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

	ate:		_	_	Time in:	Time out:	License/F								Est. Type	Risk Category		2
					9:55	10:47	FS 8								FF	Med	Page 1 of	
	urpo stabli				tion: 1-Routine e:	2-Follow Up Co	3-Compla ontact/Owner		4-]	Inves	stiga	atior	n		of Repeat Vi	6-Other olations:	TOTAL/SCO	RE
_			_		1167		ında ntrol	1	TT	لی					of Violations	S COS:	3/97/	Α
	hysic dge r		adre	ss:			9/01/2020		Hoo Miller		2020			e trap : /14/2020 1500 g	als	Follow-up: Yes No Temps	3,017	`
М					tatus: Out = not in corpoints in the OUT box for	mpliance IN = in comp	liance N	$\mathbf{O} = \text{not } \mathbf{O}$						oplicable COS	= corrected of	on site R = repeat vio	plation W-Wate	ch
					•	rity Items (3 Poin			re Im	ımed	iate	Cor	rect				J. J. J. J. IV	
O U		iance N O	Stat N A	C O	Time and Tem	nperature for Food S	afety	R	O U	ompli I N	ance N O	Star N A	tus C O		En	nalawaa Haalth		R
T		U	A	s	(F = de 1. Proper cooling time a	egrees Fahrenheit) and temperature			T	11	U	А	s	12. Managemer		aployee Health loyees and conditional	employees:	
		~			Fresh daily	and temperature				~				knowledge, res		•	emprojecs,	
w	/				2. Proper Cold Holding See attached	temperature(41°F/45	5°F)			/				eyes, nose, and		and exclusion; No dis	scharge from	
		/			3. Proper Hot Holding t Ambient only checked w	temperature(135°F)								Policy	reventing (Contamination by Har	nds	
		/			4. Proper cooking time	•				/				14. Hands clea	ned and pro	perly washed/ Gloves	used properly	
		·			5. Proper reheating proc Hours)	cedure for hot holding	g (165°F in 2				/			alternate metho		ith ready to eat foods of collowed (APPROVEI		
		√			6. Time as a Public Hea	alth Control; procedur	es & records	1						Gloves	Highly Su	sceptible Populations		
												ام			foods used;	prohibited food not of		
						proved Source						~		Pasteurized egg	gs used when	n required		
	/				7. Food and ice obtained good condition, safe, and destruction											Chemicals		
					8. Food Received at pro	oper temperature		\dagger		ار				17. Food additi	ves; approve	ed and properly stored;	Washing Fruits	
					At receiving					•				Water or		rly identified, stored a	nd used	
	Ι				9. Food Separated & pro	otected prevented du				'				To. Toxic subst	ances prope	iry identified, stored at	id used	
	/				preparation, storage, dis Chicken on bottom		ing rood								Wa	nter/ Plumbing		
	/				10. Food contact surface Sanitized at 200		Cleaned and			~			ì	19. Water from backflow device See attack	e	ource; Plumbing instal	led; proper	
		~			11. Proper disposition of reconditioned Disco	of returned, previously arded	served or			~						tewater Disposal Syste	em, proper	
						ority Foundation	Items (2 Po							rrective Action v	vithin 10 de	ays		
U	I N	O	A A	C O S	Demonstration	n of Knowledge/ Pers	onnel	R	O U T	I N	N O	N A	C O S	Food	d Temperat	ture Control/ Identific	cation	R
	/				21. Person in charge pre and perform duties/ Cer 2				w	/				27. Proper cool Maintain Produ	ing method act Tempera	used; Equipment Ade	equate to	
	/				22. Food Handler/ no un All. Other employees	nauthorized persons/ j	personnel			/				28. Proper Date Good	Marking a	nd disposition		
					Safe Water, Recon	rdkeeping and Food Labeling	Package			/				29. Thermomet Thermal test st Atkins		l, accurate, and calibra	ted; Chemical/	
	/				23. Hot and Cold Water Watch high tem	r available; adequate j	pressure, safe								Requireme	nt, Prerequisite for C	peration	
	~				24. Required records av destruction); Packaged	vailable (shellstock tag	gs; parasite			/				30. Food Estat Posted	olishment P	ermit (Current/ insp s	sign posted)	
			1			with Approved Proce										quipment, and Vendin		
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for speciali	zed			~				31. Adequate his supplied, used	anuwasning	facilities: Accessible a	ша ргорепу	
