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
Vomit clean up Employee health
Employee health

	ate:	27	כוי	1	Time in: 9:54	Time <b>11:</b>			cense/Per		,					Est. '	Type	Risk Catego Med	ory	Page 1	of 2
					tion: 1-Routine		ollow Up		Complain		_	Inve	stios	ation	<del>. </del> [	5-CO/Constructi		6-Other	r I	TOTAL/	
Е	stabli	ishme					1	Contact/C	Owner Na							* Number of Repo	eat Viol	ations:		101112	OCOLL
_	ier 1	al Ac	ldre	ess:				Armand control:	10		Нос	od		Gı	rease	e trap :	ations	Follow-up: Yo	es 🗸	20/8	30/B
	1 s fa	annin					ABC 1	10/13/21			09/2	2/21		We	do (	09/14/11 40 gals		No 🗌			
M					Status: Out = not in co	ompliance r each nui	mbered item	niphance 1		= not of in ap						oplicable COS = corre O, NA, COS				ation W- te box for R	
	19	•	64-4		Prio	ority Ite	ems (3 Po	oints) vio	olations 1	Requi	_	<i>ımed</i> ompli				ive Action not to exce	ed 3 da	tys			
O	Î	iance N O	N A	C O	Time and Ten	-		d Safety		R	O		N O	N A	C O		Emn	loyee Health			R
Т				S	(F = d		ahrenheit) berature				T				S	12. Management, food	_	-	tional e	employees;	
		~				•						/				knowledge, responsible					
3					2. Proper Cold Holding Wic borderline a	g tempera	ature(41°F/ will mon	<sup>(45°F)</sup> nitor clo	sely			/				13. Proper use of restr eyes, nose, and mouth	h		No disc	harge from	
-	./	-			3. Proper Hot Holding	temperat	ure(135°F)	)								Provent		urrently ntamination b	v Hone	le.	
	•				4. Proper cooking time	and tem	perature									14. Hands cleaned an	Ö				y
					Proper reheating pro	cedure fo	or hot holdi	ing (165°F	F in 2			•				15. No bare hand cont	tact witl	h ready to eat fo	oods or	approved	
		~			Hours)								~			alternate method prop Gloves	erly fol	lowed (APPRO	OVED	YN.	.)
	/				6. Time as a Public Heal Not official	alth Cont	trol; proced	lures & re	ecords							High	lly Susc	eptible Popula	ations		
					Ар	proved	Source							/		16. Pasteurized foods Pasteurized eggs used			not offe	ered	
					7. Food and ice obtaine			ource: Foo	d in									•			
3				/	good condition, safe, and destruction OJ in be	nd unadu	ilterated; pa										C	Chemicals			
	/				8. Food Received at pro To always che	_	perature					/				17. Food additives; ap & Vegetables	proved	and properly st	tored; V	Washing Fr	uits
					,		Contaminat	tion				•				Water 18. Toxic substances p	properly	y identified, sto	red and	l used	
	Π				9. Food Separated & pr				od							Stored low					
٧	١				preparation, storage, di Organize wic / boxes to be	e low /	_											er/ Plumbing			
3					10. Food contact surfact Sanitized at _100_	ces and R ppm/ten	teturnables nperature	; Cleaned	and		3					19. Water from appro- backflow device			installe	d; proper	
					11. Proper disposition of	of returne	ed. previous								i	Sprayer at the 20. Approved Sewage	ree Waste	comp water Disposal	System	n, proper	
		~			reconditioned Disc	arde	d					~				disposal					
0	I	N	N	С	Pri			on Items	s (2 Poin							rective Action within	10 day	S			R
O U T		N O	N A	C O S	Demonstration	iority F	oundatio	ersonnel		nts) vi	o O U T		Req N O	n N A	Cor C O S			s re Control/ Ide	entifica	ıtion	R
	N		N A	О		iority F n of Kno resent, de	oundation wledge/ Per	ersonnel on of know			O U	I N	N	N	C 0	Food Tem	peratu	re Control/ Ide	nt Adea	uate to	R
	N		N A	О	Demonstration 21. Person in charge pr and perform duties/ Ce	iority F n of Kno resent, de ertified Fo	wledge/ Permonstration	ersonnel on of know er (CFM)	ledge,		O U T	I N	N	N	C 0	Food Tem 27. Proper cooling me Maintain Product Tem 28. Proper Date Marki	peraturethod us	re Control/ Ide sed; Equipment Te Unknown disposition	nt Adeq	uate to	
	N		N A	О	21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u All	n of Kno resent, de retified Fo unauthori ordkeepin Labeli	coundation whedge/ Persons and Foong	on of know er (CFM) s/ personne	rledge, el		U T	I N	N	N	C 0	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips	ethod us nperaturing and date m	sed; Equipment of Unknown disposition narking not every series of the control of	nt Adeq n abou	uate to  ut wic  ng has a	date
