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 |

| Date: 04/ 0 | | ′20 | 21 | Time in: 10:50 | Time out: 11:30 | | FS 8 | | ne | ee | d | 20 |)2 | 21 copy | Est. Type | Med Risk Category | Page 1 | of _2_ |
|--------------------|--|--------|-------------|--|------------------------------|------------------|-------------------------|-----------|---------------|------------|--------|-------|-------------|----------------------------------|---------------|---|---------------|--------|
| Purp Estab | | | | tion: 1-Routine | 2-Follow U | | 3-Compla act/Owner N | | 4-Iı | nves | tiga | tion | | 5-CO/Cons * Number o | | 6-Other | TOTAL/SO | CORE |
| Pano | | | | | | | a Expres | | | | | | | | | COS: | 2/98 | // |
| Physi Horizo | | | ess: | | | st controlab 03/ | | | Hood 03/03 | | | | | e trap : 00 - teddy receive | es | Follow-up: Yes ✓ No ☐ WiC | 2/90 | //~ |
| | Con | nplia | nce S | tatus: Out = not in cor | mpliance IN = in | complia | nce No | O = not o | | | | | | | = corrected o | on site \mathbf{R} = repeat vio | olation W-W | Vatch |
| Mark | the a | pprop | riate | points in the OUT box for Prior | | | | | | | | | | O, NA, COS ive Action not to | | Iark an √in appropria Iays | ate box for K | |
| Comp | lianc N | e Sta | tus C | Time and Tom | perature for Fo | and Enf | oter | R | | mplia I | N | Stati | us C | | | | | R |
| U N T | 0 | A | o S | (F = de | egrees Fahrenhe | | ciy | | U T | N | О | | o s | | | ployee Health | | |
| | / | | | Proper cooling time a | and temperature | | | | | | | | | 12. Managemen knowledge, resp | | loyees and conditional and reporting | employees; | |
| | | | | 2. Proper Cold Holding Wic is borderlir | temperature(41° | °F/ 45°F | · · | | | | | | | | | and exclusion; No dis | charge from | - |
| W | | | | | | | oor etc | | | | | | | eyes, nose, and Screening a | | | | |
| ~ | | | | 3. Proper Hot Holding to See | | | | | | | | | | Pı | eventing C | ontamination by Har | nds | |
| V | • | | | 4. Proper cooking time | and temperature | | | | | / | | | | 14. Hands clear | ned and prop | perly washed/ Gloves u | ised properly | |
| | / | 1 | | 5. Proper reheating proc Hours) | cedure for hot ho | olding (1 | .65°F in 2 | | | / | | | | | | th ready to eat foods of | | |
| | | | | 6. Time as a Public Hea | ılth Control: prod | cedures | & records | | | | | | | Gloves and | ûtensils | | | |
| | | V | | Prep only | 7.1 | | | | | | | | | 16 Pasteurized | • | prohibited food not of | | |
| | | | | Арр | proved Source | | | | | / | | | | Pasteurized eggs Using liqui | s used when | | | |
| | | | | 7. Food and ice obtained good condition, safe, an | d from approved | l source; | Food in | | | | | | | oomig nqui | | | | |
| | | | | destruction | ia unacuneratea, | , parasic | • | | | | | | | | | Chemicals | | |
| | , | | | 8. Food Received at pro | pper temperature | : | | | | | | | | 17. Food additiv & Vegetables | es; approve | d and properly stored; | Washing Fruit | is |
| | | | | | | | | | <u>'</u> | | | | | Water on | | ly identified, stored an | ud usad | |
| | | | | | from Contami | | . C 1 | | | | | | | Stored in ba | | Ty Identified, stored an | id used | |
| | | | | Food Separated & preparation, storage, dis | | | g 100d | | | | | | | | Wa | ter/ Plumbing | | |
| | , | | | 10. Food contact surface Sanitized at _200_ | | | aned and | | | | | | | 19. Water from backflow device | | ource; Plumbing install | ed; proper | |
| | | | | | | | 1 | | <u>'</u> | | | | - 1 | City appr | oved | ewater Disposal Syste | | |
| | / | | | 11. Proper disposition or reconditioned Disca | ard | iousiy se | erved or | | | / | | | | disposal | ewage/wasi | ewater Disposai Syste | m, proper | |
| | | | | | | | tems (2 Po | ints) vi | | | | | | rrective Action w | rithin 10 da | ys | | |
| O I U N T | N O | N A | C O S | Demonstration | of Knowledge/ | Person | nel | R | | | N O | A | C O S | Food | Temperat | ure Control/ Identific | cation | R |
| | , | | | 21. Person in charge pre and perform duties/ Cer | | | | | 1 | | | | 3 | 27. Proper cooli | ng method ι | ısed; Equipment Ade | quate to | |
| | | | | 3 22. Food Handler/ no ur | | | | | <u>'</u> | | | | | Maintain Produce 28. Proper Date | | | | |
| | | | | All associates | naumorized pers | ons/ per | Some | | | / | | | | Day dots | _ | , accurate, and calibrat | and Chaminal | _ |
| | | | | Safe Water, Recor | rdkeeping and l Labeling | Food Pa | ıckage | | | / | | | | Thermal test str | rips | | ed; Chemical/ | |
| | <u>, </u> | | | 23. Hot and Cold Water See | r available; adeq | uate pre | ssure, safe | | | | | | | | | pie nt, Prerequisite for O | peration | |
| H | | | | 24. Required records av | | ck tags; | parasite | | | | | | | 30. Food Estab | | ermit (Current/ insp s | | |
| | | • | | destruction); Packaged | Food labeled | | | | | | | | | Posting | | | | |
| | | | | 25. Compliance with Va | | | | | Т | T | | | | | | uipment, and Vendin facilities: Accessible a | | |