					Cons	sumer Advisory				,				32. Food and N designed, const		ntact surfaces cleanabl	e, properly	1
	/				26. Posting of Consume foods (Disclosure/Remi	inder/Buffet Plate)/ A				· /				Keep an eye 33. Warewashii Service sink or	on condition on Facilities curb cleaning	on of food contained; installed, maintained ag facility provided	rs and utensils used/	-
					Ingredients by reque	est		e Action	Not	to F	YC P	od Q) Da	200 ppm				
O U T	I N	N O	N A	C O S		of Food Contaminat		R	OUT	I N	N O	N A	C O S	уз от тем тихро		d Identification		R
1					34. No Evidence of Inse animals Watch for flie						/		~	41.Original con	ntainer labeli	ng (Bulk Food)		
	/				35. Personal Cleanlines										Phy	ysical Facilities		
	/				36. Wiping Cloths; prop Stored in buck	perly used and stored			1					42. Non-Food (Contact surf	aces clean		
w					37. Environmental cont. Any condensa	amination	rs			~					entilation ar	d lighting; designated	areas used	T
	/				38. Approved thawing r			+		/				44. Garbage and	d Refuse pro	operly disposed; facilit	ies maintained	+
	<u> - </u>					er Use of Utensils			1	-				Dumpster 45. Physical factors See	cilities instal	led, maintained, and c	lean	T
	/				39. Utensils, equipment dried, & handled/ In us	t, & linens; properly u			H	~						ly constructed, supplie	d, and clean	1
<u> </u>					Handle out 40. Single-service & single-			+			. /			47. Other Viola				+
۱۸/					and used Watch in b	box in back roo	m on floor	1 1										ĺ

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jeanette Williams	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: a Express 1167	Physical A Ridge		City/State:	License/Permit # FS 8242	Page <u>2</u> of <u>2</u>					
	<u> </u>	ruage	TEMPERATURE OBSERVA		1.001.1						
-Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Location	<u>Temp</u>					
Ambie	nt temps of steam table		End cold top	31	Wif	4					
	144/203		Veggie mix	32	(unit is dark))					
	Rice	N/A	Wic								
С	old top unit		Chicken	41/43							
R	aw chicken	39	Chicken	41/43							
	Veggies	39	Sauce	41/43							
Mi	iddle freezer	-8	Veggies	41							
		OF	SERVATIONS AND CORRECT	IVE ACTIONS	S						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Health screening at entry for all employees / masks etc										
	No dining inside at this time										
	Dining room Beverage bar is also closed at this time										
	Hot water in restrooms 132 watch for scalding										
	Restrooms are separated between guests and employee										
	Hot water in kitchen 130 as well										
	Using purple buckets for sanitizer for dining (pick up area) and red buckets for kitchen - both quats - 200 ppm										
	Rice is being cooked at insp										
	Nuts are being stored on cart at end to avoid cross contact										
	Clean spills in chicken drawer unit on left side (veggie spills)										
	Also watch for any condensation										
42	Clean spills in end veggie unit as well										
	Walk in cooler is holding barely 41 again — please have unit checked to make sure it is holding 41 or less at all times										
45	Keep an eye on pipe wrapping in wic - starting to peel so need to address										
45	Address crack tiles on										
W	Keep an eye on the air gap under the ice machine										
W	Watch floor storage of cardboard boxes in back area										
	Using Atkins thermocouple										
	Allergy posting on window										
	No customer self service at all at this point										
42/45	·										
42	AlsoClean drain pipes in wic (moldy)										
Received	by:		Print:		Title: Person In Charge	/ Owner					
(signature)	See abov	e'e									
Inspected (signature)		tríck	Print:								
	Redey Rei iepo		, 50		Samples: Y N	# collected					