	N		N A	О	21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u All	n of Kno resent, de retified Fo unauthori ordkeepin Labeli	coundation whedge/ Persons and Foong	on of know er (CFM) s/ personne	rledge, el		U T	I N	N	N	C 0	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital	ethod us nperaturing and date movided,	sed; Equipment of Unknown disposition narking not every series of the control of	nt Adeq n abou verythi alibrate	uate to  It wic  ng has a od; Chemica	date
	N		N A	О	21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction): Packaged	n of Kno resent, de retified Fo mauthori  brdkeepin Labeli er available ( Food lab	wledge/ Persons emonstration and Manage zed persons and Foong ale; adequate (shellstock)	ersonnel on of know er (CFM) s/personne od Packag te pressure tags; paras	el ge , safe site		U T	I N	N	N	C 0	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital	ethod us inperaturing and date movided,	re Control/ Ide sed; Equipmen The Unknown disposition narking not evaccurate, and ca	nt Adeq a about verythialibrate	uate to  ut wic  ng has a ed; Chemica	date al/
	N		N A	О	Demonstration  21. Person in charge prand perform duties/ Ce 3  22. Food Handler/ no u All  Safe Water, Reco  23. Hot and Cold Wate See  24. Required records a destruction); Packaged Keeping tag  Conformance	n of Kno resent, de re	wledge/ Persons red persons re	on of knowner (CFM)  s/personne  od Packag  te pressure  tags; paras  p in O  occedures	el ge c, safe site order		U T	I N	N	N	C 0	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Need to see more 29. Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi	ethod us inperaturing and date m ovided, irement ent Per	re Control/ Ide sed; Equipmen re Unknown disposition narking not evaccurate, and ca t, Prerequisite rmit (Current/	nt Adeq n about verythi alibrate for Op insp sig	uate to ut wic  ng has a did; Chemica  peration gn posted )	date al/
	N		N A	О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag Conformance v 25. Compliance with V HACCP plan; Variance	n of Kno resent, de retified Fo mauthori  Labeli er available (Food lat S / NC with App d'ariance, e obtaine	roundation whedge/ Per smonstration ood Manage zed persons and Foong and Foong shells took	on of know er (CFM) s/personn od Package te pressure tags; parase ep in O ocedures d Process, alized	el ge c, safe site order		U T	I N	N	N	C 0	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used	ethod us inperaturing and date movided, irement ent Per	re Control/ Ide sed; Equipmen The Unknown disposition narking not evaluation accurate, and ca t, Prerequisite mit (Current/ tipment, and V accilities: Access	nt Adeq n about verythi alibrate for Op insp sig	uate to ut wic  ng has a did; Chemica  peration gn posted )	date al/
	N		N A	О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance vith V HACCP plan; Variance processing methods; m Will provide pro	ordkeepin Labeli er available (Fod lat S / Cariance, e obtaine annufactu DCCedul	whedge/ Permonstration and Manage zed persons and Foong and Foong le; adequate (shellstock shellstock shellsto	ersonnel on of know er (CFM) s/ personne od Packag te pressure tags; paras ep in o ocedures d Process, alized cions	el ge c, safe site order and		U T	I N	N	N	C 0	27. Proper cooling me Maintain Product Tem 28. Proper Date Mark: Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in	ethod us inperaturing and date movided, irement ent Perats kitCl	re Control/ Ide sed; Equipment Per Unknown disposition narking not evaluation accurate, and ca t, Prerequisite mit (Current/ ipment, and V accilities: Access hen	nt Adeq n about verythi alibrate for Op insp sig vending sible an	uate to  ut wic  ng has a did; Chemica  peration gn posted )  d properly	date al/
