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

Date: 07/07/2		2	1	Time in: Time out: 11:44	License/Permit # FS 9066						Est. Type Risk Category Page 1 of	2	
					tion: 1-Routine 2-Follow Up	3-Complaint		4-Inv	estig	ation	. [5-CO/Construction 6-Other TOTAL/SCO	RE
Es	tabli	ishmen	ıt N	lam	e: Cont	act/Owner Nam	ne:					* Number of Repeat Violations: ✓ Number of Violations COS:	
_		al Add	_	_	et pizza Asac Pest contr		I	lood		Gı	rease	2 trap: Follow-up: Yes 7/93/	Α
No		Goliad		~	First strike tatus: Out = not in compliance $IN = in$ compliance			clear		-		04/01/21 No 🗸	
Ma		Compli he appro			tatus: Out = not in compliance of the compliance points in the OUT box for each numbered item	NO =						plicable COS = corrected on site R = repeat violation W- Wat NA, COS Mark an In appropriate box for R	:ch
C	mnli	iance S	totu	10	Priority Items (3 Points	s) violations Re	quire	Imme Comp				ive Action not to exceed 3 days	
O	I N	N N O A	I	CO	Time and Temperature for Food Safe	ety	1	O I U N	N	N A	CO	Employee Health	R
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		1	T			S	12. Management, food employees and conditional employees;	
		/						V				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding temperature(41°F/ 45°F $\mbox{\bf See}$	7)		V				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		_		Ī	3. Proper Hot Holding temperature(135°F) None to check		1					Preventing Contamination by Hands	
		•			4. Proper cooking time and temperature		1		•			14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (1	165°F in 2	┪┟					15. No bare hand contact with ready to eat foods or approved	+
		/			Hours)			V				alternate method properly followed (APPROVED Y. N.) Gloves	
		/			6. Time as a Public Health Control; procedures Prep only	& records						Highly Susceptible Populations	
					Approved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	1 1				7. Food and ice obtained from approved source;	. Food in	4					Tasteurzea eggs used when required	
	~				good condition, safe, and unadulterated; parasite destruction Commercial							Chemicals	
					8. Food Received at proper temperature		1	Τ				17. Food additives; approved and properly stored; Washing Fruits	
	•				To always check		J L	V				& Vegetables Water	
					Protection from Contamination			•				18. Toxic substances properly identified, stored and used On table in back room	
	~				 Food Separated & protected, prevented durin preparation, storage, display, and tasting No raw except bacon 	g food						Water/ Plumbing	
	/				10. Food contact surfaces and Returnables ; Cle Sanitized at 100 ppm/temperature	eaned and		V				19. Water from approved source; Plumbing installed; proper backflow device	Т
					11. Proper disposition of returned, previously se	erved or	1	4				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal	+
					reconditioned Discarded							uisposai	
			_	_	T. A. A. T T T.	(2.5.1.		_ :					
0	I	N N		C	·	R	_	0 I	N	N	С	rective Action within 10 days	R
O U T	I N	N N A	١.	C O S	Demonstration of Knowledge/ Person	nnel	_		N			Food Temperature Control/ Identification	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of I and perform duties/ Certified Food Manager (C. 2	knowledge, FM)	_	O I U N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of land perform duties/ Certified Food Manager (C	knowledge, FM)	_	O I U N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of I and perform duties/ Certified Food Manager (C. 2	knowledge, FM)	_	O I U N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C 2 22. Food Handler/ no unauthorized persons/ per 2 Safe Water, Recordkeeping and Food Pa Labeling 23. Hot and Cold Water available; adequate pre	knowledge, FM) rsonnel	_	O I U N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C 2 22. Food Handler/ no unauthorized persons/ per 2 Safe Water, Recordkeeping and Food Pa Labeling 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags;	knowledge, FM) rsonnel ackage	_	O I U N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital	R
		N N A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C. 2. 22. Food Handler/ no unauthorized persons/ per 2. Safe Water, Recordkeeping and Food Parabeling 23. Hot and Cold Water available; adequate pre 110. 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per order	knowledge, FM) rsonnel ackage essure, safe parasite	_	O I U N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of I and perform duties/ Certified Food Manager (C 2 22. Food Handler/ no unauthorized persons/ per 2 Safe Water, Recordkeeping and Food Pa Labeling 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags; destruction): Packaged Food labeled	knowledge, FM) rsonnel ackage essure, safe parasite	_	O I U N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C. 2. 22. Food Handler/ no unauthorized persons/ per 2. Safe Water, Recordkeeping and Food Parabeling 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedure.	knowledge, FM) rsonnel ackage sssure, safe parasite parasite cess, and	_	O I U N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of Pand perform duties/ Certified Food Manager (C 2 2 22. Food Handler/ no unauthorized persons/ per 2	knowledge, FM) rsonnel ackage sssure, safe parasite parasite cess, and		O I U N N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly	R
