Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit	
Allergy policy/train	ning
Allergy policy/train Vomit clean up Employee health	
Employee health	

	ate: 5/0	3/2	202	23	Time in: 10:33	Time out: 11:28	License/P		62	2				Food handlers All but 3 5 Page 1 of	2	
					tion: 1-Routine	2-Follow Up	3-Compla			Inve	estig	ation	ı	5-CO/Construction 6-Other TOTAL/SCO	RE	
		shme /es					Contact/Owner I Sun holdings							* Number of Repeat Violations: ✓ Number of Violations COS:		
-		al Ad			#11		control:		Но	od		G	rease	e trap/ waste oil: Follow-up: Yes 8/92/	Α	
		lge ro					ey 05/01/2023		04/2					ste 1000 gals 3/8/23 / glens 2 wks No 🖊		
M					tatus: Out = not in corpoints in the OUT box for	mpliance IN = in cor	mpliance N	O = not c						plicable COS = corrected on site R = repeat violation W-Water NA, COS Mark an I mappropriate box for R	ch	
111		ie upr	угор.											ive Action not to exceed 3 days		
Co	mpli I	ance	Stat	us C	m, 1 m		1 C 8 4	R	C	ompl	lianc N		tus C		R	
U T	N	0	A	o s		nperature for Food egrees Fahrenheit)	1 Safety		K U U			A	o s	Employee Health		
	. /				1. Proper cooling time a	and temperature							, o	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
								Ш		V						
	~				2. Proper Cold Holding See	temperature(41°F/	45°F)		13. Proper use of restriction and exclusion; No discharge free eyes, nose, and mouth To be posted at all hand sinks							
	/				3. Proper Hot Holding t See	emperature(135°F)	1							Preventing Contamination by Hands		
	/				4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper reheating proc	cedure for hot holdi	ing (165°F in 2							15. No bare hand contact with ready to eat foods or approved	+	
		~			Hours)					•				alternate method properly followed (APPROVED Y. N) Gloves		
		/			6. Time as a Public Hea	alth Control; proced	lures & records			•				Highly Susceptible Populations		
														16. Pasteurized foods used; prohibited food not offered		
					App	proved Source								Pasteurized eggs used when required None used in batter		
	/				7. Food and ice obtained good condition, safe, and destruction PFG	d from approved so ad unadulterated; pa	ource; Food in arasite							Chemicals		
	•				8. Food Received at pro	pper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Checking	from Contaminat	tion			✓				18. Toxic substances properly identified, stored and used		
	_				9. Food Separated & propreparation, storage, dis	· *	during food							LOW Water/ Plumbing		
					Raw on bottom 10. Food contact surface	as and Raturnahlas	· Cleaned and	+		Г				19. Water from approved source; Plumbing installed; proper		
3			١	/	Sanitized at 200	ppm/temperature	ce dispenser tube			/				backflow device City approved		
		•			11. Proper disposition of reconditioned Disco	of returned, previou arded	sly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
			L	J	Pri	ority Foundatio	on Items (2 Po	oints) v	iolat	tions	Req	uire	Cor	rective Action within 10 days		
O U	I N	N O	N A	C O	Demonstration	of Knowledge/ Pe	ersonnel	R	O U	N	N O	N A	C C	Food Temperature Control/ Identification	R	
T	/			S	21. Person in charge pre and perform duties/ Cer				Т	/			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					5 22. Food Handler/ no ui	nauthorized persons	s/ personnel			-				28. Proper Date Marking and disposition	-	
L	•				All but 3 new	r	. · ·			•				Good 29. Thermometers provided, accurate, and calibrated; Chemical/	_	
					Safe Water, Recor	rdkeeping and Foo Labeling	od Package			~				Thermal test strips Great		
	23. Hot and Cold Water available; adequate pressure,		e pressure, safe							Permit Requirement, Prerequisite for Operation						
	ار ،		1	j	24. Required records av		tags; parasite	\top		. ,				30. Food Establishment Permit (Current/ insp sign posted)		
	•				destruction); Packaged 1	rood labeled								Posted		
			1		Conformance v 25. Compliance with Va	with Approved Pro								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	~				HACCP plan; Variance processing methods; ma	obtained for specia	alized			~				supplied, used Equipped		
					Cons	sumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly	+	
						·				~				designed, constructed, and used Watch condition		
	/				26. Posting of Consume foods (Disclosure/Remi					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
					Core Items (1 Poin	nt) Violations Red	quire Corrective	Action	Not	t to F	Exce	ed 90) Da	ys or Next Inspection , Whichever Comes First		
O U	I N	N O	N A	C O		of Food Contamin		R	OU	I	N O	N A	C O	Food Identification	R	
T				š	34. No Evidence of Inse				T			•	s	41.Original container labeling (Bulk Food)		