	N		N A	О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance vith V HACCP plan; Variance processing methods; m Will provide pro	n of Kno resent, de retified Fo mauthori  ordkeepin Labeli er available (Food lat S / Co with App //ariance, e obtaine manufactu	whedge/ Permonstration and Manage zed persons and Foong and Foong le; adequate (shellstock shellstock shellsto	ersonnel on of know er (CFM) s/ personne od Packag te pressure tags; paras ep in o ocedures d Process, alized cions	el ge c, safe site order and		U T	I N	N	N	C 0	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi  30. Food Establishm Posted  Utensi  31. Adequate handwas supplied, used Equipped in  32. Food and Non-food designed, constructed.	ethod us inperaturing and date movided, rement ent Per ils, Equ kitcl	re Control/ Ide sed; Equipmen re Unknown disposition narking not evaccurate, and ca t, Prerequisite rmit (Current/ ipment, and V cilities: Access hen act surfaces cle-	nt Adeq n about verythi alibrate for Op insp sig vending sible an	uate to  ut wic  ng has a did; Chemica  peration gn posted )  d properly	date al/
	N		N A	О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Will provide processing of Consum.	resent, de retified Formauthori Labeli er available (Food late S / NO with Apply ariance, e obtaine lanufactu DCCCULI sumer A	coundation whedge/ Persons and Food Manage zed persons and Food get adequate (shellstock to be proved Proposed for special zed of for special zer instruction and the special zer instruction and the special zer instruction and the special zero instruction and the s	on of know er (CFM) s/ personne od Package te pressure tags; paras ep in o ocedures d Process, alized tions ceviche	el ge c, safe site order and cooked		W	I N	N	N	C 0	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-foodesigned, constructed, See 33. Warewashing Facility See 25. Proper cooling the second seed and supplied to the second seed seed and supplied to the second seed seed seed seed seed seed seed se	ethod us inperaturing and date movided, irement ent Per ills, Equishing fa kitCl od Conta, and us illities; i	ted; Equipment of Unknown disposition on early of the care of the	respectively.  The second of t	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  d properly  properly	date al/
	N		N A	О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Will provide processing methods; m Con	resent, de retified Formauthori Labeli er available (Food late S / NO with Apply ariance, e obtaine lanufactu DCCCULI sumer A	coundation whedge/ Persons and Food Manage zed persons and Food get adequate (shellstock to be proved Proposed for special zed of for special zer instruction and the special zer instruction and the special zer instruction and the special zero instruction and the s	on of know er (CFM) s/ personne od Package te pressure tags; paras ep in o ocedures d Process, alized tions ceviche	el ge c, safe site order and cooked		W	I N	N	N	C 0	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi  30. Food Establishm Posted  Utensi  31. Adequate handwas supplied, used Equipped in  32. Food and Non-foodesigned, constructed, See  33. Warewashing Faci Service sink or curb ci	ethod us inperaturing and date movided, irement ent Per ills, Equishing fa kitCl od Conta, and us illities; i	ted; Equipment of Unknown disposition on early of the care of the	respectively.  The second of t	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  d properly  properly	date al/
		0		OS	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance vibrace of Conformance vibrace in Will provide processing methods; m Will provide processing of Consumfoods (Disclosure/Rem CA in menu	n of Kno resent, de retified Fo mauthori  Labeli  ravailable ( Food lat S / NO with App rainne, e obtaine nanufactu DCEGUI sumer A	weldge/Persons red persons red	on of know er (CFM) s/ personne od Package te pressure tags; parase ep in o ocedures d Process, alized tions Ceviche	el ge e, safe site order and e ooked Label	R	W W	to E	Xcee	N A	C O S	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-foodesigned, constructed, See 33. Warewashing Facility See 25. Proper cooling the second seed and supplied to the second seed seed and supplied to the second seed seed seed seed seed seed seed se	ethod us inperaturation of the control of the contr	ted; Equipment of Unknown disposition on earling not evacurate, and cate, Prerequisite or it (Current) ipment, and Vaccilities: Access then act surfaces cleed on stalled, maintafacility provide	rent Adeq n about verythi alibrate for Op insp sig vending sible an anable, ained, u	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  d properly  properly	date al/
