2nd Followup \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
	Vomit clean up
	Employee health

	ate: <b>7/3</b>	31-	20	24	Time in: 11:34	Time out: <b>12:57</b>		e/Permit # <b>9224</b>						Handlers CFM 4 Page 1' o	<u>_2</u>
					tion: 1-Routine	2-Follow U			4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SC	ORE
			nent I ohn'		ne: <b>259</b>		Contact/Own Sun holdin							Number of Repeat Violations: Vnumber of Violations COS:	, a
	iysic 30 ho		ddre n	ess:		Ma	est control : ssey 7/10/2024		Hoo In w	od orks				Follow-up: Yes No Pics	/A
Ma	ark tl	Con he ap	<b>ıpliar</b> pprop	ice S	Status: Out = not in correction points in the OUT box for our	npliance IN = in each numbered in	compliance tem Ma	<b>NO</b> = not rk '✓' a ch						pplicable $COS = corrected on site R = repeat violation W = W$ ox for IN, NO, NA, $COS$ Mark an in appropriate box for R	atch
								ons Requ						tive Action not to exceed 3 days	r
O U	Î	iance N O	e Stat N A	tus C O	Time and Tem	•	•	R	OU		iance N O	Stat N A	us C O	Employee Health	R
Т				S	1. Proper cooling time a	grees Fahrenhe nd temperature	•		Т				S	12. Management, food employees and conditional employees;	
		V			2 Proper Cold Holding	t(41)	OE / 45 OE )			~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding See attached	temperature(41	r/ 45 r)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth At hand sinks	
			~		3. Proper Hot Holding to	emperature(135	°F)							Preventing Contamination by Hands	
		/			4. Proper cooking time a	_				/				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating proc Hours) All meats	edure for hot ho	olding (165°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	~				6. Time as a Public Heal	th Control; pro	cedures & record	s		<u> </u>				Highly Susceptible Populations	
			<u>                                       </u>		Anr	proved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained		1 source: Food in							rasteanzed eggs used when required	
	<b>'</b>				good condition, safe, and destruction Commis	d unadulterated								Chemicals	
	/				8. Food Received at pro	per temperature	;			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	3
						from Contami				/				18. Toxic substances properly identified, stored and used Watch storage	
	~				<ol> <li>Food Separated &amp; propreparation, storage, dispersion</li> <li>Precooked</li> </ol>	play, and tasting	g							Water/ Plumbing	
	•				10. Food contact surface Sanitized at 200 I	ppm/temperatur	re			~				19. Water from approved source; Plumbing installed; proper backflow device  City approved	
		/			11. Proper disposition of reconditioned	f returned, previ	iously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Prio	ority Founda	ation Items (2							rrective Action within 10 days	
O U T		N O	N A	C O S	Demonstration			R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
	/				<ul><li>21. Person in charge pre</li><li>and perform duties/ Cert</li><li>5</li></ul>			e,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no un	authorized pers	sons/ personnel		2					28. Proper Date Marking and disposition Company wide	
														29. Thermometers provided, accurate, and calibrated; Chemical/	
					Safe Water, Recor	dkeeping and l Labeling	Food Package			~				Thermal test strips Digital thermo /	
	<b>'</b>				23. Hot and Cold Water See attached	Labeling available; adeq	uate pressure, saf	e		<b>✓</b>				Thermal test strips Digital thermo /  Permit Requirement, Prerequisite for Operation	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: David Mc Callister	Print:	Title: Person In Charge/ Owner Gm
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nment Name: a John's	Physical A	address: norizon road	City/State: Rockwall	License/Permit # Pag	ge <u>22</u> of <u>2</u>				
•			TEMPERATURE OBSERV							
Item/Loc		Temp	Item/Location	-	Item/Location	Temp				
Small	reach in coolrr	38	Wic	34/36	Pizza table					
	Nev cooler	38	Beef	39	Tomato	38 38				
	Bold 109		Sausage	38	Cheese					
	top		Tomatoes	37	Ham	38				
					Sausage	37				
					Below	37				
					Sausage wings	37				
					Caddage Willigo	0,				
		OI	 	TIVE ACTIONS	S					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps taken in		ENT HAS BEEN MADE. YOUR ATT	ENTION IS DIREC	TED TO THE CONDITIONS OBSERVED A	AND				
	Hot water 110 in rr									
37	To address ice build u	p in blac	k cooler for sauces							
	Hot water at as hand a	aink (109	) 111 at three comp							
29	Date marking issue - to	discuss t	hawing and what role that	plays in this /t	o be today plus 6 / manager ac	dresse				
	Three comp sink 200	ppm								
42	General cleaning of no	onfood co	ontact - carts shelves etc							
45	Need to clean hood -a	and over	1							
45	To clean air vents whe	re neede	ed							
W	Condensation in pizza	table - r	epair guy while on site	ordered par	t					
	( may send pic when r									
	Using digital thermo/									
45	Need to clean behind	sink								
W	To post employee hea	Ith poste	r hand sinks							
45	Time to resilicone beh	ind sink	and wall							
	Cans look good - ched	king whe	en arriving							
34	Small spots of lights u	nder bac	k door / full line when low	ering the vie	W					
	Air curtain confirmed i	n operat	on							
45	Keep an eye on paint in wall I. Dry storage room Epoxy or FRP									
	No hand food contact of rte foods									
D	11		l n · ·		ma n v a va					
Received (signature)		عنالو	Print:		Title: Person In Charge/ Owne	er				
	David McC  d by:  Kelly Kirkpa	Jaiii5	101							
Inspected	ed by:	4 , 7	Print:							
(signature)	' νοΙΙ ν:	4 T 14: ~ 14								