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

Da		8/	20	22	Time in: 9:23	Time out: 10:52		cense/Pe							Food handle	rs Food managers	Page 2 of	3
					tion: 1-Routine	2-Follow U		Complai			Inve	stiga	tion	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
Es	abli	shm	nent i	Nam	e:		Contact/C Murphy		lame:						* Number of Repeat Viol ✓ Number of Violations	ations: COS:	- 1- 1	_
Ph	ysica	al A	ddre	ss:			st control :			Но	od				e trap :	Follow-up: Yes	9/91/	A
1-30	Ì				g lot) tatus: Out = not in co	mpliance IN = in	man 03/30/2 compliance) = not	Na	ved	N/	Na Na		oplicable COS = corrected on	No R = repeat vic	olation W- Wat	ch
Ma					points in the OUT box for	each numbered it	em	Mark 🕻	/ in a	pprop	riate l	oox fo	or IN	, NC	D, NA, COS Ma	ark an \in appropri		
Co			e Sta		Prio	rity Items (3	Points) via	olations		C	ompl	iance	Stat	tus	ive Action not to exceed 3 da	tys		
O U T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenhei			R	U T	N	N O	N A	C O S	Етр	loyee Health		R
		. /		.5	1. Proper cooling time a	and temperature	,			_					12. Management, food emplo knowledge, responsibilities, a		employees;	
					2. Proper Cold Holding	tomporatura(41°	PE/ 45°E\				•						charga from	_
	~				See	temperature(41	17 43 17)				13. Proper use of restriction and exclusion; No discharge feyes, nose, and mouth Emailed to place at hand sink						charge from	
	/				3. Proper Hot Holding t	temperature(135°	°F)				Preventing Contamination by Hands						nds	
		/			4. Proper cooking time Using microwave	and temperature					/				14. Hands cleaned and prope	erly washed/ Gloves	used properly	
					5. Proper reheating pro-			F in 2							15. No bare hand contact with	h ready to eat foods o	or approved	+-
		•			Hours)						V				alternate method properly fol	lowed (APPROVEL	O Y _. .N _. .)	
			/		6. Time as a Public Hea	alth Control; proc	cedures & re	ecords								ceptible Populations		
					Ap	proved Source							~		16. Pasteurized foods used; p Pasteurized eggs used when i		fered	
147					7. Food and ice obtaine good condition, safe, ar	nd unadulterated;	parasite									Chemicals		
W					destruction Core ma	rk / watch da	tes on cre	eamer							(nemicais		
	/				8. Food Received at pro	oper temperature							~		17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
					Protection	from Contamin	nation			3					18. Toxic substances properly Store away from glove		nd used	
					9. Food Separated & pr preparation, storage, dis			od								er/ Plumbing		
					10. Food contact surface Sanitized at 200	as and Datumahl	las i Classad	l and							19. Water from approved sou backflow device		led; proper	
					11 Proper disposition	of returned previ								- 1	20. Approved Sewage/Waste	water Disposal Syste	m proper	-
		~			reconditioned Disc	arded	ously served	1 01			/				disposal	water Disposar Syste	m, proper	
	!			_			tion Items	s (2 Poi	ints)	violat	tions			Cor	rective Action within 10 day	S		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		R	U T	N	N O	N A	C O S	Food Temperatu	re Control/ Identifi	cation	R
	/				21. Person in charge pro and perform duties/ Cer						/			3	27. Proper cooling method us Maintain Product Temperatur		equate to	
	/				22. Food Handler/ no u	nauthorized person	ons/ personn	nel				/			28. Proper Date Marking and	disposition		+
					Safe Water, Reco	rdkeeping and I Labeling	Food Packag	ge							29. Thermometers provided, Thermal test strips	accurate, and calibra	ted; Chemical/	
	/				23. Hot and Cold Water	r available; adequ	uate pressure	e, safe							Permit Requirement	t, Prerequisite for O	peration	+
					24. Required records av		ck tags; para	site							30. Food Establishment Per	mit (Current/ insp s	sign posted)	
					destruction); Packaged Commercial					W					New one emaile		•	
	1				25. Compliance with V	vith Approved I ariance, Specializ		and							Utensils, Equal 31. Adequate handwashing fa	ipment, and Vendin acilities: Accessible a		
	~				HACCP plan; Variance processing methods; ma	anufacturer instru	actions			w					supplied, used Low pressure to	address		
