Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/trainin Image: Vomit clean up Employee healthFollowupCity of RockwallImage: First aid kit Image: Policy for the second secon											g							
	Date: Time in: Time out: License/P 01/26/2022 10:13 12:04 FOO						ermit # D 5043						$\begin{array}{c c} Food handlers \\ All \\ 2 \end{array} Page \underline{1} of \underline{2} \end{array}$	_				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complat Establishment Name: Contact/Owner N							int 4-Investigation				n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E				
0	Oar house Clements / sh						noreline						✓ Number of Violations COS:	3				
	Physical Address: Pest control : 305 E I-30 Rentokil						Hood Grease 01/05/2022 To check						E trap : Follow-up: Yes ZU/OU sk with teddy					
М	Mark the appropriate points in the OUT box for each numbered item Mark								prop	riate	box f	or II	N, NČ	pplicable $COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an in appropriate box for R$	L			
	Priority Items (3 Points) violations							С	ompl	lianco								
O U T	I N	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$						R	O U T	Ν	N O	N A	C O S		R			
		~			1. Proper cooling time a			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
3				./	2. Proper Cold Holding Drawer unit and milk		-	./				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
5				•	temp 3. Proper Hot Holding							To move poster to sink						
	V	See 4. Proper cooking time and temperature								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly								
-	5. Proper reheating procedure for hot holding (165°F in 2							-		15. No bare hand contact with ready to eat foods or approved								
		Hours) 6. Time as a Public Health Control; procedures & records						_			~			alternate method properly followed (APPROVED Y. N.)				
		/			Prep only		lures & records			1			1	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Ар	proved Source				~				Pasterized eggs used when required Cooking				
w	~				7. Food and ice obtaine good condition, safe, ar destruction Watch							Chemicals						
	~				8. Food Received at pro					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination						-	~				Water only 18. Toxic substances properly identified, stored and used						
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					<u> </u>	Watch storage Water/ Plumbing							
					See 10 Food contact surfac	es and Returnables	; Cleaned and						1	19. Water from approved source; Plumbing installed; proper				
w					Sanitized at <u>100</u> ppm/temperature 100 watch cleaning				W					backflow device Plumber on way				
		~			11. Proper disposition of reconditioned		w			<u> </u>		20. Approved Sewage/Wastewater Disposal System, proper disposal Plumber on way	_					
O U	I N	N O	N A	C O		n of Knowledge/ P	· · · · · · · · · · · · · · · · · · ·	R R			N N		_		R			
Т	~			S	21. Person in charge pro and perform duties/ Cer	resent, demonstratio	n of knowledge,		Т	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	_			
	22. Food Handler/ no unauthorized persons/ personnel					2					28. Proper Date Marking and disposition Need to see more							
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Both							
w	~				23. Hot and Cold Water					r				Permit Requirement, Prerequisite for Operation				
	~				24. Required records av destruction); Packaged COOKING		tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
						with Approved Proved Approved Provention of the second sec				-			1	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance processing methods; ma	e obtained for speci anufacturer instruct	alized		2					Supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly				
					Con	sumer Advisory			2					designed, constructed, and used See				
	~				26. Posting of Consume foods (Disclosure/Rem In menu				W			-		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Ecolab on site				
0	I	N	N	С	Core Items (1 Poir	nt) Violations Re	quire Corrective	Action	Not	_	XCEE N	ed 9 N	<i>0 Da</i> С	ays or Next Inspection , Whichever Comes First	R			
U T	N	0	A	0 S	Prevention 34. No Evidence of Inst	of Food Contamin			U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
1					animals Gap at back 35. Personal Cleanlines	door					~							
1					Employee drinks to be store 36. Wiping Cloths; pro	red low/ need to use cu	p with lid and straw	+						Physical Facilities 42. Non-Food Contact surfaces clean				
1					Storage 37. Environmental cont	tamination			1	,				See 43. Adequate ventilation and <u>lighting; designated areas used</u>				
