

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05-06-2022	Time in: 3:40	Time out: 4:28	License/Permit # FS 9451	Food handlers Employees	Food managers One	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Minced meal prep	Contact/Owner Name: Aspelund	* Number of Repeat Violations: _____	3/97/A
		✓ Number of Violations COS: _____	

Physical Address: 1300 ralph hall	Pest control : F 5 quarterly	Hood Ma	Grease trap : Na	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓					✓			
		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓										
				✓		✓					
Consumer Advisory									✓		
	✓										
				✓		✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
W	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
W						✓					
Conformance with Approved Procedures											
			✓			✓					
Consumer Advisory						✓					
	✓								✓		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓							✓			
	✓					Physical Facilities					
	✓					✓					
	✓					✓					
		✓				✓					
Proper Use of Utensils						✓					
	✓					✓					
W								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Kaytlyn leerskov	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Minced mealPrep	Physical Address: Ralph hall	City/State: Rockwall	License/Permit # FS 9451	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright. Back up cooler	33	Cooler 3	41-43		
2nd back up	34/35	Cheese cake	43		
Ice chest	Personal	Unit just stocked and			
Cooler 1	44-45	Was in defrost as			
Tumeric	43	Just came back on			
Cooler 2		Will Followup			
34/35/36					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	All prepackaged rte items / manufactured in Rowlett and packaged and transported in fridge truck
	To site and placed into cooler to sell / satellite location
	Hot water In restroom 132 - watch
	Hanging mop to allow to dry into mop sink
	Chemicals stored below paper goods
	Best practice to have thermo in warmest location
	Watch floor storage in back room
02	First cooler was set on 3 out of 7 and was holding 43 product temp ... unit was just stocked as well
	Unit turned to colder setting and will Followup ... it was tested this am to be in compliance
	Unit 3 was also holding borderline temps 42 and was off at insp then kicked back on
	Defrost should not bring food into dangerzone as they should be lower to begin with ...
	Have defrost checked and monitor coolers
	Check temps hourly until confirmed
	allergens posted on each label ... labels are more complete and confirm us to improve
	Dial thermo for food temp is also on site to check food in coolers
W	Turned cooler down at insp ... to followip
	New TExas code focus on temps and employees knowing etc having allFood handler cert would aid in this training
	Employee heath policy to be at hand sink

Received by: <small>(signature)</small> See above	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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