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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 09 /	13-				Time out: 12:06		FS 0		82	28				Food handlers 23	Food managers 5	Page 1	of _2_
Purp Estab				tion: 1-Routine	2-Follow U		3-Complai act/Owner N		4-I	Inves	tiga	tion		5-CO/Construction * Number of Repeat Violat	6-Other	TOTAL/S	CORE
Mod						MOD		vame:						★ Number of Repeat Violat ✓ Number of Violations CC		0/00	>/
2	J										trap:	8/92	2/A				
29011				Status: Out = not in co	$\frac{1N}{\text{ompliance}} = \text{in}$			$\mathbf{O} = \text{not } \mathbf{O}$			_			$\frac{100 / 04/18/22}{\text{plicable}} \frac{\text{COS}}{\text{COS}} = \text{corrected on signature}$	No R = repeat vio	alation W/- V	Watch
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Comr	liance	e Stat	tus	Prio	rity Items (3	Points)	s) violations	Requi	_	<i>medi</i> ompli				ve Action not to exceed 3 days	S		
O I	II N O A O						ety	R	O I N N C U N O A O			N	C	Employee Health			R
T			Š	(F = d 1. Proper cooling time a	legrees Fahrenhei				T	.,			š	12. Management, food employe	-	employees:	
	/			1. I Toper cooming time of	and temperature					~				knowledge, responsibilities, and	d reporting	employees,	
				2. Proper Cold Holding	temperature(41°	°F/ 45°F))						+	13. Proper use of restriction and	d exclusion; No dis	charge from	
~				See						~				eyes, nose, and mouth By hand sink			
	/			3. Proper Hot Holding t	temperature(135°	°F)								-	tamination by Han	nds	
	4. Proper cooking time and tempera			and temperature	ure								14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for ho			cedure for hot ho	olding (1	65°F in 2						ł	15. No bare hand contact with a	ready to eat foods o	r approved	_	
	Hours)								~				alternate method properly follo	wed (APPROVED	YN)	
	/			6. Time as a Public Hea	alth Control; prod	cedures	& records							Highly Susce	ptible Populations		
	1-									П			+	16. Pasteurized foods used; pro		fered	
				Ар	proved Source						•			Pasteurized eggs used when rec	quired		
				7. Food and ice obtaine good condition, safe, ar	* *												
V				destruction	ia unadanterated,	, purusite								Ch	emicals		
				8. Food Received at pro	oper temperature	,		H					+	17. Food additives; approved a	nd properly stored;	Washing Fru	its
V										~				& Vegetables Water			
				Protection	n from Contami	nation			W	1				18. Toxic substances properly i Watch storage in back		id used	
				9. Food Separated & pr			g food										
>				preparation, storage, dis		_									/ Plumbing		
7				10. Food contact surfact Sanitized at 200	es and Returnabl					\				19. Water from approved source backflow device	e; Plumbing install	ed; proper	
				11. Proper disposition of		10							-1	City approved	atan Diamagal Canta		
				11. Proper disposition of	or returned, previ	iousiv se	erveu or									m, proper	
	/			reconditioned Disc	arded	,				/				20. Approved Sewage/Wastew disposal	ater Disposar Syste.		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Bryan Mcclain	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Fetablich	ment Name:	Physical A	ddrese	City/State:	License/Permit # Pa	ge 2 of 2				
Mod		Ridge		Rockwal		gc <u>Z</u> 01 <u>Z</u>				
			TEMPERATURE OBSERVAT							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F				
	age cooler	41	Main pizza unit 1		Dressing cooler 1/2					
	a table secondary		Lettuce / ricotta 41/39)	Wic	37/38				
Toma	atoes / can bac/	36/37	Mozz/ blue	39/38	Sausage	41				
CI	hicken / feta	37/37	Below	37	Whole tomatoes	38				
Bee	f / plant based	37/37	Unit 2		Sliced tomatoes	38				
	Below	40	Chicken / ham	39/39						
Sr	mallCold top	36	Tomatoes / garlio	36/38						
Sai	uce / spinach	38/34	Below	34						
-	LAND INDESTRUCTION OF MALE PA		SERVATIONS AND CORRECTIV			1375				
Item Number	NOTED BELOW: All temps take		NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
	To post permit to allow	custome	ers to read							
35/cos	Will need to tie hair ba	ck to pre	vent physical contamination	۱.						
	Restrooms confirmed	100/ 15 s	secs / soap and towels							
	Hot water 124									
W/cos	Sanitizer is testing as	0 BUT զւ	ats is binding in lots towel s	soo not te	esting In solution but cloth only	/				
W/cos	Need to soak cotton to	wel first	before placing into solution							
32 /39	Time to order some no	ew cutting	g boards 3 needed / kee	p scoop v	with handle out of sugar					
W /cos	Tested quats solution	from disp	enser to be 200 ppm							
	Thermo attached to IP		·							
39/cos	Avoid storing clean pla		r boxes or dry goods							
	Quats is 150-400 on la									
45	_		also under shelving in wif							
4-	Organize Wif - new de									
45	General cleaning under									
Cos	'		loaded with paper towels							
34 /42/45	. The same and the									
	Peroxide product is used for non food contact surfaces only									
Watch placement of CO 2 Tanks Dishmachine reaching 160 SR -test strips on site										
Received	by:		Print:		Title: Person In Charge/ Own	er				
(signature)		e'e			Zishi in change own					
Inspected (signature)	1 by:		Print:							
(orginature)	Kelly kirkpa	ıtrick	$\gamma \mathcal{RS}$		Samples: Y N # colle	cted				