⊢		~			38. Approved thawing	<u>i in salad ur</u>	זונ	+	W					Great new lights in wic / watch areas where knives are used 44. Garbage and Refuse properly disposed; facilities maintained	_			
-		<u> </u>	<u> </u>		Prop	er Use of Utensils		-	1	-	-			45. Physical facilities installed, maintained, and clean	_			
-					39. Utensils, equipment dried, & handled/ In us	t, & linens; properl	y used, stored,		╞╧		-			See 46. Toilet Facilities; properly constructed, supplied, and clean See	_			
1			_	_	40. Single-service & sin and used See	· 1 1 5			_		く		_	47. Other Violations				
L				<u> </u>	000				1	1								

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Joel Johnson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishn Oar h	nent Name: OUSE	Physical Address: 305 E I - 30			F	ity/State: Rockwal	I	License/Permit # Page 5043		e <u>2</u> of <u>2</u>	
T 4 / T		TEMPERATURE OBSERVA Temp F Item/Location					The A	• • •	T F		
Item/Loca		Temp F				<u>Temp F</u>	Item/Locati			<u>Temp F</u>	
Cold to	op (shrimp inside	39	Cold drawers unit		nit 1		Shrimp/ crab mea		neat	51/49	
Toma	toes / cut lettuce	40/40	Lasagna / on bottor		ttom	37	Old	cooler in	bar	34/35	
Up	right freezer	-1.4	Pasta / cut tomatoe			39/39	Bottle	52			
	Wic		Salmon / pasta			40/40	Crear	51			
Calarr	nari/ sweet potatoes	38/39	Steam table				F	lot soups	5		
Pasta / I	Lettuce / potatoes by door	41/41/ 39	Red sauce / white sauc		auce	170/156	1	67/197 F			
Bulk sl	iced meat / tomatoes	38/38	Co	ld drawer 2	fish	40/39					
Cooked	d beef / beef red sauce	39/38	Cooked egg plant/ cut tomatoes 40/38			40/38					
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: All temps F											
In works											
32/42/45	Need to clean walls under three comp sink address mold on wall / address grout issues										
W	Hot water is 144 F - too high even reached 165 in bay - MUST be lowered for safety										
32/	Replace wire strainers where needed / need to replace rusty shelving where needed										
45/32	Need to clean air vents where needed and seal any exposed wood										
	Dry storage is over stocked (delivery) and need to clean exteriors to dry hood containers / scrub shelving /										
32											
31	Best to use NSF approved plastic containers with out handles that require detailed cleaning Hand sink should not be used for storage of anything so that hands maybe washed easily (grater parts in sink)										
39	Ice bucket should be stored to allow to be drained										
W	Set up sanitizer bucket for coffee area as well currently using just water on wiping cloth										
32	Time to replace or sar				-						
32	Need to replace rusty shelv								er standir	ng in unit	
09	Upright freezer is over stocked	/ organize /	bread s	hould be wrapped etc ar	nd not p	laced onto c	of frozen chic	ken without wrappir	ng (to disc	ard) COS	
28	Wic : need to see mor	e date m	arking	g of rte foods held	d over	[·] 24 hrs					
09	Loaf meats (unknown) to be store	above raw	meats n	ot on same tray / also store	e raw be	low cooked /	avoid storing	butter plastic contain	ner on butte	er directly /	
09	Food to be covered in wic to protect / avoid storing lettuce container on floor as it could be placed on food contact later										
42/45	Shelving is beginning to need cleaning / focus up under shelving as well and floor and etc										
W	To discard out of date buttermilk										
39	Kitchen : store can opener clean / avoid storing knives between tables										
42/45	General detailed cleaning needed under between around over behind equipment										
02	Discarded shrimp and crab meat in fish drawer unit-51/49 F / all other temps good										
36	Watch storage of dry wiping cloths / store in sanitizer and avoid in apron waist or etc										
32	Maint to various surfaces has become a sanitation issue										
42/39	Need to clean shelving under steam table where clean dishes are being stored										
W	Dishmachine was primed and tested to be 50-100 ppm / calling ecolab to see why air is getting into line - ecolab on site										
39	Replace scrub brushes/ watch storage of clean utensils on wall -										
39/40	Bar: ice is protected with lid/ need to protect ice scoop / to address wiping cloths storage / unsleeved straws not to be accessible to customers										
42/45 General detailed cleaning in bar needed / any and all surfaces should be easy to clean											
Received (signature)				Print:				Title: Person In Cha	rge/ Owner	•	
× 0 /	See abov	/e									
Inspected (signature)	by: Kelly kirkpa	ıtríck	·RS	Print:							
		-						Samples: Y N	# collect	ed	