

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 08/28/2023	Time in: 12:30	Time out: 1:16	License/Permit # Food 6673	To post	Food handlers 2	Food managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Nebbie Williams	Contact/Owner Name: RISD	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	1/99/A
Physical Address: 350 Dalton Road	Pest control : School	Hood June	Grease trap / waste oil Summer
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
1. Proper cooling time and temperature Batch cooking only						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					W					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at all hand sinks					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature Logs						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
			✓			Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen egg product					
				✓			✓				
6. Time as a Public Health Control; procedures & records Hsp - service only						Chemicals					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used Watch in laundry room					
	✓						✓				
8. Food Received at proper temperature Logged						Water/ Plumbing					
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned No returns											
				✓							

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Need to post					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs with time and temp						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory							✓				
	✓					W					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Each account / poster coming discussed						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Work order / using spray now					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W								✓			
34. No Evidence of Insect contamination, rodent/other animals See 45 for back door						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Stored in buckets							✓				
W						43. Adequate ventilation and lighting; designated areas used Watch					
37. Environmental contamination See 45 for ice in wif							✓				
	✓					W					
38. Approved thawing method Wic						44. Garbage and Refuse properly disposed; facilities maintained Lid missing					
Proper Use of Utensils						1					
	✓					45. Physical facilities installed, maintained, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
40. Single-service & single-use articles; properly stored and used								✓			
						47. Other Violations					

