Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: Time in: Ti 08/28/2023 12:30		Time out:	16	Food			72					Food handlers 2	Food managers 2	Page 1	f_2_				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								Įρ	5-CO/Construction 6-Other		TOTAL/SC							
Establishment Name: Nebbie Williams Contact/Owner I RISD												* Number of Repeat Violations: ✓ Number of Violations COS:							
Physical Address: Pest control:							Hood					trap :/ waste oil	Follow-up: Yes 🗸		/A				
350 Dalton Road School							O = no		bserve		_	Sum = not		r COS = corrected on s:	ite R = repeat viol	lation W-W	atch		
Ma	rk th	ne ap	prop	riate	points in the OUT box for	r each numbered i	item	Mark •	√ in	appı	ropri	iate bo	x for	r IN,	NO.	NA, COS Mark	k an in appropria		atti
Co	mpli	iance N	e Stat	tus C					R	ше	Compliance Status		s	tre Action not to exceed 5 days			R		
U T	N	O	A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)						U T	I N	0 0	A	o s		oyee Health		K
	_	/		_	Proper cooling time and temperature Batch cooking only							/				12. Management, food employe knowledge, responsibilities, an		employees;	
			\vdash		2. Proper Cold Holding temperature(41°F/45°F)			+	-						13. Proper use of restriction and exclusion; No discharg				
	•				See					W					eyes, nose, and mouth To post at all hand sin	ks			
Щ	/		Щ	\Box	3. Proper Hot Holding temperature(135°F) See											tamination by Han			
		/			4. Proper cooking time and temperature Logs				-		/				14. Hands cleaned and properl				
	.	/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						•				15. No bare hand contact with alternate method properly follo Gloves	ready to eat foods or wed (APPROVED	r approved YN)		
			6. Time as a Public Health Control; procedures & records Hsp - service only				+								ptible Populations				
						Course								T	1	16. Pasteurized foods used; pro	ohibited food not off	ered	
						pproved Source		= 1 in		-					1	Pasteurized eggs used when rec Frozen egg product	quired		
	~				7. Food and ice obtaine good condition, safe, ar destruction											Ch	emicals		
	~				8. Food Received at pro	oper temperature	e					/				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruit	3
						n from Contami	ination			-		~			+	Water 18. Toxic substances properly in Watch in laundry room	identified, stored and	d used	+
	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting											· · · · · · · · · · · · · · · · · · ·	/ Plumbing		
	~			_	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			aned and	\dagger			~				19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
	11. Proper disposition of returned, previously served or reconditioned No returns				rved or	+		20. Approved Sewage/Wastewater Disposal System, proper disposal					ater Disposal Syster	n, proper					
		•			INU I				1 1	1		_			- 1	disposui			
								ems (2 Po	ints)) vio	olatio	ons I	Regu	ire (Corr				
O U T	I N	N O	N A	C O S	Pri		ation It		oints)) vio	O U	I	N	N A	C O	rective Action within 10 days Food Temperature	Control/ Identifica	ation	R
	I N	N O	N A	C O S	Pri	iority Founda n of Knowledge resent, demonstra	ation It	mel knowledge,) vio	O U T	I	N	N A	C	rective Action within 10 days	d; Equipment Adec		R
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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)

	nent Name: ie Williams	Physical A	address: alton rd	City/State: Rockwa	II License/Permit # Food 6673	Page <u>2</u> of <u>2</u>					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Location	Temp F					
Line	auon	<u>remp r</u>	Wic	35	<u>Item/Location</u>	тетр г					
	N A'11	40/44									
	Milk	40/41	Tomatoes	37							
Stea	m table 193/190/		Green beans	37							
	Hot pass	162									
Ora	ange chicken	136									
	Veggies	148									
St	eam table 2	174									
	Cold pass	40.4	Cold well	6.4							
Item	AN DISPERSION OF WOMEN		SERVATIONS AND CORRECT								
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO THE CONDITIONS OBS.	ERVED AND					
	Dumpster is missing a	lid									
	Hot water 115										
	Sanitizer 200 ppm in b	uckets									
W	Dishmachine not sanitizing b	by heat so ι	using spray bottle until repaired	. work order h	nas been submitted waiting on a	heating element					
	Tested sanitizer spray	bottle 20	00 ppm		·	-					
45	To clean air vents whe		· ·								
45	watch and address co	ve base	and FRP trim work next ic	e machine	e / to seal gaps						
			opening cut lettuce etc / 6		9-4-						
45	To clean fan guards in		<u> </u>	<u> </u>							
W	Ice issue in middle of floor in wif - work on submitted										
	Test strips in date										
	•	calibration daily - logged									
45	Very tiny gap at back of										
			e mark clock starts back u	n							
	Onco thawea that is w	mon date	Thank Glook diario back a	Υ							
Received	by:		Print:		Title: Person In Charge/ Owner						
(signature)	See abov	<u>/e</u>									
Inspected (signature)	ıby: Kellv kivkho	ıtrick	Print:								