	Followup fee of																
\$50.00 after initial Retail Food Establishment Inspection Report												na					
Followup City of I							Roc	Rockwall						Vomit clean up			
Date: Time in: Time out: License/Pe							ermit						Food handler	Food handlers Food managers			
1	11/04/2022 1:04 2:20 Fs 94									_	0	1	Page <u>1</u> of _	2			
Purpose of Inspection:         I-Routine         2-Follow Up         3-Complai           Establishment Name:         Contact/Owner N											n	5-CO/Construction * Number of Repeat Viola	at Violations:				
Distablishment real     Contact Owner real       Minced meal prep     Asplelund       Physical Address:     Pest control :							Но	bod		T G	reas	✓ Number of Violations C e trap :	OS: Follow-up: Yes 🖌	7/93//	A		
1300 Ralph Hall F45 monthly						-	Na		N	Ma	a		No				
Compliance Status:Out = not in compliance $IN = in compliance$ NO = not oMark the appropriate points in the OUT box for each numbered itemMark $$ in apDriopitry Homes (3 Pointe)Driopitry Homes (3 Pointe)									approp	oriate	e box f	for IN	N, NO	, ,	rk an 🗸 in appropria	olation W- Wate ate box for R	ch
Priority Items (3 Points) violations i           Compliance Status         C           0         I         N         C         Time and Temperature for Food Safety						s Requ		Comp	ediate oliance N			ive Action not to exceed 5 da	<i>ys</i>		R		
U T	N	0	A	o s	(F = degrees Fahrenheit)			I.	U U T	JN		A	o s	-	oyee Health	-	
w					1. Proper cooling time and temperature Appears to be in compliance to check back					12. Management, food employees and conditional knowledge, responsibilities, and reporting					employees;		
	~				2. Proper Cold Holding temperature(41°F/45°F) Coolers working			$\uparrow$		13. Proper use of restriction and exclusion; No dis eyes, nose, and mouth					charge from	$\uparrow$	
-		-	3. Proper Hot Holding temperature(135°F)				+	Post at hand sink /policy Preventing Contamination by H						nde			
┢─				$\dashv$	4. Proper cooking time	and temperature		H		~	•			14. Hands cleaned and proper			
┢				-+	5. Proper reheating proc Hours)	cedure for hot holding (	165°F in 2	+	$\vdash$	-			┝╴╽	15. No bare hand contact with alternate method properly foll			+
┢─				$\square$	6. Time as a Public Hea	alth Control; procedures	s & records	+		No hand food contact							
								H		T				16. Pasteurized foods used; pr	Highly Susceptible Populations oods used; prohibited food not offered		
						pproved Source	- Food in			Pasteurized eggs used when required							
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Manufacturer license						Chemicals									
3					8. Food Received at pro		e below					~		<ul><li>17. Food additives; approved</li><li>&amp; Vegetables</li></ul>	and properly stored;	Washing Fruits	
						n from Contamination				~	,			18. Toxic substances properly	nd used	$\Box$	
	~				9. Food Separated & pro preparation, storage, dis		ng food	T						Wate	r/ Plumbing		
	~				Sanitized at <u>Na</u>	** *				~				19. Water from approved sour backflow device			
		~			11. Proper disposition o reconditioned	of returned, previously s	served or	$\square$		~	•			20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper	$\square$
		N	N	C	Pri	ority Foundation I	items (2 Po	oints)	violat O	_	s Req	uire N	e Cor	rrective Action within 10 days	3		R
U U T	N N	N O	N A	C O S		n of Knowledge/ Person		K		U N O				Food Temperatur	e Control/ Identific	cation	K
	~				*	rtified Food Manager (C	CFM)		2					27. Proper cooling method use Maintain Product Temperatur	<sup>e</sup> Cooling process to be a	quate to at manufacturing plant	1
w	w			22. Food Handler/ no un Plans to get one for				~			<ul> <li>28. Proper Date Marking and</li> <li>Using less than 6</li> <li>29. Thermometers provided, a</li> </ul>	-	- 1 Chemical/				
					Safe Water, Recor		W	1				29. Thermometers provided, a Thermal test strips <b>Dial therm</b>			41		
					<ul> <li>23. Hot and Cold Water available; adequate pressure, safe Rest room only</li> <li>24. Required records available (shellstock tags; parasite</li> </ul>									Permit Requirement		0 0	
2					destruction); Packaged	Food labeled	· .	$\Box$		~	•		$\left[ \right]$	30. Food Establishment Per	mit (Current/ insp s	ign posted )	Τ
