Follow-up fee of \$50.00 is required after 1st 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

Da		1 /20	121	Time in:										Est. Typ		Risk Category	Page 1 or	f_2_
06/01/2021 3:00 3:41 FS 94  Purpose of Inspection:													5-CO/Construction		_OW 6-Other	TOTAL/SC		
Es	tablis	hment	Naı	ne:	2-F 0110	Conta	act/Owner N		4-1	invesi	igai	11011		* Number of Repeat		ıs:	TOTAL/SC	OKE
_		d me		rep	-1	Aspe			7.7			-		✓ Number of Violatio			2/98	/Α
	ysica ph ha	l Addr all	ess:			F five pest	monthly		Hoo Na	oa .		Gre Na	ase	trap:	No.	low-up: Yes <b>☑</b> □PiCS		
Me				Status: Out = not in co	ompliance IN	in compliar	nce Nork	O = not						olicable COS = corrected	d on site Mark ar		olation W-Wa	atch
IVI	IK UI	е аррго	priau	•										ve Action not to exceed 3		т С пт арргоргі	ate box for it	
Co	mplia I	nce Sta	C	Time and Tor	unanatura fa	n Food Sofe	.t	R	Co	I	N						R	
U T	U N O A O Time and Temperature for Food Safety					ety		U T	N	o	O A O S		r J					
	1. Proper cooling time and temperature												12. Management, food en knowledge, responsibilitie			l employees;		
	2 Proper Cold Holding temperature(A1°F/A5°F)												13. Proper use of restricti			scharge from	_	
	2. Proper Cold Holding temperature(41°F/ 45°F)  See								<b>/</b>				eyes, nose, and mouth			senarge from		
	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by H						nds					
	4. Proper cooking time and temperature						14. Hands cleaned and p					14. Hands cleaned and pr		•				
	5. Proper reheating procedure for hot holding (165°F in 2										-	15. No bare hand contact	with rea	dy to eat foods of	or approved	+		
		•		Hours)						٠				Alternate method properly No food handling	followe	d (APPROVEI	Y. N. )	
		/	•	6. Time as a Public He Loading only	alth Control;	procedures	& records							Highly S	Suscepti	ble Populations	1	
		ļ.		A	annound Cour									16. Pasteurized foods use			fered	
					proved Sour									Pasteurized eggs used wh	en requi	rea		
w				7. Food and ice obtained good condition, safe, a	nd unadultera	ited; parasite	•								Chem	nicals		
l vv				destruction See lab	eling belo	w -manı	ıfacturer								Chen	ircais		
				8. Food Received at pr	oper temperat	ture								17. Food additives; appro & Vegetables	ved and	properly stored;	Washing Fruits	
Ш													_	18. Toxic substances prop	erly ide	ntified stored a	nd used	_
			1	9. Food Separated & pr	n from Conta		r food			<b>/</b>				Using quats spray				_
	/			preparation, storage, di		,	g 100 <b>u</b>							v	Vater/ P	lumbing		
	/			10. Food contact surfact Sanitized at _200_	ces and Retur ppm/tempera	nables ; Clea	aned and			/			-	19. Water from approved backflow device	source;	Plumbing instal	led; proper	
				11. Proper disposition										City approved 20. Approved Sewage/W	astewate	r Disposal Syste	em, proper	
				reconditioned						V				disposal				
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0	I	N N	С	Pri	iority Four	ndation It	ems (2 Po	oints) v	riolati O				Corr	rective Action within 10	days			R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: ed meal prep	Physical A Ralph		City/State: Rockwall		FS 9451	License/Permit # Page 2 of 2 FS 9451				
	• •	•	TEMPERAT	TURE OBSERVA	TIONS						
Item/Loc	eation	Temp F	Item/Location		Temp F Item/	<u>Location</u>	Temp 1				
Deep	freezer personal	-4									
Thre	ee door coolers										
	Cooler 1										
	Barely	41									
	Cooler 2	39									
	Cooler 3	34									
Back up coolers											
	35/34	01	BSERVATIONS A	ND CODDECT	IVE ACTIONS						
Item	AN INSPECTION OF YOUR ES					TO THE CONDITIONS OBSI	ERVED AND				
Number	NOTED BELOW: all temps F										
24	Working on labels to be more inclusive										
	Thermos in all coolers										
	Watch any and all floo	r storage	)								
	Hot water in restrooms	s - 112									
	Dial thermo for checki	ng produ	ct temp as we	ell							
	Using quats for comm	on surfac	ces -200 ppm								
	Coming quality for common duritable 200 ppm										
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)		/e									
Inspected (signature)	tella Kírkha	utvíck	Print:				_				
	Reddy Roi ippo		100			Samples: Y N	# collected				