| / | • | | | HACCP plan; Variance processing methods; ma | | | 1 | | | / | | | | supplied, used Equipped | ď | | | |
| | | | | Temp log 3 time | es per day sumer Advisory | 7 | | | | | | | | | | ntact surfaces cleanable | e, properly | |
| | | | | | | | | | 2 | | | | | designed, constr | ucted, and u | ised | 71 -1 - 7 | |
| | , | | | 26. Posting of Consume foods (Disclosure/Remi | inder/Buffet Plat | | | | | / | | | | Warewashin | g Facilities; | installed, maintained, g facility provided | used/ | |
| Щ | | | | Menu / cooking all to | o required | | | 1 1: | 27.11 | | | 1.00 | D | Set up | | | | |
| O I U N | N O | N | C O | Core Items (1 Poin | | • | | R | О | I | N O | N | С | ys or Next Inspe | | | | R |
| T | • | A | s | 34. No Evidence of Inse | of Food Contan | | | | T | N | 4 | A | o s | 41.Original cont | | d Identification | | |
| | _ | | | animals 35. Personal Cleanlines | | | | | | • | | | | Tr.Original cont | | ng (Buik 1 oou) | | |
| V | | | | Stored separ | rate | | acco use | Ш | | | | | | 42 Non Food C | | rsical Facilities | | |
| _ | | | | 36. Wiping Cloths; prop Stored in buck | ets | огеа | | Ш | | / | | | | 42. Non-Food C Watch | | | | _ |
| | / | | | 37. Environmental conta Watch | | | | | | / | | | | · · | | d lighting; designated | | |
| _ | 1 | | | 38. Approved thawing r | method | | | | | / | | | | | | perly disposed; faciliti | | |
| | | | | | er Use of Utensi | | | | | / | | | | Watch | | led, maintained, and cl | | |
| | | | | 39. Utensils, equipment | | | | 1 1 | 1 | | | | | 46 TE 11 (E 11) | | | | |
| | , | | | dried, & handled/ In us | | | | | | / | | | | | | y constructed, supplied | d, and clean | |
| • | • | | | dried, & handled/ In us Watch 40. Single-service & sin and used Watch | e utensils; prope | erly used | 1 | | | / | | | | Equipped 47. Other Violat | i k | ly constructed, supplied | d, and clean | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: James Salazar | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: a Express | Physical A Horizo | | ity/State: Rockwall | | Page <u>2</u> of <u>2</u> | | | | | | |
|--------------------------|---|-------------------|---------------------------------|------------------------|-----------------------------------|---------------------------|--|--|--|--|--|--|
| Item/Loc | action | Temp F | TEMPERATURE OBSERVAT | 1 | Item/Location | Tomm | | | | | | |
| | drive thru not used | тетр г | Warmer box | Temp F | Reach in freezer | <u>Temp</u> | | | | | | |
| | | 107 | | | | - | | | | | | |
| | Rice unit | 197 | Rice | | Cold top 2 | 30 | | | | | | |
| Fried | d rice / noodles | 159/140 | 145/153/147 | | Veggies | 30 | | | | | | |
| Stea | ak and shrimp | 156 | Reach in veggies | | Wic | 39/4 | | | | | | |
| Mus | hroom chicken | 150 | Garlic/ beans | 38/39 | Cabbage | 43/4 | | | | | | |
| Ora | ange chicken | 156 | Meat in drawers | | Chicken | 41/4 | | | | | | |
| | eriyaki chick | 166 | Beef | 37 | Sauce | 41 | | | | | | |
| | Egg roll | 177 | | + - | Wif | 10 | | | | | | |
| | Lgg ron | | SERVATIONS AND CORRECTIVE | | | 10 | | | | | | |
| Item Number | AN INSPECTION OF YOUR ES NOTED BELOW: temps in F | TABLISHME | ENT HAS BEEN MADE. YOUR ATTENTI | ON IS DIREC | CTED TO THE CONDITIONS OBSERVED A | AND | | | | | | |
| | Hot water in restrooms 120 plus | | | | | | | | | | | |
| | Dining room beverage station is still closed - dining room is stillClosed | | | | | | | | | | | |
| | Hot water at hand sink in kitchen 135 watch for scalding / hot water at three comp 140. | | | | | | | | | | | |
| | Sink sanitizer sink n buckets and three comp 200 ppm | | | | | | | | | | | |
| | Nuts are placed on outside of sauce cart to prevent cross contact | | | | | | | | | | | |
| | All sauces on cart are non Tcs | | | | | | | | | | | |
| \\\ | Metal scrub brushes fo | | | -1 / -1 | | | | | | | | |
| W 32 | | | • | a / door o | pens when closing main door so | o water | | | | | | |
| W | To replace badly scored and stained cutting board Wic is borderline- 41 /43 (41) have unit checked and advise regarding door | | | | | | | | | | | |
| | TWIC IS DOTGETHINE- 41 /43 (41) Have will checked and advise regarding door | | | | | | | | | | | |
| | Great facility!!! | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | Will Followup on cutting boards and WIC temp after door is repaired — discarded cutting boards today | | | | | | | | | | | |
| | Will monitor glass door to make sure it stays closed today in wic | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
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| | | | | | | | | | | | | |
| Received | by: | | Print: | | Title: Person In Charge/ Owne | r | | | | | | |
| (signature) | See abov Kelly Kirkpa | 'e | | | | | | | | | | |
| Inspected (signature) | d by: | 4 | Print: | | | | | | | | | |
| (orginatuic) | Kelly Kírkþa | ıtrick | $\langle \mathcal{RS} $ | | | | | | | | | |