A O S		Empl	loyee Health		R	
		~			1. Proper cooling time an	nd temperature				~			12. Management, f knowledge, respon		yees and conditional nd reporting	employees;		
w	~				2. Proper Cold Holding to Load after cold	emperature(41°F/ 4: not before	5°F)			~			eyes, nose, and mo	outh	nd exclusion; No dis	charge from		
	~				3. Proper Hot Holding ter	mperature(135°F)							Hand sinks perev		ntamination by Han	ıds		
	- /				4. Proper cooking time an See beef	nd temperature				~				8	rly washed/ Gloves u			
	•	~			5. Proper reheating proce Hours)		g (165°F in 2			~			alternate method p		ready to eat foods o owed (APPROVED			
		~			6. Time as a Public Healt Prep only	th Control; procedur	res & records						Gloves.	ighly Susc	eptible Populations			
					Approved Source					~			Pasteurized eggs u	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~				7. Food and ice obtained good condition, safe, and destruction Fresh po	l unadulterated; para							Cooking to o		hemicals			
	~				8. Food Received at prop Confirming					~			& Vegetables	••	and properly stored;	Washing Fruits		
						from Contaminatio	n			· ·					identified, stored an	d used		
	~				9. Food Separated & prot preparation, storage, disp		ring food						Watch	Wate	r/ Plumbing			
3	-			~	Good 10. Food contact surfaces Sanitized at 200 p	s and Returnables ; (Cleaned and						19. Water from app backflow device	proved sour	rce; Plumbing install	ed; proper		
-		. /		•	11. Proper disposition of reconditioned								City approv	ved age/Wastev	water Disposal System	m, proper		
							. Idama (2 Da	<u>.</u>				· .	1	• 10.1				
O U	I N	N O	N A	C O		of Knowledge/ Pers		R R	Olati O U		N	N C A O			s re Control/ Identific	ation	R	
T				S	21. Person in charge pres	sent, demonstration	of knowledge,		Τ		_	S		-	ed; Equipment Ade			
	~				and perform duties/ Certi 4 22. Food Handler/ no una	-							Maintain Product 7 28. Proper Date M				_	
_					All					V			*	U	accurate, and calibrat	ed; Chemical/		
					Safe Water, Record	Labeling	-			~			Thermal test strips Test strips in	n date a	and using yell	ow digital		
	~				24. Required records ava		-							-	, Prerequisite for O mit (Current/ insp s	-		
	~				destruction); Packaged F Per label on fi	ood labeled			_	~			To post ne	W				
	-				Conformance wi 25. Compliance with Var HACCP plan; Variance of processing methods; man Taking temps	obtained for speciali	Process, and zed			~					ipment, and Vendin cilities: Accessible a			
						ımer Advisory			2				32. Food and Non- designed, construct		ect surfaces cleanable ed	e, properly		
	~				26. Posting of Consumer foods (Disclosure/Remin Confirmed in menu	Advisories; raw or der/Buffet Plate)/ A	under cooked llergen Label			~			33. Warewashing I Service sink or cur	b cleaning	nstalled, maintained, facility provided	used/		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First																		
U U T	I N	N O	N A	C O S	Prevention of	f Food Contaminat	ion	R	O U T			N C A O S	1	Food l	Identification		R	
1					34. No Evidence of Insec animals See flies and v	watch for gaps at	back door			~			41.Original contain	ner labeling	g (Bulk Food)			
	~				35. Personal Cleanliness/ Sep and low		tobacco use							•	cal Facilities			
	~				36. Wiping Cloths; prope Store totally in s	solution			1				42. Non-Food Con See					
		~			37. Environmental contar Watch					~			Watch		lighting; designated a			
		~			38. Approved thawing m Opening fish in w	ethod /IC				~			6		erly disposed; faciliti			
						Use of Utensils			1				See		d, maintained, and cl			
W					39. Utensils, equipment, dried, & handled/ In use See	utensils; properly u	sed			~			46. Toilet Facilities See	s; properly	constructed, supplied	l, and clean		
1					40. Single-service & sing and used See	gle-use articles; prop	perly stored			v	/		47. Other Violation	ns				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Thurman Bell	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Sauce / pico40/40Grouper / beef fajita41:41Back up unit34Salsa inside40Veggies41Hot box ambient141Dessert cooler38Veg cooler40Hot box 2,16Salsa38Chorizo/ garlic40/40Wic37/3	Establishr Mi co	nent Name: Cina	Physical A I-30		City/State: Rockwal		2 of 2				
Bar coolers 34-38 Cookline Pantry cold top just turned on 45 Expo unit Grill drawers 40 Cut greens / pico 45/4 Sauce / pico 40/40 Grouper / beef fajita 41:41 Back up unit 32 Salsa inside 40 Veggies 41 Hot box ambient 141 Dessert cooler 38 Veg cooler 40 Hot box 2, 16 Salsa 38 Chorizo/ garlic 40/40 Wic 37/3 Steam table water 170-180 Enchilada case ambient 148 Tomatoes / lettuce 41/4 Meat steam table 181 Pots on stove rice / meat 202/189 Raw chicken / seafood 40/3 Meater in restrooms 011 05558471008 AM CORRETIVE ACTIONS 148 Tomatoes / lettuce 41/4 40 Bar : protect straws avoid allowing them to touch menus 34 34 34 34 34 Futilities observed 5 Shielding / protecting lee with Saran - to change daily 32 32 34 34 34 32 To address rusty peeling shelving inside coolers where needed <td< td=""><td>Itom/I aa</td><td>ation</td><td>Tomp F</td><td></td><td></td><td>Itom/I continu</td><td>Town F</td></td<>	Itom/I aa	ation	Tomp F			Itom/I continu	Town F				
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