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

Da 05		24/20)22	Time in: 10:00	Time out: 11:11	License/P		52					Food Managers Food Handlers 4 2 plus new Page 1 of 2	2_
				ction: 1-Routine	2-Follow Up			_	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
Est	tabli	shmen			Î	Contact/Owner	Name:			0			* Number of Repeat Violations: Vumber of Violations COS:	
	•	yes al Add	recc.			Rocio Soltero	o pic	Нос	nd		G	reas	e trap / waste oil : Follow-up: Yes 3/97/	1
	ge r				Mass	sey 05/03/22		1100					ste 04/08/22 / glens grease service No	
Ma		Compli		Status: Out = not in co	ompliance IN = in co	ompliance N	O = not c						plicable COS = corrected on site R = repeat violation W-Watel	h
IVIA	ık u	пе аррге	priac										ive Action not to exceed 3 days	
Cor	mpli I	ance St				10.0	R	Co	ompli I	ance N	Stat	C		R
U	N	O A		Time and Tel	mperature for Foodlegrees Fahrenheit)			U	N	0	A	o s	Employee Health	
			5	1. Proper cooling time	and temperature							Ü	12. Management, food employees and conditional employees;	
									~				knowledge, responsibilities, and reporting	
	/			2. Proper Cold Holding See	g temperature(41°F	7/45°F)			_				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				3. Proper Hot Holding	tomporatura/125°E	7)	\vdash						To post poster at hand sinks	
	~			See		')	Ш						Preventing Contamination by Hands	
		/		4. Proper cooking time	and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly	
		. /		5. Proper reheating pro Hours)	ocedure for hot hold	ling (165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
				,									anemate method property followed (AFFROVED 1, 1, 1)	
		/		6. Time as a Public He Prep only	ealth Control; proce	dures & records							Highly Susceptible Populations	
				Α.,	oproved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
													No eggs	
				Food and ice obtaine good condition, safe, a									Charachada.	
				destruction	•								Chemicals	
				8. Food Received at pr									17. Food additives; approved and properly stored; Washing Fruits	
	V			To check alwa	ıys						/		& Vegetables No fresh	
				Protection	n from Contamina	ation			~				18. Toxic substances properly identified, stored and used Stored low	
	~			9. Food Separated & p preparation, storage, d		during food							Water/ Plumbing	
	/			Good in wic 10. Food contact surfact Sanitized at _200		s; Cleaned and			/				19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition	of returned previou	usly served or						1	City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		/		10.0	carded	usiy served or			~				disposal	
			1			ion Items (2 Po	oints) vi	iolati	ions	Regi	uire	Cor	rective Action within 10 days	
O U	I N	N N O A	C	Demonstratio	n of Knowledge/ F	Personnel	R	O U	I N	N O	N A	C O	Food Temperature Control/ Identification	R
Т	_		S	21. Person in charge prand perform duties/ Ce				Т	_			S	27. Proper cooling method used; Equipment Adequate to	
				4	•								Maintain Product Temperature 28. Proper Date Marking and disposition	_
	/			22. Food Handler/ no u New food handlers	within 30 days of	f hire	Ш		~				Great	
				Safe Water, Reco	ordkeeping and Fo Labeling	ood Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and swabs	
	/			23. Hot and Cold Water 132	er available; adequa	ite pressure, safe					•		Permit Requirement, Prerequisite for Operation	
				24. Required records a		tags; parasite							30. Food Establishment Permit (Current/ insp sign posted)	
		-		destruction); Packaged Per order ha	nded								Posted	
				Conformance 25. Compliance with V	with Approved Pr								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
				HACCP plan; Varianc	e obtained for spec	ialized							supplied, used	
				processing methods; m Keeping temp		etions							Equipped	
					sumer Advisory				. /				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				26 P :: 25	A 1								Watch condition	<u> </u>
	. /			26. Posting of Consum foods (Disclosure/Rem	ninder/Buffet Plate)				/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
			1				1 1	1		1			Set up	1
				Ingredients by requ			4	3.7	, -		1.00		•	
0	I	N N		Core Items (1 Poi	nt) Violations R		Action	О	I	N	N	С	ys or Next Inspection , Whichever Comes First	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Rocio Soltero	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Temperature	_	ment Name:	Physical A		City/State: Rockwa l		<u>2</u> of <u>2</u>					
Breakforestion Breakforestion ColdTopUnit Biscuit unit	rope	yes ————————————————————————————————————	niuge			11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1						
Batter 37 Sauce 41 Wif Chicken and Sauce A11 Wif Chicken Chicken 38 Chicken in hot holding Wic ambient A149/156/146/166 Raw chicken various locations Batter 38 Steam table Thawing 34/38/39/40/41 Chicken 39/40 Mac n cheese 148 Rice Upright freezer -7 HH gravy 142 Chicken in drawers 142-154 HH Mac / rice 157/45 FORESERVATIONS AND CORRECTIVE ACTIONS OBSERVATIONS AND CORRECTIVE ACTIONS AND C	Item/Loc	ation	Temp F			Item/Location	Temp 1					
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Large breading station 149/156/146/166 Raw chicken various locations		Batter	37	Sauce	41	Wif	-9					
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Kelly kirkpatrkck RS		1 by:	<u> </u>	Print:								
Samples: Y N # collected	(signature)	Kelly kírkpa	trkck	\mathcal{RS}		Samples: Y N # collecte	ed					