Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

05		5-20)24	Time in: 12:25	Time out: 1:31	FS 9		n	ee	ds	3		Food handlers Food managers Page 1 of	2_
				ction: 1-Routine	2-Follow Up			_	Inves				5-CO/Construction 6-Other TOTAL/SCO	ORE
	Establishment Name: Contact/Owner N. Minced Meal prep Asplund												* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address: Pest control:							Нос	od		Gı	rease	e trap/ waste oil: Follow-up: Yes 1/99/	Ά	
	1300!taloh hll 104 F5 monthly							Ма		ed No 🗸				
Marl		C ompli a		Status: Out = not in c e points in the OUT box for	compliance IN = in cor	mpliance No	O = not o						plicable $COS = corrected on site NA, COS $	
171417		е пррго	prince										ive Action not to exceed 3 days	
	Compliance Status					R	Co		liance Status					
U T	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$					U T	N	О	A	o s	Employee Health			
	1. Proper cooling time and temperature Done at manufacturing plant					/				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 Posted at hand sink				
	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					
									15. No bare hand contact with ready to eat foods or approved	+				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours) 6. Time as a Public Health Control; procedures & records									alternate method properly followed (APPROVED Y. N.)				
	(/		6. Time as a Public He	ealth Control; proced	dures & records							Highly Susceptible Populations	
				A	pproved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooked at manufacturing plant in	
				7. Food and ice obtain good condition, safe, a	ed from approved so	ource; Food in								
				destruction License	ed kitchen								Chemicals	
	8. Food Received at proper terr To check temps			roper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	T	
	Protection from Contamination					1				18. Toxic substances properly identified, stored and used	+			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na ppm/temperature					/				19. Water from approved source; Plumbing installed; proper backflow device				
		/		11. Proper disposition reconditioned No.	of returned, previou	isly served or			1			İ	City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal	+
		-												
				<u> </u>		on Items (2 Po	ints) vi	iolat	ions l	Regi	uire	Cor	rective Action within 10 days	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jenny Yates	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Minced meal prep	Physical A		City/State: Rockwall	License/Permit # Fs 9451	Page <u>2</u> of <u>2</u>
Williced Meal prep	Ralph	TEMPERATURE OBSERV		133431	
Item/Location	Temp F	Item/Location		em/Location	Temp I
Juice / drink fridge	25-32				
Minced meal prep	29/34				
Meal unit	36/38				
Deep freezer	-11				
Three door	37/36				
	OF	SERVATIONS AND CORRECT	TIVE ACTIONS		
Item AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRECTE	ED TO THE CONDITIONS OBSE	ERVED AND
Ingredients appear to	be all inc	lusive - separating allerge	ens		
Hot water in rr 120 and	d also at	mop sink and hand			
Coolers with thermos	for Tcs fo	ods			
Food thermo provided	for chec	king temps when food is	arriving		
No prep done on site					
Received by: (signature)	+	Print:		Title: Person In Charg	ge/ Owner
Jenny Ya	ies	D. C.			
Jenny Ya Inspected by: (signature) Kelly Kirkpo	itríck	Print:		Samples: Y N	# collected