Follow-up fee required Followup															ıg			
11/29/2021 10:08 11:02 FS 94													$\begin{array}{c c} PP \\ PP \\ Low \\ \end{array} \begin{array}{c} Page \underline{1} & of \underline{1} \\ \hline \end{array}$	Page <u>1</u> of <u>2</u>				
	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complaint								4-Investigation 5-C				n	5-CO/Construction 6-Other TOTAL/SCO	RE			
	Establishment Name: Contact/Owner Na Minced meal prep Aspelund						Name:						* Number of Repeat Violations: V Number of Violations COS: See trap: Follow-up: Yes	۸				
Physical Address: Pest control : Ralph hall F 5 pest control monthly 11/22						1/22/21	Hood Grease trap : 21 Na Na					se trap : Follow-up: Yes S 3/9/// No	٦					
м					Status: Out = not in con points in the OUT box for	$\frac{IN}{IN} = in con$	npliance N	$\mathbf{O} = \text{not}$						upplicable $COS = corrected on site R = repeat violation W- WateD. NA. COS Mark an \sqrt{n} in appropriate box for R$	ch			
IVI	aik u	ie aj	рюр	Tiate										D, NA, COS Mark an V in appropriate box for R tive Action not to exceed 3 days				
C O U	I N O A O The and remperature for Food Safety						R	C O U	Î	ianco N O		tus C O						
T	1	N O A O S (F = degrees Fahrenheit) I. Proper cooling time and temperature					T			A	s	12. Management, food employees and conditional employees;	-					
									~				knowledge, responsibilities, and reporting					
w	~	2. Proper Cold Holding temperature(41°F/45°F) Recovered to 24 F							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy					
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands								
	4. Proper cooking time and temperature						~			14. Hands cleaned and properly washed/ Gloves used properly								
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)									~		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) No handling					
	6. Time as a Public Health Control; procedures & records Loading only										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 Manufacturer in Rowlett								Chemicals								
	~				8. Food Received at pro	oper temperature						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
						n from Contaminat	ion		-	~				Nothing 18. Toxic substances properly identified, stored and used	\vdash			
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			t.		•	<u> </u>			Water/ Plumbing				
-	Image:						~				19. Water from approved source; Plumbing installed; proper backflow device							
	Image:						~				20. Approved Sewage/Wastewater Disposal System, proper disposal							
					Prie	ority Foundatio	n Items (2 Po							prrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Pe	rsonnel	R	O U T	Ν	N O	N A	C O S		R			
	~				21. Person in charge pre and perform duties/ Cer					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no un	nauthorized persons	/ personnel				~			28. Proper Date Marking and disposition				
					Safe Water, Reco	rdkeeping and Foo Labeling	d Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Both				
	~				23. Hot and Cold Water		<u>^</u>							Permit Requirement, Prerequisite for Operation				
2					24. Required records av destruction); Packaged I New labels co	Food labeled	ags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
					Conformance w 25. Compliance with Va	with Approved Pro ariance, Specialized				1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance processing methods; ma	e obtained for specia	lized			~				No handling on site				
					Cons	sumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consume foods (Disclosure/Remi On labels							~		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
6		NT	N	С	Core Items (1 Poin	nt) Violations Red	uire Corrective	e Action	<i>i Not</i>		Excee N	ed 90 N) Da C	ays or Next Inspection , Whichever Comes First	R			
U T	I N	N O	A	o s	Prevention of	of Food Contamin	ation	ĸ	U T	Ν	0 N	A	o s		к			
W					34. No Evidence of Inse animals Watch back of	door					~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness Stored Iow						1			Physical Facilities				
L	~				36. Wiping Cloths; prop		d		1					42. Non-Food Contact surfaces clean See				
L		~			37. Environmental cont					~				43. Adequate ventilation and lighting; designated areas used				
		~			38. Approved thawing r	method				~				44. Garbage and Refuse properly disposed; facilities maintained				
					-	er Use of Utensils				~				45. Physical facilities installed, maintained, and clean	<u> </u>			
	~				39. Utensils, equipment dried, & handled/ In us	se utensils; properly	used			~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
	~				40. Single-service & sin and used	ngle-use articles; pro	operly stored				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jenny Yates	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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	ment Name: ed meal prep	Physical Address: Ralph Hall			y/State: ockwal	I	License/Permit # Page 2 of 2 FS 9451		<u>2</u> of <u>2</u>	
		TEMPERATURE OBSERVA								
Item/Loc		Temp F	Item/Location	_	Temp F	Item/Locati	on		Temp F	
Coole	r 1		Back up cooler	-	36					
Coo	ler 2(defrost?)	42-45	Back up cooler	2	36/37					
An	nbient temps		Deep freezer		-11					
	Cooler 3	31-34								
		OB	SERVATIONS AND CORRECT	IVE	E ACTION	ĩS				
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTIO	ON IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED AN	ND.	
	Samples are put into containers with lids from the main store - no handling on site as no hand sink									
	All items are prepackaged from the manufacturer in Rowlett									
	Any handling is done by the customer after the product has been purchased									
	Thermos in all coolers Confirmed									
	Dial thermo on site for	•								
	Hot water at 112 in res		U U		- /					
W	Watch temps in cooler on far left as unit is borderline - 42-45 (defrost) ambient temps									
24 W	Labeled are improved and working on new ones - a couple observed not complete									
w	Watch doors on unit on left - staying open and on far rt / also center unit door on left Very small gap at bottom of back door									
42	Time to clean bottom									
- 12		-	nside coolers is a quats prod	duc	t that is	testina ov	er 400 ppm foo	od cor	Itainers	
			does not contact the surfa				• •			
	Freezer appears to or	ly be per	sonal items - time to defro	ost			•			
Received (signature)	by:		Print:				Title: Person In Charge	Owner		
	See abov	<u>/e</u>								
Inspected (signature)		utrick	$\mathcal{R}S$							
Form EH-06	6 (Revised 09-2015)						Samples: Y N	# collecte	ed	