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

Retail Food Establishment Inspection Report First aid kit City of Rockwall

eport	Allergy policy/training
	∠ Vomit clean up
	☐ Employee health

	ate:)E/2	^^	20	Time in: 12:04	Time out: 1:29		License/Pe							Food Manag	gers Food Handlers All but new	Page 1 o	_{f_2}
					tion: 12.04	2-Follo		FS 94		_	Inves	tigat	tion		5-CO/Construction	6-Other	TOTAL/SC	
E	stabli	shme	nt N	lam	ie:	2-F0H0	Contac	t/Owner N		1 4-1	mves	uga	шип		* Number of Repeat Viol	lations:	TOTAL/SC	OKE
_		າy's al Add			7599		Murph Pest control	ny USA		Hoc	nd.		Gr	2000	✓ Number of Violations (e trap / waste oil :	COS: Follow-up: Yes	14/86	3/B
		-30 F					Fireman's pe	est today		Na)u		Na	ease	e trap / waste on .	No □ 13th		
M		Compl he appr			tatus: Out = not in cor points in the OUT box for	mpliance IN each number	= in compliance red item	e NO Mark	not of						plicable COS = corrected on NA, COS Ma	n site R = repeat vio √in appropria	olation W-Wa ate box for R	atch
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O	Î		N	C O	Time and Tem	perature fo	or Food Safety	y	R	O U		N	N	C O	E	alongo Hoolth		R
T		0 .	A	s	(F = de 1. Proper cooling time a	egrees Fahre				T	N	0		s	12. Management, food emplo	oloyee Health	amployage:	
		~			1. Froper cooming time a	ina temperat	ture				~				knowledge, responsibilities, a	•	employees,	
Ļ				_	2. Proper Cold Holding	temperature	e(41°F/ 45°F)								13. Proper use of restriction a	and exclusion; No disc	charge from	
3			•		Discarded toda	•	•	on unit							eyes, nose, and mouth Emailed poster			
		/			3. Proper Hot Holding to	•										ontamination by Han		
		/			4. Proper cooking time	and tempera	ature				/				14. Hands cleaned and prope	erly washed/ Gloves u	ised properly	
		/			5. Proper reheating proc Hours)	cedure for ho	ot holding (165	5°F in 2							15. No bare hand contact with alternate method properly fol			
					6. Time as a Public Hea	olth Control:	procedures &	z records								•		
	Ш	/					, procedures ex	e records							Highly Susc	ceptible Populations		
					Арр	proved Sou	rce					•	/		Pasteurized eggs used when i		iered	
					7. Food and ice obtained			Food in										
	~				good condition, safe, an destruction	id unadultera	ated; parasite								(Chemicals		
					8. Food Received at pro	per tempera	ature						Ī		17. Food additives; approved	l and properly stored;	Washing Fruits	3
	•				To check							•			& Vegetables			
					Protection	from Cont	amination			3					18. Toxic substances properly Working on chemicals		id used	
	/				Food Separated & propreparation, storage, dis		_	food							<u> </u>	er/ Plumbing		
	Ĭ				10. Food contact surface	es and Retur	rnables ; Clean	ned and							19. Water from approved sou	arce; Plumbing install	ed; proper	
!					Sanitized at?	ppm/temper	rature Need to set	t upTo check			/				backflow device City approved	, ,	71 1	
		_			11. Proper disposition o	of returned, p	previously serv	ved or			/				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
		•			reconditioned Dam	ageu c	Jui			Ш			. ,	~				
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O	I	N I	N A	C					nts) vii	0	I	N	N	C	rective Action within 10 day		otion.	R
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Facility is a prepackaged only facility now

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Miranda Shelley	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: hy's USA 7699	Physical A	ddress: I-30 Rockwa		City/State: Rockwall		ense/Permit # S 9416	Page <u>2</u> of <u>2</u>			
	•			URE OBSERVA							
Item/Loc		Temp F	Item/Location		Temp F	Item/Location		Temp			
vvic ar	mbient temp	36-46	2 door	upright	32/34						
temp	s at Tcs food doors	49-57									
Breakfa	ast sandwiches in morning										
Amb	ient temp of unit	180									
	Dairy unit1	35									
	Dairy unit 2	37									
Е	Beer cooler	43									
T .		OB	SERVATIONS A	ND CORRECTI	VE ACTIONS	S					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	STABLISHME	NT HAS BEEN MA	DE. YOUR ATTEN	TION IS DIREC	TED TO THE CO	NDITIONS OBS	ERVED AND			
	Using reddy ice										
	Restroom hot water 1	18 and ed	uipped with s	oap and towe	els						
	Hot water 112 at hand										
	No more hot dogs etc										
18	Chemicals stored under the counter to be stored away from lids etc										
	Back room:										
42/45	To clean around three	comp ar	nd hand sink								
	Soap and Sanitizer on site for washing and sanitizing Bev nozzles and parts to coffee unit										
39	Always best to hang n					· · · · · · · · · · · · · · · · · · ·					
37/45	Eliminate floor storage in back room(cardboard boxes of candy)										
35/cos	Personal items and food to be stored below cutoamer food										
	Frozen sandwiches ar	e cooked	for self service	ce fully wrapp	ed comme	rcialProduc	t				
	Only fully labeled prod	luct May	be customer s	self service.							
	Watch storage of bags	s of chips	etc next to th	ne mop sink	move the	em up or aw	ay remove	d bottom rov			
	Note - heating sandwi	ches in m	nicrowave befo	ore hot holdin	g						
29	Need new test strips u	ıpdated -	those on site	are out of dat	te / also ne	ed new the	rmos for foc	od			
18	Chemicals over clean	dish side	still an issue	best low							
42/45 / !!	General detailed clea	ning / wa	tch storage of	ladder as we	ell / set up s	sinks to che	ck next time	Э			
	Wic:										
42/45	To clean spills under s										
02	Doors where sausage										
	Will discard all in doors where temps are 49-57 and the last 4 doors from the left side are holding good temps										
	The only Tcs foods ap	•			ackaging i	indicates ke	ep refrigera	ated			
00	To monitor and make										
29	Need thermo to check	1000 WIII	not neat food	ior not holdir	ng until the	y get tnerm) for 100d				
!!	Need to organize the I	back roor	n!								
D : -			l n · ·			I me:-	. D				
Received (signature)	See abou	/e	Print:			Title	: Person In Char	ge/ Owner			
Inspected (signature)		L , 7	Print:								
(Kelly Kirkpo	utrick	'KS			Samı	oles: Y N	# collected			