Followup fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Da <b>1</b> 2		20	)/2	23	Time in: 9:45	Time out: <b>10:50</b>		License/Po			71				1 CPFM	Food handlers  2	Page 1	of <u>2</u>
			f Ins		tion: 1-Routine	2-Follow U		3-Complai		4-	Inves	tiga	tion		5-CO/Construction  Number of Repeat Vio	6-Other	TOTAL/S	CORE
Ph	o G	ar	den	l			Tomm	ny Hu	variic.	**					✓ Number of Violations	COS:	7/93	}/Δ
			ddre lockv			Win	est control	23		Hoo C&V	od / 12/3	/23			e trap :/ waste oil /6/23 1009g	Follow-up: Yes No	1700	
Ma					Status: Out = not in compoints in the OUT box for	npliance IN = in each numbered it	tem	e No Mark '	$O = not$ $\checkmark$ a ch						plicable COS = corrected on x for IN, NO, NA, COS M	on site $\mathbf{R} = \text{repeat vio}$ fark an $\mathbf{X}$ in appropriat	e box for R	Watch
Co	mpli	ance	Stat	tus	Prior	rity Items (3	Points)	violations	Requi	_	<i>ımedi</i> ompli				ive Action not to exceed 3 d	lays		
O U T	I N	N O	N A	C O S	Time and Tem (F = de	perature for Fo		у	R	O U T	I N	N O	N A	C O S	Em	ployee Health		R
	(	/		~	1. Proper cooling time a	nd temperature					~			~	12. Management, food empl knowledge, responsibilities,		employees;	
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis	charge from	
		/			3. Proper Hot Holding to	emperature(135°	°F)								Preventing Co	ontamination by Han	nds	
		/			4. Proper cooking time a	and temperature	;				1				14. Hands cleaned and prop	perly washed/ Gloves to	ised properly	
	(	~			5. Proper reheating proc Hours)	edure for hot ho	olding (16	5°F in 2			~				15. No bare hand contact wi alternate method properly for <b>Gloves used</b>			)
	~				6. Time as a Public Heal	lth Control; prod	cedures &	records				•	•		Highly Sus	sceptible Populations		
					Арр	proved Source					/				16. Pasteurized foods used; Pasteurized eggs used when <b>N/a</b>		fered	
	~				7. Food and ice obtained good condition, safe, and destruction Souther	d unadulterated: Star	; parasite	Food in								Chemicals		
	~				8. Food Received at pro Checking	per temperature	•				/				17. Food additives; approved & Vegetables Water	d and properly stored;	Washing Frui	ts
						from Contami					/				18. Toxic substances proper	ly identified, stored an	ıd used	
	~				9. Food Separated & propreparation, storage, dis	play, and tasting	g									ter/ Plumbing		
	/				10. Food contact surface Sanitized at100 I			ned and			/				19. Water from approved so backflow device City approved	-		
	/				11. Proper disposition of reconditioned Disca	f returned, previ <b>ard</b>	iously serv	ved or			1				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
0	I	N	N	С			ation Ite	ms (2 Po	ints) 1			_			rective Action within 10 da	ys		R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Tommy Hu	Print: Tommy Hu	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Garden	Physical A		ity/State: Rockwal	I. Tx	License/Permit # Page FS-0002771	2 of 2				
1 110 0	34.4011	120 2	TEMPERATURE OBSERVAT		·, · / /	1.0.0002771					
Item/Loca		Temp	Item/Location	Temp	Item/Loca	ntion	Temp				
Bevera	age cooler lobby	38	Cooked flank stk	40	Below						
Sauce cooler		43	Meatball	40	Cabbage		34				
Cl	hest freezer	2	Raw stk	41	C	32					
2Door freezer		13	Veggie Prep cooler		Eggs		39				
W	White Freezer		Cook chx	32	WIC		39				
Mea	Meat prep cooler		Tofu	32	Cooked chix		34				
	Cilantro	40	Shrimp	31	Wh	ole tomatoes	33				
	Crab	41	Cabbage	33	С	ooked beef	40				
Item			SERVATIONS AND CORRECTIV								
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms confirmed 101. Equipped										
	Hand sink 114 equipped										
	3comp sink not set up 131, using chlorine as sani										
	Dishwasher confirmed 100ppm										
	Hanging mop is best practice for drying										
45	Few lights out in kitchen Fill existing holes in FRP as needed										
42/45	Kitchen walls/corners i										
42/45 W											
• • • • • • • • • • • • • • • • • • • •	Please call landlord about fixing dumpster lid  Back door looks good, no gaps										
32	Time to sand or replace white cutting boards										
WIC temps continue cut lettuce 34, grilled chicken 34, raw steak 32											
45	WIC a few rusty places	s on doo	r jam, address to make it a c	leanable	surface	;					
45	Address broken tile in	kitchen									
45	Address hvac vents, e	ither nee	d to be clean or painted to re	emove ru	ust						
42/45	42/45 Minor detail cleaning of hood equipment behind, underneath and between floor and walls										
33	Leak at 3comp sink faucet and dishwasher pre rinse faucet while in off position										
Received (signature)	by:		Print:			Title: Person In Charge/ Owner	•				
	See abov	<u>'e</u>	See abo	ove							
Inspected (signature)	(Revised 09-2015)	SI	Richard	Hill	SIT	Samples: Y N # collect	ed				