∙e q Follo	ui wı	re		of \$50.00 is after 1st		City of	Rock			In	spe	ecti	tion Report	ng			
Date: 11/19/2020)20	Time in: 2:30	Time out: 3:35	License/F		52					Est. Type Risk Category Chicken Med Page 1 of	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						4-	Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE				
Рор	ey	es C	hick		0	Geremo	Ivaille.						✓ Number of Violations COS: 11/09	/R			
	Physical Address: Pest control : Ridge road Massey Monthly												se trap : Follow-up: Yes 2020 southwaste 1000 No □				
Mark				Status: Out = not in co points in the OUT box fo	$\frac{IN}{IN} = in \text{ corr}$	npliance N Mark	$\mathbf{O} = \text{not c}$ X in app						pplicable $COS = corrected on site R = repeat violation W- Wat NA, COS Mark an \lambda in appropriate box for R$	ch			
		••	•					e In	nmea	liate	Cor	rect	tive Action not to exceed 3 days				
0 1	I N N C N O A O					R		Î	iance N O	e Stat N A	C O	Employee Health	F				
Т			S	s (F = degrees Fahrenheit) T s Entry of e treated 1. Proper cooling time and temperature 12. Management, food employees and cor					12. Management, food employees and conditional employees;	T							
w				Appears to m		•			~			knowledge, responsibilities, and reporting					
3			~	2. Proper Cold Holding Breading station (added ice) will	^{45°F)} I check temp			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3			1	3. Proper Hot Holding temperature(135°F) Chicken at 91/92 - following up (but not at 4 hrs yet)					<u> </u>				Posting policy Preventing Contamination by Hands				
V	/	4. Proper cooking time and temperature 178-202 F						~				14. Hands cleaned and properly washed/ Gloves used properly	Т				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours) Rice etc will have to meet this									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N_{c})							
	-												Tongs and gloves				
W	W 6. Time as a Public Health Control; procedures & records Not officially using for chicken / quality only / using hot holding					r				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered							
				AI	oproved Source						~		Pasteurized eggs used when required				
•				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals				
v				8. Food Received at pr To check	oper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					n from Contaminat	tion			· ·/				Water only 18. Toxic substances properly identified, stored and used	+			
			Г	9. Food Separated & p	rotected, prevented	during food			•				Watch				
V				preparation, storage, di Watch					1				Water/ Plumbing				
V				10. Food contact surface Sanitized at <u>200</u> 11. Proper disposition	ppm/temperature	,			~				 Water from approved source; Plumbing installed; proper backflow device City approved Approved Sewage/Wastewater Disposal System, proper 				
	ŀ				arded				~				disposal				
0 1	•	N N	C	Pr	iority Foundatio	on Items (2 Po	pints) vi	olat 0		Req N	uire N	Cor	rrective Action within 10 days	F			
Ŭ ľ T	N	O A			n of Knowledge/ Pe			Ŭ T		0	A	Ö S					
v				21. Person in charge pl and perform duties/ Ce 4				W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Monitor warmer see 2				
v	/			22. Food Handler/ no u Within 60 days of hi		s/ personnel			~				28. Proper Date Marking and disposition				
<u> </u>					ordkeeping and Foo Labeling	od Package			~				Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital				
V	/			23. Hot and Cold Wate Watch high ten	er available; adequat	e pressure, safe							Permit Requirement, Prerequisite for Operation				
		~		24. Required records a destruction); Packaged	vailable (shellstock	tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted)				
		_		Conformance	with Approved Pro	ocedures			Ľ				Utensils, Equipment, and Vending	-			
		r	•	25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for specia	alized		W	~				31. Adequate handwashing facilities: Accessible and properly supplied, used Watch use - first day employee				
			<u>.</u>	Con	sumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	T			
v				26. Posting of Consum foods (Disclosure/Rem By request availabl	ninder/Buffet Plate)/				~				Watch condition and replace as needed 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
				· · ·		quire Corrective	e Action						ays or Next Inspection , Whichever Comes First				
O I U N T		N N O A		Prevention	of Food Contamin	ation	R	O U T	Ν	N O	N A	C O S		R			
1				34. No Evidence of Ins animals Best to keep	back door close	d		_		~		~	41.Original container labeling (Bulk Food)	Τ			
V	1			35. Personal Cleanline Watch	ss/eating, drinking o	r tobacco use							Physical Facilities				
V	1			36. Wiping Cloths; pro	operly used and store	ed		1					42. Non-Food Contact surfaces clean See				
V				37. Environmental con Watch conder	tamination NSation				~				43. Adequate ventilation and lighting; designated areas used				
	•			38. Approved thawing Cooking or pulli	method NG				~				44. Garbage and Refuse properly disposed; facilities maintained				
				-	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean See attached cleaning and general Maint				
1			~	39. Utensils, equipmen dried, & handled/ In u See attached				1					46. Toilet Facilities; properly constructed, supplied, and clean Need paper towels in men's room				
			1	40. Single-service & si and used	ingle-use articles; pr	operly stored	+	-	<u> </u>	~			47. Other Violations	\dagger			
				and dood													

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Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Esthela Uc	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: yes Chicken	Physical A Ridge		City/State: Rockwal		<u>2</u> of <u>2</u>						
TEMPERATURE OBSERVATIONS												
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>						
Hot ho	lding		Sandwich breading	51/48	Upright freezer	-12						
S	Spicy / mild	91/92	Chicken	51/48	Wic							
Packa	aged green beans	125	Steam table		Rice 10 am	41						
Wi	cked shrimp	166	Rice / gravy	149/158	G beans 11/18	40						
	Strips	122	Upright warmer		Rice portioned at 2:50	74-80 F						
S	andwiches	125	Potatoes / rice	168/202	Raw chicken	36/38						
C	ooked temp	179/202	Cold top	32	Steamer ambient	186						
Bread	ling station chicken	38	Sandwich warmer	• 144/144	Biscuit cooler							
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Dining room still closed											
	Hot water in restroom 124 and up / checked in kitchen to be 148 - watch for scalding f											
W	Reminder that hand sink may not be used to rinse food containers before handling out to customers											
	Sanitizer in bucket 200 ppm											
03	Warmer is as low 112 and as high as 402 product temp was 91-166f see above											
	Product is not in warmer more than 30 mins same with sandwiches - checked initial cooking temp to be over 165 F											
	Breading is replaced every 4 hrs											
02	Breading ice bath at 51/48 - just filled up after prepping - added ice to mix to pull temp down											
	Store utensils clean and handles too											
	Washing tongs etc 4 h											
00	General detailed cleaning of oldAccumulation inside and under around and behind equipment											
39	Invert ice bucket Cooking rice then add		maat / saa balaw									
	•	• •			in doop es pan without lid							
	Cooling chicken found to be 90's after 30 mins in holding bay in wic in deep ss pan without lid											
	Will confirm cool down temp! Best place to cool uncovered is on top shelf											
!!	Cajun hot mix was add	ded to co	ld Rice which. Tonight it up	to 96 F be	efore placing into wic to finish c	cooling						
	But the best practice for the rice best would be for both to be cold when mixed or both hot etc											
	Using peroxide for nonfood areas and quats for food contact areas											
Received by: (signature) Print: Title: Person In Charge/ Owner Inspected by: (signature) Print: Print: Kelly Kirkpatrick RS Print: Samples: Y												
Inspected (signature)	$\frac{1}{1}$	t. J.	Print:									
Ketty Kurkpatrick KS Samples: Y N # collected												