					Conformance w	dients on seve	lures								pment, and Vendin		
			~		25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for specialize	ed		!					31. Adequate handwashing fa supplied, used Need if handling a			
	L .				Cons	sumer Advisory			٧		1			32. Food and Non-food Conta designed, constructed, and use Watch materials		e, properly	$\uparrow$
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Included on labels				33. Warewashing Fac				acilities; installed, maintained, used/				
0	Ι	N	N	C				e Actio R	0	) I	Ν	Ν	С	ys or Next Inspection , Which			R
U T	N	0	A	O S		of Food Contamination			U T	J N		A	O S	Food 1 41.Original container labeling	dentification (Bulk Food)		
	<b>V</b>		$\vdash$	$\square$	animals 35. Personal Cleanlines	ss/eating, drinking or tob		$\left  \right $			V				cal Facilities		
	~ ~				Stored low 36. Wiping Cloths; prop					~	·			42. Non-Food Contact surface			-
	•	~		<del> </del>	37. Environmental conta	tamination				V	,			43. Adequate ventilation and	ighting; designated	areas used	+
		· /		<del> </del>	38. Approved thawing r	method				~	•			44. Garbage and Refuse prope	erly disposed; faciliti	es maintained	
					•	er Use of Utensils				~	,			45. Physical facilities installed			
	~				39. Utensils, equipment dried, & handled/ In us					~	,			46. Toilet Facilities; properly Equipped	constructed, supplie	d, and clean	
	~				40. Single-service & sin and used	ngle-use articles; proper	rly stored				~			47. Other Violations			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Kaytlyn leerskov	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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	nent Name: ed meals	Physical A <b>1300</b>	<sup>ddress:</sup> Ralph hall	City/State: Rockwa		License/Permit # Page 2 of Fs 9451		2 of 2				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion		Tomp F				
	( just loaded )	<u>Temp r</u>			Item/Locat	1011		<u>Temp F</u>				
	0.9/ 41/40		Upright back up coolers in back roo									
-												
	Unit 2		Salsa	39								
	35/36		Cooler 2 3 door									
	Unit 3		Curry chicken sala	d 41								
	33/35/36		Just delivered chicken burge	er 70								
D	eep freezer	4.8!	See info below									
(	Personal )		Will Followup									
Itom	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	FION IS DIRI	ECTED TO TH	IE CONDITIONS OBS	ERVED AN	1 <mark>D</mark>				
	Labels for product not listing	g entire ing	redients- ex: KETO meatballs, rice	e, veggies,	flank steak,	to address with sta	ate manuf	acturing				
	All food is commercial grade prepackaged or made at manufacturing facility of company											
	All are rte and prepacked											
	Samples and shots are packaged at plant as well ingredients available on bag											
	•		ite here for the manufacturi	• •	n Rowlett	[						
	Microwave and toaster are available for customer to heat meal											
	Store could benefit from a handsink for employees that is not in the restroom to continue to work with food containers etc											
	Hot water on right in restroom 110 F Hanging mop to allow to dry over mop sink											
				ackaged a	and broug	ht over fresh in r	efrigerat	ed van				
08	Discussed that product is cooled at manufacturing plant and packaged and brought over fresh in refrigerated van All product must arrive at required temp to this store - chicken 70 just plated To address prior											
27			er was made one hour ago and									
	At this location. Placed ir	n package	s in cooler at 36F temps must l	be taken a	nd if not do	own to 41 in 4 hrs	to be dis	carded				
	All food must arrive on	n site at tł	ne correct temp this store c	annot be	used to c	omplete the co	oling pi	rocess				
Note	Will Followup on temp	s within 2	2 hrs - inspector									
	PIC will take temps to n	nonitor th	e cool down this will not b	e allowed	l again as	no hand sink E	xcept re	stroom				
Received (signature)		~	Print:			Title: Person In Char	ge/ Owner					
Incore	See anov		Drint									
Inspected (signature)	See abov Kelly kírkpa	ıtríck	$\mathcal{RS}$									
	(Revised 09-2015)					Samples: Y N	# collecte	d				