

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 11/04/2022	Time in: 1:04	Time out: 2:20	License/Permit # Fs 9451	Food handlers 0	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Minced meal prep	Contact/Owner Name: Asplelund	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	7/93/A
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Physical Address: 1300 Ralph Hall	Pest control : F45 monthly	Hood Na	Grease trap : Ma	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					
W						✓					
	✓					✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓				✓				
			✓			Highly Susceptible Populations					
									✓		
	✓					Chemicals					
3									✓		
Protection from Contamination						Water/ Plumbing					
	✓					✓					
	✓					✓					
			✓			✓					

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					
	✓					2					
W							✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
2						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			!					
Consumer Advisory						Need if handling and opening containers					
	✓					W	✓				
							✓				

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						Equipped					
	✓					✓					
	✓						✓				