					Completing log da	aily when usin sumer Advisory		gs unit		2					32. Food and Non-food Cont designed, constructed, and us	act surfaces cleanable	e, properly	+
					26. Posting of Consume	er Advisories: ray	w or under o	ooked		_					See 33. Warewashing Facilities; i	_	used/	-
			~		foods (Disclosure/Remi							/			Service sink or curb cleaning Not set up		useu/	
					Core Items (1 Poir	nt) Violations I	Require Cor	rrective	_		_				ys or Next Inspection , Which	hever Comes First		
O U T	I N	N O	N A	C O S	Prevention	of Food Contam	nination		R	U T	N	N O	N A	C O S	Food	Identification		R
Ŵ				Į.	34. No Evidence of Instantials Watch for	ect contamination	n, rodent/oth	ier				~		5	41.Original container labeling	g (Bulk Food)		
1					35. Personal Cleanlines Coats	s/eating, drinking	g or tobacco	use							Phys	ical Facilities		
	/				36. Wiping Cloths; proj Using spray bo	perly used and sto	ored			1					42. Non-Food Contact surfac	es clean		
1	7				37. Environmental cont See attached	amination					/				43. Adequate ventilation and	lighting; designated	areas used	+
		/			38. Approved thawing Pull	method					1				44. Garbage and Refuse prop	erly disposed; facilit	ies maintained	+
		<u>-</u>				er Use of Utensil	ls			1	-				45. Physical facilities installe	d, maintained, and c	lean	+
					39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly used, sto	ored,	_	+		_		_	See 46. Toilet Facilities; properly	constructed, supplie	d, and clean	+
		_	_	_	Watch 40. Single-service & sin	- 1		red	_	_	_	_		_	Watch 47. Other Violations			-
w					and used Watch							~			77. Ouier violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gina Wilkins	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: hy USA	Physical Ad	ldress:	City/State: Rockwall	License/Permit # FS 9416	Page <u>2</u> of <u>2</u>						
ividipi	ny oon	1-30	TEMPERATURE OBSER		100410							
Item/Loc	ation	Temp F	Item/Location		Item/Location	cation Temp						
Hot sa	ndwich unit	179/202	Wic		Upright coole	oright cooler						
C	reamer unit	37/38	34/35/39/38		Hot dogs	34/35						
			0+/00/00/00									
Ice	d coffee unit	36/37			Freezer	-11						
		OR	SERVATIONS AND CORREC	CTIVE ACTIONS	!							
Item					TED TO THE CONDITIONS OBSER	VED AND						
Number	NOTED BELOW: All temps F											
	Using reddy ice in case											
	Restroom equipped Hot water at 112 in restroom and in facility											
42	No hot dogs at time o Minor cleaning of red		cahinot									
42												
		ans to remove hot dog rollers on may 1st ot sandwich case will remain - holding good temps										
		set forced shipment and over stock so temporarily placed cardboard boxes under sink and placed curtain to cover										
37			ic crate to protect and u									
	Thermo in back of sar		•	,								
42	Minor cleaning inside	and arou	nd hot holding unit - all	packaged cor	mmercially							
	Heating rte sandwiche	es in micro	wave first	·								
W	Sop on creamers in unit is	now 14 days	after opening for date marking	ng / usually used	within 5 days / manager will ch	eck on product						
	Wic											
42	To clean cart in back of	of unit										
32	To used washable nor	nabsorber	t materialOn shelving n	ot cardboard								
45	Clean floor under she											
W			date / placed out of serv	rice on unit								
W	Watch for dented can	s for frito l	ay too									
	Back room:											
37/ COS			nd get boxes of food rel	ated items off	the floor							
05 /222	Low pressure at hand sink to repair											
18	Coats and jackets to be stored in area of prepackaged foods only/ avoid storing ice clean dish side of three comp sink Best to store gloves over chemicals in back room											
				ent and clean	drains							
74.740	Minor clean inside cooler/ freezer / clean under equipment and clean drains Organized area over sinks and storage area											
	Sanitizer spray bottle 200 ppm quats											
Sinks not set up at insp												
Received	by:	-	Print:		Title: Person In Charge/	Owner						
(signature)	See abov	/e										
Inspected			Print:									
(signature)	Kelly kírkpo	atrick	RS		Samples: Y N #	# collected						
			1									