\$50.00 reinspection fee 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: 02/082024	Time in: Time out 2:34		License/Permit #		_ <del>_</del>				Food handlers Food Managers Page 1 of 2	2_	
	ction: 1-Routine 2-Follo		-Complaint			stiga	ation		5-CO/Construction 6-Other TOTAL/SCOI	RE	
Establishment Nat RISD Nebbie	ne:	RISD	t/Owner Name:						* Number of Repeat Violations:  Y Number of Violations COS:  Set trap: waste oil	 ^	
Physical Address: 350 Dalton road	R	Pest control School dept = in compliance		Hoc 6/202					se trap: waste oil : Follow-up: Yes V I / 99/7	<u> </u>	
Compliance Mark the appropriat	e points in the <b>OUT</b> box for each number	red item	Mark <b>√</b> in a	ppropr	iate b	ox f	or IN	, NO		h	
Compliance Status	Priority Items	s (3 Points)	violations Requi	_			Corr e Stat		ive Action not to exceed 3 days	Π	
O I N N C U N O A O S	Time and Temperature for (F = degrees Fahre	R	O U T	I N	N O	N A	C O S	<b>Employee Health</b>	R		
	Proper cooling time and tempera     Batch cooking			/				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		
	3. Proper Hot Holding temperature( Logs show good temps	(135°F)							Posted at hand sinks  Preventing Contamination by Hands		
	4. Proper cooking time and tempera								14. Hands cleaned and properly washed/ Gloves used properly		
	5. Proper reheating procedure for he	ot holding (165	5°F in 2						15. No bare hand contact with ready to eat foods or approved		
	Hours)	1 0				<b>'</b>			alternate method properly followed (APPROVED Y N. )		
	6. Time as a Public Health Control; Service and prep only	; procedures &	records						Highly Susceptible Populations		
	Approved Sou	ırce			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen / pasteurized		
	7. Food and ice obtained from appr good condition, safe, and unadulter destruction Labbat		ood in						Chemicals		
	8. Food Received at proper temperated Logged	ature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water		
	Protection from Cont				<b>/</b>				18. Toxic substances properly identified, stored and used Stored low		
	9. Food Separated & protected, pre- preparation, storage, display, and ta		food						Water/ Plumbing		
w	Sanitized at ppm/temperature To a book   backflow device					19. Water from approved source; Plumbing installed; proper backflow device City approved					
<b>'</b>	11. Proper disposition of returned, preconditioned				/			20. Approved Sewage/Wastewater Disposal System, proper disposal			
	Priority Fou	ndation Iter	ns (2 Points) v	violati	ions i	Req	uire	Cor	rective Action within 10 days		
O I N N C U N O A O S	Demonstration of Knowle	edge/ Personne	el R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R	
	21. Person in charge present, demorand perform duties/ Certified Food 2				/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no unauthorized 1	persons/ perso	nnel		~			28. Proper Date Marking and disposition Dating if heldOver 24 hrs			
	Safe Water, Recordkeeping a Labeling	and Food Pack	cage		/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	23. Hot and Cold Water available; a See attached	adequate pressu	ıre, safe					Test strips on site in date/!Thermo digital  Permit Requirement, Prerequisite for Operation			
	24. Required records available (she destruction); Packaged Food labele		rasite					30. Food Establishment Permit (Current/ insp sign posted			
	,, ,		-						Posted in cafeteria		
	25. Compliance with Variance, Spe HACCP plan; Variance obtained fo	ecialized Proces							Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used		
	processing methods; manufacturer Logs - watch times and	temps			•						
	Consumer Advi	Ů			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch		
	26. Posting of Consumer Advisorie foods (Disclosure/Reminder/Buffet Attached to accounts / emaile			W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Will Followup to check		
0 I N N C	Core Items (1 Point) Violatio	ons Require C	Corrective Action	Not	I	N	_	Da C	ys or Next Inspection , Whichever Comes First	R	
U N O A O S	Prevention of Food Con 34. No Evidence of Insect contamir		other	U T	N	0	A	o S	Food Identification 41.Original container labeling (Bulk Food)		
1	animals Gap at back door  35. Personal Cleanliness/eating, dri					•				L	
		C							Physical Facilities  42. Non-Food Contact surfaces clean		
	36. Wiping Cloths; properly used a To confirm in sanitizer	r bucket			/				Watch		
	37. Environmental contamination Watch				<b>/</b>				43. Adequate ventilation and lighting; designated areas used	_	
	38. Approved thawing method Cooler and cooking				/				44. Garbage and Refuse properly disposed; facilities maintained Keep an eye		
	Proper Use of Ut				<b>/</b>				45. Physical facilities installed, maintained, and clean Watch		
	39. Utensils, equipment, & linens; p dried, & handled/ In use utensils; p Watch	properly used	,		~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
	40. Single-service & single-use arti and used Watch	icies; properly s	stored			/			47. Other Violations		

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Valerie Simmons	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

		Physical A		City/State: <b>Rockwa</b>	l	License/Permit # Food 6673	Page 2 of 2
		T	TEMPERATURE OBSERVA		T = =		
Item/Loc		Temp F	Item/Location	Temp F	Item/Loc	<u>ation</u>	Temp 1
Hot wells off at insps log at		145-187	Wic	35			
Hot pass		135	Cheese	38			
Cold pass		35/37	Tomatoes	38			
l	Milk cooler		Sample tray potato	37			
Item			SERVATIONS AND CORRECTI				
Number	AN INSPECTION OF YOUR ES	STABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TION IS DIRI	ECTED TO	THE CONDITIONS OBSER	VED AND
	Hot water 130 at hand	l sink					
	Reminder to add temp	s to hace	p plan				
	Recorded digital read	out on D	shmachine today after unit	fixed -wi	II Follow	up	
	Provided stickers for r	machine t	to check and Followup - ord	dered nev	N		
	Logs show good temp	s					
	Will Followup on sanit		ets too				
	Watching for dented o	ans					
34	Watch for any gaps at						
			led to be done this summer	•			
34	Small gap at back doc						
	<del>                                     </del>		packaged is discarded dail				
	Will only cool down if i	n pass tr	rough in bulk / using freeze	er			
Received (signature)	See abov	/e	Print:			Title: Person In Charge/	Owner
Inspected (signature)		utríck	Print:			Samples: Y N #	t collected