Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

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	_			_	tion: 1-Routine 2-Follow		3-Complai			Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCORE		
	tabli CO			Nam	e:		oct/Owner Norate	Name:						Number of Repeat Violations CO	OS:	1 / /06/D)	
Physical Address: Pest control:					4							e trap :/ waste oil ek 12/21/23 1200g	14/86/B)				
							= not observed NA = not applicable COS = corrected on site R = repeat violation in appropriate box for IN, NO, NA, COS Mark an in appropriate						plation W= Watch					
IVI	uk u	е ар	Priority Items (3 Points) violations Requ						quire Immediate Correct									
O U	mpli I N	ance N O	Sta N A	tus C O	Time and Temperature for	Food Safe	ety	R	0 U		iance N O	Stat N A	C O	Emple	oues Weelth	R		
T	17	0	A	s	(F = degrees Fahrenh 1. Proper cooling time and temperatur				T		Ü	A	s	12. Management, food employ	vees and conditional	employees;		
			/							~				knowledge, responsibilities, an				
3				/	2. Proper Cold Holding temperature(4	41°F/ 45°F))			/				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	m	
	•/	-			3. Proper Hot Holding temperature(13	35°F)								Have State hand was	h poster tamination by Han	nde		
	<u> </u>				Proper cooking time and temperatu	ire				/				14. Hands cleaned and properly				
			_		5. Proper reheating procedure for hot	holding (16	65°F in 2							15. No bare hand contact with			_	
			/		Hours)		0 1		L					alternate method properly follo Gloves	owed (APPROVED) Y _. ,N _. ,)		
	'				6. Time as a Public Health Control; pr	rocedures	& records			1 1					eptible Populations			
					Approved Source	ee				~				16. Pasteurized foods used; pro Pasteurized eggs used when re		fered		
					7. Food and ice obtained from approve good condition, safe, and unadulterate													
					destruction Fresh point	, [Ch	nemicals			
	/				8. Food Received at proper temperatu Checking	ire				/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits		
					Protection from Contan	nination				~				Water 18. Toxic substances properly Stored separately	identified, stored an	id used	_	
	/				9. Food Separated & protected, prever preparation, storage, display, and tasti		g food	*				· ·		· · · · ·	r/ Plumbing			
3					10. Food contact surfaces and Returnal Sanitized at 200 ppm/temperature		aned and		3					19. Water from approved source backflow device	ce; Plumbing installe	ed; proper		
					11. Proper disposition of returned, pre		rved or		F					3comp sink fauce 20. Approved Sewage/Wastew disposal		m, proper	_	
					reconditioned Discard									uisposai				
		-			Dalaalta Farmi	Ja41am T4.	(2 Da	4)	. ,	,•	n		~					
0	I N	N O	N A	C	•			ints)	0	I	N	N	С	rective Action within 10 days		Pation		
O U T	I N	N O	N A	C O S	Demonstration of Knowledg 21. Person in charge present, demonst	ge/ Personr	nel nowledge,	_	_	I N	_			Food Temperature 27. Proper cooling method use	e Control/ Identific	eation		
U				О	Demonstration of Knowledg 21. Person in charge present, demonst and perform duties/ Certified Food M 4	ge/ Personr tration of ki lanager (CF	nel nowledge, FM)	_	U	IN	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and descriptions	e Control/ Identific	eation		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jonathan Barrios	Print: Jonathon Barrios	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr Mi co	ment Name: Cina	Physical A 971 E		ity/State: Rockwal	l. Tx	License/Permit # FS-9099	Page 2	of <u>2</u>		
1011 00	on a	0712	TEMPERATURE OBSERVAT		, 17					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	7	Temp		
Beans	cooking	202	Hot holding		WIC amb			36		
G	irill drawers		Rice, tortilla soup	155/164	Velvets chz/butter		er	38/38		
S	teak/shrimp	41/39	Queso, Pabalano	158/157	Rib	Ribeye/chicken				
	Chicken	41	Cold holding		Lettuce			40		
	Tamales	142	Quac/lettuce	38/37	Green salsa			39		
Lett	uce/tomatoes	55/56	Hot holding							
	neddar/Mozz	51/53	Beef/beans	170/168						
	uac/dice tom		Expo salad cooler amb	40						
			SERVATIONS AND CORRECTIV		is .					
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI			HE CONDITIONS OBSERVE	ED AND)		
Number										
				ontiro kit	chon					
	Hand sinks all equipped temp greater than 107 throughout entire kitchen									
42/45	3comp not set up, 132, using quat sani 200ppm Time to clean walk-in, walls, ceiling, fan guards floor underneath shelves									
19			at three comp sink hot water							
35			hand sink in dish area and i		rage she	elf				
45				,						
	Need to address hole in wall under dishwasher Dishwasher not confirmed 160 st /									
10	Ice machine has black mold and slime, burn all ice w/r/s entire hopper walls, bottoms, ceiling etc									
	Watch use of foil on store, change every day									
42	All Carts need major detail cleaning									
2cos	Discovered the thermostat on the pantry cooler was turned up, discarded all tcs items within 4 hours									
	Using paper as a liner to tortillas and in chip baskets as well									
	Countertop can opener blade very dirty, needs replacing									
Wcos										
	Cleaning soda nozzles nightly									
			water heaters Olin arrival, De	lay openi	ng 30mi	ns until hot water wa	s res	tored		
32										
	Pantry cooler temps at exit time, guac 41, cheese, 41, tomatoes, 40, pico 39									
	Bar Bottle beer/glass cooler - 39 35 40 41 37 40									
	Bottle beer/glass cooler - 39,35,40,41,37,40 Margarita machines drained and cleaned nightly									
	Margarita machines drained and cleaned nightly Hot water at hand sink /3 comp sink									
32	Time to address rusty shelves in coolers									
<u> </u>	Timo to dudicoo ruoty officivos in oppicio									
Received (signature)		/e	See abo	ove		Title: Person In Charge/ O	wner			
Inspected (signature)	_	ST	Richard			Samples: Y N #cc	ollected			