1					animals Observed a common of the control of the con	couple of kids in	prep				'					
					22 rersonal Cleanlines		и торассо use							Physical Facilities		
	'														_	
-	'				36. Wiping Cloths; prop	perly used and store	ed		1					42. Non-Food Contact surfaces clean See		
1	'				36. Wiping Cloths; prop	perly used and store	ed		-					See 43. Adequate ventilation and lighting: designated areas used	F	
1	'				36. Wiping Cloths: pror	perly used and store	ed		1 W					See 43. Adequate ventilation and lighting; designated areas used Watch inside wic 44. Garbage and Refuse properly disposed; facilities maintained		
1	'				36. Wiping Cloths; propin buckets 37. Environmental cont. Wif 38. Approved thawing r	perly used and store amination method	ed		٨	<u> </u>			_	See 43. Adequate ventilation and lighting; designated areas used Watch inside wic 44. Garbage and Refuse properly disposed; facilities maintained Working on dumpster area doors		
1	'				36. Wiping Cloths; prop In buckets 37. Environmental cont. Wif 38. Approved thawing r	perly used and store amination method er Use of Utensils			-	<u> </u>			_	See 43. Adequate ventilation and lighting; designated areas used Watch inside wic 44. Garbage and Refuse properly disposed; facilities maintained Working on dumpster area doors 45. Physical facilities installed, maintained, and clean See		
1 1					36. Wiping Cloths; propin buckets 37. Environmental cont. Wif 38. Approved thawing r	perly used and store amination method er Use of Utensils , & linens; properly	y used, stored,		٨	<u>\</u>				See 43. Adequate ventilation and lighting; designated areas used Watch inside wic 44. Garbage and Refuse properly disposed; facilities maintained Working on dumpster area doors 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean Watch paper towels		
1 1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				36. Wiping Cloths; propin buckets 37. Environmental cont. Wif 38. Approved thawing r Prope 39. Utensils, equipment dried, & handled/ In us	perly used and store amination method er Use of Utensils are, & linens; properly the utensils; properly	y used, stored, used		٨	<u>\</u>				See 43. Adequate ventilation and lighting; designated areas used Watch inside wic 44. Garbage and Refuse properly disposed; facilities maintained Working on dumpster area doors 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Estella UC	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	•									
	yes chicken	Physical A	ddress: ridge road	City/State: Rockwal		age <u>2</u> of				
Fope	yes chicken	25551	TEMPERATURE OBSERVA		1 000 5102					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp F				
Chicke	en hot holding		Cooking temps for strip	s 166-172	Breading station	a				
	Strips	135	Wings	174	Meat / batter					
S	picy/ classic	148/156	Cold top unit sandwiche	s 35	Breading station)				
Ric	ce N beans /I	156	Mayo	41	Batter / meat	38/33				
Stear	n table not working		Hot drawers		Wic					
Upri	ght hot holding	161,	Shrimp	147	Chicken / chicken ra	w 38/38				
E	Beans /rice	138/139	Chicken	148	Rice / cheese	39/38				
M	ac n cheese	167	Upright freezer	-2.7	Wif					
Τ.	I		SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CCTED TO THE CONDITIONS OBSERVED	AND				
45/42	Need to clean under s	oda stati	on							
42 10/cos	Need to clean drain pa	ın at sod	a station and ice dispenser	tube						
	New allergy posting or									
			's running low / hot water	110						
	Hot water in food prep		<u> </u>							
45	To clean around drains		needed							
	Sanitizer bucket for ta									
			ns and strips at 20 mins							
			n hot holding for 2 hrs/ and	d Mac n ch	neese 1.5 hrs					
	Sifting flour for breading	ng after e	very drop /,replacing every	4 hrs						
W	Wic slightly dark one b	ulb flicke	ering							
W	Watch cleaning inside	wic								
42/45	General cleaning unde	r and ard	ound cooking and breading	and insid	le coolers and warmers where	needed				
42	To clean accumulation	on hot h	olding pass thru							
	Hot water cooking unit	-172								
37/45	To address hole in ceiling b	ehind con	denser in wif and rain drop cond	ensation an	d ice on outside of condenser on ke	ettle corner				
W	Keep and eye on ice r	nachine	deflector panel							
	Biscuit unit 40									
39/cos	To move tongs away fi	om spra	yer zone at three comp sin	k						
	Hot water 118!F									
W	Watch clutter in mop s									
	Dumpster area has be	en fixed								
Received by: Print: Title: Person In Charge/ Owner										
(signature)		'e			Tiue. I cison in charge/ Owl	ICI				
Inspected	d by:		Print:							
(signature)	Kelly Kírkpa	ıtrick	\mathcal{RS}							
<u> </u>	<u> </u>				Samples: Y N # coll	ected				