Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Employee health

Date 01		/20	24	Time in: 1:12	Time out: 1:46		ense/Permit = 9224						Food handlers Food managers Page 1 of	
Pur	ose	of In	spec	tion: 1-Routine	2-Follow U		omplaint	4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO)RE
Pap	a Jo	ment ohn's	S	ne:		Sun hold	owner Name: dings				-		* Number of Repeat Violations: Y Number of Violations COS: Trap / waste oil Follow-up: Yes 7/93/	Δ
1180l		Addre	ess:		Ma	est control : assey 01/08/2 a compliance		Но			Sou	uthw	aste 500 gals 12/30/2023 No Pics	
Mark	Co the	mplia approp	nce S oriate	Status: Out = not in co	r each numbered i	item	NO = not Mark ✓ in ap	propr	iate b	ox fo	r IN,	NO,		tch
Com	nlian	ce Sta	tus	Pric	ority Items (3	Points) vio	lations Requ						ve Action not to exceed 3 days	
0 1	N O A O Time and Temperature for Food S							U N O A C		C O S	Employee Health	R		
	_		5	1. Proper cooling time	and temperature	;			/			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holding	g temperature(41	°F/ 45°F)		W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	-
				3. Proper Hot Holding	temperature(135	5°F)		V	_				To post poster at all hand sinks	
	~			4. Proper cooking time	and temperature	e			•/				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating pro	cedure for hot he	olding (165°F	in 2			. /			15. No bare hand contact with ready to eat foods or approved	-
				Hours) 6. Time as a Public He	alth Control: pro	ocedures & re	cords			•			alternate method properly followed (APPROVED Y. N.)	
	V			Not used to	and Control, pro	- Codures & Te	*				<u> </u>		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					oproved Source						'		Pasteurized eggs used when required	
·				7. Food and ice obtaine good condition, safe, a destruction PJ food	nd unaduÎterated Is	l; parasite	d in						Chemicals	
l				8. Food Received at pr Checked at re					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables AllReceived preCut	
				Protection	n from Contami	ination		V					18. Toxic substances properly identified, stored and used Store spray bottles of sanitizer low	+
				9. Food Separated & p preparation, storage, di			d						Water/ Plumbing	
				10. Food contact surfact Sanitized at _200_			and		~			-	19. Water from approved source; Plumbing installed; proper backflow device Air gap	
	V			11. Proper disposition reconditioned Disc	of returned, prev	viously served	or		/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		L		Pr	iority Founda	ation Items	(2 Points)	violai	tions	Req	uire	Cor	rective Action within 10 days	
0 1			C	Demonstratio	n of Knowledge	/ Personnel	R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
U	4 C	′ ^	S					_				~	27. Proper cooling method used; Equipment Adequate to	
		, A	S	21. Person in charge prand perform duties/ Ce			ledge,		~				Maintain Product Temperature	
U		, а	S	and perform duties/ Ce 3 22. Food Handler/ no u	rtified Food Mar	nager (CFM)		w	/	/			28. Proper Date Marking and disposition	
U			S	and perform duties/ Ce	rtified Food Mar mauthorized pers ays of hire)	sons/ personne	el	w 2	/	'			28. Proper Date Marking and disposition Watch fda code is. Today plus 6 / not observed 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: ladederian caraway	Print:	Title: Person In Charge/ Owner Mod
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:	License/Permit #	Page 2 of 2						
	John's			Rockwall		- 18. 1 1						
T. (T			TEMPERATURE OBSERVAT		Y. 17 (*)	Tr.						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1						
Pizza			Small black coolerFor sauces	36								
	Cheese	40	Wic									
	Tomatoes	38	Meatballs	38								
	am / sausage	37/37	Beef	28								
In	side cheese	39	Chicken	40								
	Beef	38	Pepp	38								
	Bev cooler	39										
Itam	AN INSDECTION OF VOLUE FO		SERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENT			DVED AND						
Item Number	AN INSPECTION OF YOUR ES		ENT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	TED TO THE CONDITIONS OBSE	KVED AND						
	-	· •	on when using anything sha	rp etc								
40	Hot water at hand sink											
42	,		to the pizza table / deep cle									
			shed rinsed and sanitized e	very 4 hrs	s or less							
	Rotation on oven clea		ends on parts / daily									
	Sanitizer spray bottle											
W			poster at all hand sinks									
	Hot water at three con											
W	To add thermo to warmest part of smallBlack cooler											
	Hot water at three cor	np sink 1	17									
42	To scrub shelving in v	vic										
32	To address rusty shelv	ing in wi	C									
45	To dust fan guard wic	-										
29	Test strips out of date											
	Minor detailed cleanin	g needec	l under equipment									
						-						
Received (signature)	See abov	/e	Print:		Title: Person In Chargo	e/ Owner						
Inspected (signature)		atrick	Print:									
5 511.0	6 (Revised 09-2015)		100		Samples: Y N	# collected						