		N N O A	١.	o	21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C 2 22. Food Handler/ no unauthorized persons/ per 2 Safe Water, Recordkeeping and Food Pa Labeling 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedu 25. Compliance with Variance, Specialized Pro HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory	knowledge, FM) rsonnel ackage essure, safe parasite parasite ures cess, and i		O I U N	N	N	C	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C. 2. 22. Food Handler/ no unauthorized persons/ per 2. Safe Water, Recordkeeping and Food Parabeling 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedu 25. Compliance with Variance, Specialized Pro HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or und foods (Disclosure/Reminder/Buffet Plate)/ Aller	knowledge, FM) rsonnel ackage ssure, safe parasite parasite ures cess, and d		O I U N N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
		N N O A	١.	o	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of Pand perform duties/ Certified Food Manager (C. 2. 22. Food Handler/ no unauthorized persons/ per 2. 22. Food Handler/ no unauthorized persons/ per 2. 23. Hot and Cold Water available; adequate pre 110. 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedu 25. Compliance with Variance, Specialized Pro HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or unfoods (Disclosure/Reminder/Buffet Plate)/ Aller Discussed	knowledge, FM) rsonnel ackage ssure, safe parasite ures cess, and d der cooked rgen Label			No	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm	R
OUU		N N O A		O S C O	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of Pand perform duties/ Certified Food Manager (C. 2. 22. Food Handler/ no unauthorized persons/ per 2. 22. Food Handler/ no unauthorized persons/ per 2. 23. Hot and Cold Water available; adequate pre 110. 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedu 25. Compliance with Variance, Specialized Pro HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or unfoods (Disclosure/Reminder/Buffet Plate)/ Aller Discussed	knowledge, FM) rsonnel ackage essure, safe parasite cess, and i der cooked rgen Label e Corrective Ac.		O I I N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
О О				O S	Demonstration of Knowledge/Person 21. Person in charge present, demonstration of I and perform duties/ Certified Food Manager (C 2 2 22. Food Handler/ no unauthorized persons/ per 2 2	knowledge, FM) rsonnel ackage ssure, safe parasite parasite der cooked rgen Label e Corrective Act		O I N N N N N N N N N N N N N N N N N N	N O	N A A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm	
OUU				O S C O	21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C. 2. 22. Food Handler/ no unauthorized persons/ per 2. Safe Water, Recordkeeping and Food Parabeling. 23. Hot and Cold Water available; adequate pre 110. 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order. Conformance with Approved Procedu. 25. Compliance with Variance, Specialized ProthACCP plan; Variance obtained for specialized processing methods; manufacturer instructions. Consumer Advisory. 26. Posting of Consumer Advisories; raw or une foods (Disclosure/Reminder/Buffet Plate)/ Aller Discussed. Core Items (1 Point) Violations Requirementals Flies. 35. Personal Cleanliness/eating, drinking or tob.	knowledge, FM) rsonnel ackage essure, safe parasite cess, and der cooked rgen Label e Corrective Act		O I I N N N N N N N N N N N N N N N N N	N O	N A A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food)	
OUU				O S C O	21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C 2 22. Food Handler/ no unauthorized persons/ per 2 22. Food Handler/ no unauthorized persons/ per 2 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedu 25. Compliance with Variance, Specialized Processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisory 26. Posting of Consumer Advisories; raw or uncodes (Disclosure/Reminder/Buffet Plate)/ Aller Discussed Core Items (1 Point) Violations Required Prevention of Food Contamination 34. No Evidence of Insect contamination, roden animals Flies 35, Personal Cleanliness/eating, drinking or tob Stored in Iront area	knowledge, FM) rsonnel ackage essure, safe parasite cess, and der cooked rgen Label e Corrective Act		Q I I N I N I N I N I N I N I N I N I N	N O	N A A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm ys or Next Inspection, Whichever Comes First Food Identification	