			N A	О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance vibrace of Conformance vibrace in Will provide processing methods; m Will provide processing of Consumfoods (Disclosure/Rem CA in menu	resent, de	coundation whedge/ Persons and Food Manage zed persons and Food Manage zed persons are all the selection of	ersonnel on of know er (CFM) s/ personne od Package te pressure tags; parase ep in o ocedures d Process, alized cions ceviche or under co / Allergen	el ge e, safe site order and e ooked Label	R	W W	to E	NO	N A	COSS	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-foodesigned, constructed, See 33. Warewashing Faci Service sink or curb ci Equipped by sor Next Inspection	ethod us inperaturing and date movided, irement ent Per ils, Equ shing fa kitCl od Conta, and us illities; i leaning	re Control/ Ide  det; Equipment  The Unknown disposition narking not evaluating not evaluating accurate, and calcurate, and calcurate, and value in the control of the cont	rent Adeq n about verythi alibrate for Op insp sig vending sible an anable, ained, u	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  d properly  properly	date al/
		O	N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records adestruction); Packaged Keeping tag  Conformance vith V HACCP plan; Variance processing methods; m Will provide processing methods of Conformance vith V HACCP plan; Variance processing methods; m Will provide processing methods (Disclosure/Rem CA in menu  Core Items (1 Point Prevention 34. No Evidence of Insanimals	resent, de	coundation whedge/ Persons and Fooring and Fooring whele; adequate (shellstock shellstock for contamination, respectively.	ersonnel on of know er (CFM) s/ personne od Packag te pressure tags; paras ep in O ocedures d Process, alized cions ceviche or under co / Allergen rodent/oth rodent/oth	el ge e, safe site order and e er er	R	V W	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-foodesigned, constructed, See 33. Warewashing Faci Service sink or curb ci Equipped	ethod us inperaturing and date movided, irement ent Per ils, Equ shing fa kitCl od Conta, and us illities; i leaning	re Control/ Ide  det; Equipment  The Unknown disposition narking not evaluating not evaluating accurate, and calcurate, and calcurate, and value in the control of the cont	rent Adeq n about verythi alibrate for Op insp sig vending sible an anable, ained, u	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  d properly  properly	date al/
		O	N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Keeping tag Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Will provide processing of Consumfoods (Disclosure/Rem CA in menu Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines Watch	resent, de	coundation whedge/ Persons and Food Manage zed persons and Food gele; adequate adequ	on of know er (CFM)  s/ personned on of know er (CFM)  s/ personned on of know er (CFM)  s/ personned on of know er (CFM)  te pressure tags; parase tags; parase tags; parase dep in of the constant of the co	el ge e, safe site order and e er er	R	V W	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-foodesigned, constructed, See 33. Warewashing Faci Service sink or curb of Equipped  Tys or Next Inspection  41.Original container	ethod us ing and date movided, irement ent Per ills, Equi shing fa kitCl od Conta, and us illties; i leaning , Whice	re Control/ Ide  det; Equipment  The Unknown disposition narking not evaluating not evaluating accurate, and calcurate, and calcurate, and value in the control of the cont	rent Adeq n about verythi alibrate for Op insp sig vending sible an anable, ained, u	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  d properly  properly	date al/
