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
Allergy policy/training Vomit clean up Employee health
Employee health

Dat 04		4/20)22	Time in: 2 11:46	Time out: 12:39	License/Per							Food handlers Food managers Page 1 of 2	2
				tion: 1-Routine	2-Follow Up	3-Complain		4-I	nves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
		shmen				ontact/Owner Na							* Number of Repeat Violations: ✓ Number of Violations COS:	
_		ıl Add		s 1167	Pest cor	nda Express		Ноо	od		Gr	ease	e trap : Follow-up: Yes 4/96/	4
		rizon				40/04/2022							2022 1500 gals No 🗹	
Mar		C ompli le appro		Status: Out = not in components in the OUT box for	ompliance IN = in compl		= not ob						plicable COS = corrected on site R = repeat violation W-Watco NA, COS Mark an in appropriate box for R	ch
1724.2		о цррго	priace					_					ive Action not to exceed 3 days	
Cor	nplia I	nce St		Time and Tom	an austrina for Food S	of oter	R	Co	mplia I		Stat	us C		R
U T		O A			nperature for Food Sa legrees Fahrenheit)	arety		U T			A	o s	Employee Health	
		V	•	1. Proper cooling time a No process 3	and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
H,				2. Proper Cold Holding	temperature(41°F/ 45	°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding temperature(135°F)				Poster to be at hand sink				Poster to be at hand sink	_				
\vdash	See 4. Proper cooking time and temperature Hot holding			_						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	/								~					L
	•	/		5. Proper reheating prod Hours)	cedure for hot holding	(165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves	
		/		6. Time as a Public Hea	alth Control; procedure	es & records							Highly Susceptible Populations	
		-											16. Pasteurized foods used; prohibited food not offered	
					proved Source							ı	Pasteurized eggs used when required Liquid	
	/			7. Food and ice obtained good condition, safe, and destruction Sigma	d from approved source and unadulterated; paras	ce; Food in site							Chemicals	
H				8. Food Received at pro	oper temperature								17. Food additives; approved and properly stored; Washing Fruits	
W				Night drop / ter	mp on invoice	advised							& Vegetables Water only	
				Protection	n from Contamination	n			/				18. Toxic substances properly identified, stored and used	
	/			9. Food Separated & preparation, storage, dis		ring food							Water/ Plumbing	
H				Good organization 10. Food contact surfact Sanitized at _200_		leaned and			/				19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition or reconditioned	of returned, previously	served or							20. Approved Sewage/Wastewater Disposal System, proper disposal	-
Ц							Ш			Ц			•	$oxed{oxed}$
0	I	N N	С	Pri	ority Foundation		nts) via	0	I	N	N	С	rective Action within 10 days	R
U T	N	O A	O S		n of Knowledge/ Person			U T	N	0	A	o s	Food Temperature Control/ Identification	
	/			21. Person in charge pre and perform duties/ Cer 2 on site	rtified Food Manager ((CFM)			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				22. Food Handler/ no un Within 30 days	nauthorized persons/ p	personnel			/				28. Proper Date Marking and disposition Fat dots	
				Safe Water, Reco	ordkeeping and Food	Package			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins	
	/		_		Labeling				•					
H				23. Hot and Cold Water	8	oressure, safe							Permit Requirement, Prerequisite for Operation	
				See rr 24. Required records av	r available; adequate p									
	/			See rr	r available; adequate p				·				Permit Requirement, Prerequisite for Operation	
				See rr 24. Required records av destruction); Packaged Conformance v	r available; adequate p vailable (shellstock tag Food labeled with Approved Proce	gs; parasite			·				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid James Salazar	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: a Express	Physical A Horizo		City/State: Rockwal	License/Permit # 8242	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Town F	TEMPERATURE OBSERVAT	_	Itam/I agation	Town I			
		Temp F	Item/Location	Temp F	Item/Location	Temp I			
Drive thru steam table			Cold top	1	Wic				
Fried rice / chow main 142/149			Veggies	40:40	Raw steak	40			
Main line			shrimp	40	Raw chicken	40			
Steamed rice/ Brown 181/17			Chicken	34	Pepper	41			
Frie	d rice / shrimp	160/162	Freezer	5.2	Onions	41			
Mush chick/ broccoli beef 162			Veggies peas and carrot cold top	38	Wif	0.0			
Chic	cken / egg roll	164/155	Chicken	37					
Ric	e hot holding	138 -150	Cooked rice	189-202					
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS .				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
	Hot water 105 at hand	sink							
W/cos	To store Sani bucket below food coldTop unit 38								
	Sanitizer in bucket 200								
W			that is dry and used to dry	off ice sp	ills on lid				
			•						
	Cart - all non Tcs / peanuts on one end - watch possible spilling over Training on allergies and posting and chart available - know what to look for								
W	Watch for ice in reach		<u> </u>						
42/45				mulation	on wheels etc				
32	General detailedCleaning under cooking equipment - accumulation on wheels etc To address rusty shelving in wic / peeling paint								
	Thawing raw meats for 3 days then panning and date marking for rotation to use								
	No process 3 foods								
W	Replace cutting boards where needed - replaced every 3 months								
			•		ink				
W	Storing employee drinks in drink holder by back door next to hand sink New TExas code - employee health poster by hand sink								
	Keep an eye on ice dispenser tube in self service area								
	Always keep An eye on placement of spoons								
	Watch really hot water in restrooms 137 -142 will refer to plumbing insp								
	Dumpster area looks great / spent grease container too								
	- surpose and rocke ground open ground container too								
Received (signature)	See ahou	/ <u>A</u>	Print:		Title: Person In Charge/ C)wner			
T			D.:						
Inspected (signature)		utrick.	Print:						
	1220y 1301 19po	-0. 0010	1-0		Samples: Y N # c	collected			