Follow	up fee of									
\$50.00 after initial Retail Food Establishment Inspection Report										
Followup City of R					I			Vomit clean up	ອ	
Date:	License/Permi						Employee health			
05/03/202	Time in: Time out: 3 2:07 2:52	Fs 945						Food handlers Food managers 1 Page 1 of 2		
	ction: 🖌 1-Routine 📃 2-Follow Up 📃	3-Complaint		4-In	vestig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E	
Establishment Name: Contact/Owner N Minced meal prep Aspelund								* Number of Repeat Violations: ✓ Number of Violations COS:	٨	
Physical Address: 1300 E Ralph hall	H Na	lood a			ireas a no	e trap :/ waste oil Follow-up: Yes 0/100//	4			
Compliance	Status: $Out = not in compliance$ $IN = in compliance$	NO – II						plicable $COS = corrected on site R = repeat violation W-Watch NA. COS Mark an in appropriate box for R$	ı	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days										
Compliance Status Time and Temperature for Food Safety 0 I N C U N O Time and Temperature for Food Safety				0 1	plianc	Employee Health	R			
$\begin{array}{c c c c c c c c c c c c c c c c c c c $				T			S	12. Management, food employees and conditional employees;		
								knowledge, responsibilities, and reporting		
	2. Proper Cold Holding temperature(41°F/ 45°F) See							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth No prep		
	3. Proper Hot Holding temperature(135°F)					1		Preventing Contamination by Hands		
	4. Proper cooking time and temperature			V				14. Hands cleaned and properly washed/ Gloves used properly		
· ·	5. Proper reheating procedure for hot holding (1 Hours)	65°F in 2				~		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)		
	6. Time as a Public Health Control; procedures & records				_	<u> </u>		Highly Susceptible Populations		
	Approved Source					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial / commissary					•		Chemicals		
~	8. Food Received at proper temperature Taking temps			Τ		~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	Protection from Contamination			V	/			18. Toxic substances properly identified, stored and used Behind counter not near food		
	9. Food Separated & protected, prevented durin preparation, storage, display, and tasting	g food						Water/ Plumbing		
	10. Food contact surfaces and Returnables ; Cle Sanitized at <u>200</u> ppm/temperature	aned and		V				19. Water from approved source; Plumbing installed; proper backflow device		
	11. Proper disposition of returned, previously served or reconditioned Discarded			v				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	Priority Foundation It		<u> </u>					rective Action within 10 days		
0 I N N C U N O A O T		nel		O I U N T	N O	N A	C O S	Food Temperature Control/ Identification	R	
~	21. Person in charge present, demonstration of k and perform duties/ Certified Food Manager (Cl 1 person on site			v				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no unauthorized persons/ per	sonnel			/			28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling				v				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	23. Hot and Cold Water available; adequate pre- 115	ssure, safe				I	L	Probe and Permit Requirement, Prerequisite for Operation		
	24. Required records available (shellstock tags; destruction); Packaged Food labeled	parasite						30. Food Establishment Permit (Current/ insp sign posted)		
	Conformance with Approved Procedu	ires	╎┝					Posted Utensils, Equipment, and Vending		
	25. Compliance with Variance, Specialized Proc HACCP plan; Variance obtained for specialized	cess, and						31. Adequate handwashing facilities: Accessible and properly supplied, used		
	processing methods; manufacturer instructions			V				Equipped		
	Consumer Advisory			v				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
w	26. Posting of Consumer Advisories; raw or und foods (Disclosure/Reminder/Buffet Plate)/ Aller On labels					~		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not washing on site		
0 I N N C		Corrective Act		ot to		ed 9 N	<i>0 Da</i> [С	ys or Next Inspection, Whichever Comes First	R	
U N O A O T S	Prevention of Food Contamination	L			N O	A	o s	Food Identification	ĸ	
	34. No Evidence of Insect contamination, roden animals			V				41.Original container labeling (Bulk Food)		
	 35. Personal Cleanliness/eating, drinking or tobs Watch 36. Wiping Cloths; properly used and stored 				<u>_</u>			Physical Facilities 42. Non-Food Contact surfaces clean		
	37. Environmental contamination			V			\square	43. Adequate ventilation and lighting; designated areas used		
	38. Approved thawing method		╽┝				\square	44. Garbage and Refuse properly disposed; facilities maintained		
	Proper Use of Utensils			ע ע			\vdash	Watch dumpster 45. Physical facilities installed, maintained, and clean		
	39. Utensils, equipment, & linens; properly used		-	-				46. Toilet Facilities; properly constructed, supplied, and clean		
	dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properl			V				Equipped 47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kekela Aspelund	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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Establishment Name: Minced meals		Physical Address:		ty/State: lockwal	License/Permit # Page 2 of Fs 9451					
	1300 e Ralph hall TEMPERATURE OBSERVA									
Item/Location	<u>Temp F</u>			<u>Temp F</u>	Item/Location			<u>Temp F</u>		
2 door not working / not used		Extra storage cooler	1	36						
Drink fridge	37/38	Cooler 2		34						
Meal fridge	24/23									
Snack	31/37									
Personal										
				EACTION	IC					
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT				E CONDITIONS OBSERV	ED AN	D		
Number NOTED BELOW: all temps F		AT INS DELYMADE, TOOR ATTER				E CONDITIONS OBJER				
	Microwave is for customers after purchasing food - self service									
)	Labeling must better									
	Two thermos in each cooler Labeling checked looks good /,commercial products too /									
Hot water 118 F at har		commercial products too	/							
		abon in Powlett refrig tru								
Checking temps		chen in Rowlett - refrig tru	CK							
Yellow digital thermo f	or food									
v		e surfaces inside coolers a	and	Imicrow	ave and	tahlo				
•		kitchen in Rowlett in packa					hen	offsite		
	-	ooth on site for staff and er						onone		
No food handling on s			ΠP	loyeee						
Keep up good work	Keep up good work									
Received by:		Print:				Title: Person In Charge/	Owner			
(signature) See abov Inspected by: (signature) Kelly Kirkpo	/e									
Inspected by: (signature) Volly Victor	trial	\mathcal{P} Print:								
Eorm EH-06 (Revised 09-2015)	uruk					Samples: Y N #	collecte	d		