OUU				O S C O	21. Person in charge present, demonstration of Rand perform duties/ Certified Food Manager (C. 2. 22. Food Handler/ no unauthorized persons/ per 2. 22. Food Handler/ no unauthorized persons/ per 2. 23. Hot and Cold Water available; adequate pre 110. 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procede 25. Compliance with Variance, Specialized Pro HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or unfoods (Disclosure/Reminder/Buffet Plate)/ Aller Discussed Core Items (1 Point) Violations Require Prevention of Food Contamination 34. No Evidence of Insect contamination, roden animals Flies 35. Personal Cleanliness/eating, drinking or tob Stored in Iront area 36. Wiping Cloths; properly used and stored In buckets	knowledge, FM) rsonnel ackage essure, safe parasite cess, and der cooked rgen Label e Corrective Act		2 V Olivery to the control of the	N O	N A A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean General cleaning	
OUU				O S C O	21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C. 2 22. Food Handler/ no unauthorized persons/ per 2 22. Food Handler/ no unauthorized persons/ per 2 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedu 25. Compliance with Variance, Specialized Pro HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or un foods (Disclosure/Reminder/Buffet Plate)/ Aller Discussed Core Items (1 Point) Violations Require Prevention of Food Contamination 34. No Evidence of Insect contamination, roden animals Flies 35. Personal Cleanliness/eating, drinking or tob Stored in front area 36. Wiping Cloths; properly used and stored in buckets 37. Environmental contamination Condensation	knowledge, FM) rsonnel ackage essure, safe parasite cess, and der cooked rgen Label e Corrective Act		22	N O	N A A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean General cleaning 43. Adequate ventilation and lighting; designated areas used Watch lights in area where knives are used	
OUU				O S C O	21. Person in charge present, demonstration of Rand perform duties/ Certified Food Manager (C. 2. 22. Food Handler/ no unauthorized persons/ per 2. 22. Food Handler/ no unauthorized persons/ per 2. 23. Hot and Cold Water available; adequate pre 110. 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedu. 25. Compliance with Variance, Specialized Pro HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or unfoods (Disclosure/Reminder/Buffet Plate)/ Aller Discussed Core Items (1 Point) Violations Require Prevention of Food Contamination. 34. No Evidence of Insect contamination, roden animals Flies 35. Personal Cleanliness/eating, drinking or tob Stored in Iront area. 36. Wiping Cloths; properly used and stored In buckets 37. Environmental contamination.	knowledge, FM) rsonnel ackage essure, safe parasite cess, and der cooked rgen Label e Corrective Act		2 V Olivery to the control of the	N O	N A A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean General cleaning 43. Adequate ventilation and lighting; designated areas used Watch lights in area where knives are used 44. Garbage and Refuse properly disposed; facilities maintained Watch	
OUU				O S C O	21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (C 2 2 22. Food Handler/ no unauthorized persons/ per 2 2 22. Food Handler/ no unauthorized persons/ per 2 2 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedu 25. Compliance with Variance, Specialized Pro HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or uncloods (Disclosure/Reminder/Buffet Plate)/ Aller Discussed Core Items (1 Point) Violations Require Prevention of Food Contamination 34. No Evidence of Insect contamination, roden animals Flies 35. Personal Cleanliness/eating, drinking or tob Stored in front area 36. Wiping Cloths; properly used and stored in buckets 37. Environmental contamination Condensation 38. Approved thawing method Cooler Proper Use of Utensils	knowledge, FM) rsonnel ackage ssure, safe parasite parasite der cooked rgen Label e Corrective Ac. nt/other acco use		2 V Olivery to the control of the	N O	N A A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean General cleaning 43. Adequate ventilation and lighting; designated areas used Watch lights in area where knives are used 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean General cleaning	