		O	N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Will provide processing methods; m Will provide processing of Consumfoods (Disclosure/Rem CA in menu)  Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines Watch 36. Wiping Cloths; prowatch storage	resent, de retified For available (resoltante) Ford late Son / Production of Food late Son / Production of Food sect contains, perly use Poston of Food sect contains,	coundation whedge/ Persons and Food Manage get persons and Food get	on of know er (CFM)  s/ personned  on of know er (CFM)  s/ personned  od Package  te pressure  tags; parase  pp in of the process, alized the process, alized the process, alized the process of the proc	el ge cooked Label er use	R	V W	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-foodesigned, constructed, See 33. Warewashing Faci Service sink or curb of Equipped  Tys or Next Inspection  41.Original container	ethod us inperaturing and date movided, irement ent Per ils, Equishing fa kitCl od Conta, and us illities; illeaning , Whice Food	re Control/ Ide  red; Equipment  re Unknown disposition narking not evaluating not evaluate, and call  t, Prerequisite rmit (Current/ ipment, and V acilities: Access  Pen act surfaces cleated Installed, maintal facility provide Thever Comes Identification g (Bulk Food) ical Facilities	rent Adeq n about verythi alibrate for Op insp sig vending sible an anable, ained, u	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  d properly  properly	date al/
		O	N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Will provide processing methods; m Will provide processing of Consumfoods (Disclosure/Rem CA in menu)  Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines Watch 36. Wiping Cloths; prowatch storage	resent, de retified For available (resoltante) Ford late Son / Production of Food late Son / Production of Food sect contains, perly use Poston of Food sect contains,	coundation whedge/ Persons and Food Manage get persons and Food get	on of know er (CFM)  s/ personned  on of know er (CFM)  s/ personned  od Package  te pressure  tags; parase  pp in of the process, alized the process, alized the process, alized the process of the proc	el ge cooked Label er use	R	V W	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-food designed, constructed, See 33. Warewashing Faci Service sink or curb c Equipped and the supplied system of the suppli	ethod us inperaturing and date movided, irement ent Per ils, Equ shing fa kitCl od Conta, and us illities; i leaning whice Food labeling t surface ion and	ted; Equipment of Unknown disposition of exact surfaces clear ed and the control of the control	reding anable,	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  d properly  properly  used/	date al/
		O	N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Will provide processing of Consumfoods (Disclosure/Rem CA in menu  Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines Watch 36. Wiping Cloths; pro	resent, de retified For available (resoltante) Fordkeepin Labeli er available (resoltante) Ford late S / NC with App (resoltante) Ford late annufacture Advissionder/Burnt) Viole of Food sect contains ss/eating, apperly use 2 - \$100 tamination of tamination tamination of tamination	coundation whedge/ Persons and Food Manage get persons and Food get	on of know er (CFM)  s/ personned  on of know er (CFM)  s/ personned  od Package  te pressure  tags; parase  pp in of the process, alized the process, alized the process, alized the process of the proc	el ge cooked Label er use	R	W W W	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-foodesigned, constructed, See 33. Warewashing Faci Service sink or curb of Equipped tys or Next Inspection 41. Original container Watch labeling 42. Non-Food Contact See 43. Adequate ventilati	ethod us inperaturing and date movided, irement ent Per ils, Equ shing fa kitCl od Conta, and us illities; i leaning white Food labeling t surfaction and its	re Control/ Ide  ded; Equipment  ded; Equipment  ded; Equipment  disposition  narking not evaluating not evalua	reding anable,	uate to ut wic  ng has a d; Chemica  peration gn posted )  gd properly  properly  properly  reas used	date al/