O U T 1				O S C O	21. Person in charge present, demonstration of Rand perform duties/ Certified Food Manager (C. 2. 22. Food Handler/ no unauthorized persons/ per 2. Safe Water, Recordkeeping and Food Pa Labeling 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procede 25. Compliance with Variance, Specialized Processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or uncloods (Disclosure/Reminder/Buffet Plate)/ Aller Discussed Core Items (1 Point) Violations Require Prevention of Food Contamination 34. No Evidence of Insect contamination, roden animals Flies 35. Personal Cleanliness/eating, drinking or tob Stored in Iront area 36. Wiping Cloths; properly used and stored in buckets 37. Environmental contamination Condensation 38. Approved thawing method Cooler	knowledge, FM) rsonnel ackage ssure, safe parasite parasite der cooked rgen Label e Corrective Act nt/other acco use d, stored,		22 VVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVV	N O	N A A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean General cleaning 43. Adequate ventilation and lighting; designated areas used Watch lights in area where knives are used 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean General cleaning 46. Toilet Facilities; properly constructed, supplied, and clean	
OUU				O S C O	21. Person in charge present, demonstration of Pand perform duties/ Certified Food Manager (C 2 2 22. Food Handler/ no unauthorized persons/ per 2 2 22. Food Handler/ no unauthorized persons/ per 2 2 23. Hot and Cold Water available; adequate pre 110 24. Required records available (shellstock tags; destruction); Packaged Food labeled Per Order Conformance with Approved Procedu 25. Compliance with Variance, Specialized Processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or unafoods (Disclosure/Reminder/Buffet Plate)/ Aller Discussed Core Items (1 Point) Violations Require Prevention of Food Contamination 34. No Evidence of Insect contamination, roden animals Files 35. Personal Cleanliness/eating, drinking or tob Stored in Iront area 36. Wiping Cloths; properly used and stored In buckets 37. Environmental contamination Condensation 38. Approved thawing method Cooler Proper Use of Utensils 39. Utensils, equipment, & linens; properly used 39. Utensils, equipment, & linens; properly used	knowledge, FM) rsonnel ackage sssure, safe parasite parasite der cooked rgen Label e Corrective Act n nt/other acco use	ition N	22 VVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVVV	N O	N A A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Using daily 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) 2021 posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers etc 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Dishmachine at 50/100 ppm ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean General cleaning 43. Adequate ventilation and lighting; designated areas used Watch lights in area where knives are used 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean General cleaning	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishi Mogic	ment Name:	Physical A		City/State: Rockwa		ge of					
wogi		NOITH	TEMPERATURE OBSERVAT		113						
Item/Loc	eation	Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp I					
Ice cre	eam	-7	No hot holding yet	İ	Veggie cooler	36/38					
Br	ead cold top		Pizza table		Tomatoes	36					
	NonTcs	41/43	41/43 Chicken		Dessert freezer	2					
Р	asta cooler	34	Tomatoes	36	Back up freezer	-1					
Pa	asta 2 types	38/34	Sausage	36	Deep freezer	-21					
	Cold top	40	Cheese	39							
Me	eatBalls/ ham	40/40									
Ch	icken / wings	40/40									
Item	AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECTIVE OF THE SERVICE OF THE SER		NS ECTED TO THE CONDITIONS OBSERVED A	ND					
Number	NOTED BELOW: all temps F		ANT THIS BELLVIATION. TOOK IN TENT.	IOI IO DIKE	CTED TO THE CONDITIONS OBSERVED T						
	Beverage area cleanir	<u> </u>									
	Using display for samples only										
32/45	Maint needed - front display / wooden surfaces etc										
	Dipper well is running at insp - good										
32	Replace ice cream sc										
42/45	General cleaning in ca		employee area too								
42/45	Cleaning under front of										
42/45		o food contact surfaces various - flour dust - under behind and around									
42/	Store mixer clean - outsides										
45	Walls chipping paint v	arious									
	Hot water 110 F										
37			rs - store containers out of it	İ							
47/42											
42	Clean conveyor oven										
	Discussed using nuts and allergens etc										
	Sprayer is above top of sink attached to shelving -										
45	Pizza table looks great inside! Clean air vents where needed etc										
45	Clean air vents where	needed	eic								
	Currently only 2 peop	le workin	g - owner and wife -								
	Remove clutter where	needed	l n		Into D. T. St. 1-						
Received (signature)	• _	/e	Print:		Title: Person In Charge/ Owne	r					
Inspected	11.		Print:								
(signature)	Kelly Kírkpa	utríck	\sqrt{RS}		Samples: Y N # collec	eted					
			1								