		O	N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance vith V HACCP plan; Variance processing methods; m Will provide processing methods; m Will provide processing of Consumfoods (Disclosure/Rem CA in menu  Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines Watch storage 37. Environmental con See attached 38. Approved thawing	iority F n of Kno resent, de resent, de retified Fo unauthori  ordkeepin Labeli er availab vailable ( Food lat S / nC with App //ariance, e obtaine nanufactu ocedul issumer A  of Food sect conta sss/eating, perly use B - StO taminatio method	coundation whedge/ Persons and Food Manage get persons and Food get	on of know er (CFM)  s/ personned  on of know er (CFM)  s/ personned  od Package  te pressure  tags; parase  pp in of the process, alized the process, alized the process, alized the process of the proc	el ge cooked Label er use	R	W W W	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwar supplied, used Equipped in 32. Food and Non-foodesigned, constructed, See 33. Warewashing Faci Service sink or curb c Equipped ys or Next Inspection 41. Original container Watch labeling 42. Non-Food Contact See 43. Adequate ventilati Watch inside uni 44. Garbage and Refu 45. Physical facilities	ethod using and date movided, frement Per list, Equishing fa kitCl od Conta, and usilities; i leaning physic t surfaction and its see propinstalle	ted; Equipment ed; Equipment e	red Adeq a about verythicalibrate for Oppinsp significant anable, anable, ained, ted	uate to  ut wic  ng has a did; Chemica  peration gn posted )  gd properly  properly  properly  reas used  s maintains	date al/
		O	N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Keeping tag  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Will provide processing of Consumfoods (Disclosure/Rem CA in menu  Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines Watch 36. Wiping Cloths; prowatch storage 37. Environmental cont See attached 38. Approved thawing 39. Utensils, equipmen 39. Utensils, equipmen	resent, de riffied Formauthori Labeli Pravailable (Food late S / NC with Apply ariance, e obtaine annufactu DCE dull sumer A dissipation of Food sect contains sect contains sect contains annufacture of Food sect contains sect	coundation whedge/ Persons and Food Manage zed persons and Food grant Food gr	ersonnel on of know er (CFM) s/ personne od Packag te pressure tags; paras ep in o ocedures d Process, alized tions ceviche or under co / Allergen or dent/othe or tobacco ed anitize	el ge c, safe site order and ooked Label er use	R	V W W Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-food designed, constructed, See 33. Warewashing Facis Service sink or curb of Equipped tys or Next Inspection 41. Original container Watch labeling 42. Non-Food Contact See 43. Adequate ventilati Watch inside uni 44. Garbage and Refu 45. Physical facilities; p 46. Toilet Facilities; p	ethod us ing and date movided, irement ent Per ils, Equishing fa kitCl od Conta, and us illities; i leaning Food labeling Phys t surfaction and its	re Control/ Ide  sed; Equipmen  The Unknown disposition marking not evaluating interest accurate, and care  to the the thick of the thi	rent Adequation about verythicalibrate for Oppinsp significant anable, anable, anable, anable, are defacilitie and cleant t	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  gd properly  properly  preas used/  reas used  s maintaine an	date al/
		O	N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u All  Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Keeping tag  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Will provide processing methods; m Will provide processing of Consumfoods (Disclosure/Rem CA in menu  Core Items (1 Poin  Prevention  34. No Evidence of Insanimals 35. Personal Cleanlines Watch 36. Wiping Cloths; prowatch storage 37. Environmental content of See attached 38. Approved thawing	resent, de retified Formauthori la contra la c	coundation whedge/ Person stration and Fooring and Foo	ersonnel on of know er (CFM) s/ personne od Packag te pressure tags; paras ep in O occedures d Process, alized cions ceviche or under cor / Allergen rodent/oth or tobacco ed anitize	eledge, el ge e, safe site order and ooked Label er use er	R	V W W Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Need to see more 29. Thermometers pro Thermal test strips Digital  Permit Requi 30. Food Establishm Posted  Utensi 31. Adequate handwas supplied, used Equipped in 32. Food and Non-food designed, constructed, See 33. Warewashing Facis Service sink or curb of Equipped tys or Next Inspection 41. Original container Watch labeling 42. Non-Food Contact See 43. Adequate ventilati Watch inside uni 44. Garbage and Refu 45. Physical facilities Clean under and	ethod us ing and date movided, irement ent Per ils, Equishing fa kitCl od Conta, and us illities; i leaning Food labeling Phys t surfaction and its	re Control/ Ide  sed; Equipmen  The Unknown disposition marking not evaluating interest accurate, and care  to the the thick of the thi	rent Adeq n about verythi alibrate for Op insp sig vending sible an anable, ained, ued First	uate to  ut wic  ng has a did; Chemica  peration  gn posted )  gd properly  properly  preas used/  reas used  s maintaine an	date al/

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A Fannir		City/State:	License/Permit # FS 9347	Page	ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	<u>Item/Location</u>		Temp F			
Bottle	cooler nonTCS	54	54 2 door reach in Fry station							
	Wic	39/40	Quinoa	38	Shrimp / calam	<u>ıari</u>	37/38			
Toma	atoes / sausage	44/44	Ceviche/ veggie	38/39	Fish inside		38			
Sh	rimp / butter	37/44	Sauté station		Sauté 2					
F	Rice / pasta	44/44	Pico / shallots	39/39	Stuffed mushrooms / p	oasta	36/40			
Chick	ken skewers / fish	42/44	Fish	39/38						
	Freezer	11	Hot holding							
	Gumbo	30	Rice / gumbo	154/175						
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSER	RVED AN	ND			
	Outside area mop sink	c - plumb	ed to at							
	•	•	ve to vermin - dry mops / o	etc						
	Bar - protect straws et		и полити и и и и и и и и и и и и и и и и и и							
	Hot water 107-135 F	<u> </u>								
37		storage in	bar of anything related to foo	od - boxes o	of canned drinks damaged b	v mopr	ping etc			
Cos	Need soap at hand sir				<b>g</b>	, -1-1				
35	•	•	• •	d replace	cardboard with hard wash	able s	surface			
07	Replace towels inside bottle cooler with bar netting etc and replace cardboard with hard washable surface Discarded Moldy Tropicana OJ									
			ts and test strips on site							
42	<u> </u>		er stocking / clean shelving	g / etc						
02			t this time - during time in	-	ent temp lowered to ambie	 ent 37	!!!			
	Please have the unit of	hecked a	and defrost cycle checked	o see that	t it is not set too high or fo	r too I	long			
-	Address over crowding	and etc .	. MUST get this figured out	inspecti	on is at approx the same ti	me ea	ch time			
37	Floor storage of Food	is NOT a	Illowed - please address							
W	Oyster tags to be kept	in order	must know when tags a	re used a	s well					
19	Sprayer over three cor	mp sink -	to self retract over 3 comp	) -						
10	Ceiling inside ice mac	hine to b	e cleaned / also store can	opener cl	ean					
	Breading changed 4 h	rs totally	/ no tphc as sifted often as	well						
	Dishmachine 50-100 p	pm / Sar	ni buckets 100 ppm in kitch	en						
W	Coolers are all packed	d!!! Best t	o not over stock to allow f	or air flow						
	Hush puppies mix not 7	cs accord	ling to chef / ceviche is place	ed into lem	on juice for over 24 hrs - co	oking	by acid			
39	Replace gaskets wher	e needed	d on coolers							
37	Address condensation in reach in coolers									
37	Time to defrost small freezer in kitchen									
34 /45 /37	Address gap at back s	ide door	bottom / clean inside dry s	torage an	s watch floor storage					
	Chef will provide writte	en proced	dures for ceviche for the fil	es						
32			padly bent or torn making t							
		g thermo	to get to the bottom of wh	y the wic t						
Received (signature)	See abov	e	Print:		Title: Person In Charge	/ Owner				
Inspected (signature)		ıtríck	Print:							
	- 7 7				Samples: Y N	# collecte	ed			