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

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
K V	Allergy policy/training Vomit clean up Employee health
	Employee health

	ate:	_			Time in:	Time ou		License/Pe							Est. Type	Risk Category	Page 1 of	2
			20			10:3		Food		_			_		FF	Med		
$\overline{}$	_		f Ins	_	tion: 1-Routine	2-Foll		3-Complain ct/Owner N		4-I	nvesti	igatio	n	5-CO/Cons	struction of Repeat Viola	6-Other tions:	TOTAL/SCO	RE
	ope						Pope	yes							of Violations C	OS:	8/92/	Δ
	iysic dge r		ddre	ess:			Pest contro Massey 11/0			Hoo	d			e trap : vaste 1000 gals		Follow-up: Yes No	0/32//	$\overline{}$
M					Status: Out = not in cor	mpliance IN	N = in complianc	ce NO	not o						= corrected on s		olation W- Wat	ch
Ma	ark t	he ar	prop	riate	points in the OUT box for Prior									, NA, COS ive Action not to			iate box for R	
Co		iance N	Sta N	C	Time and Tem	noroturo	for Food Sofot	tr	R		mpliai I !	nce Sta	atus C					R
U T		0	A	o s	$(F = d\epsilon)$	egrees Fahi	renheit)	ıy		U T		A	O S			oyee Health		
		/			Proper cooling time a	and tempera	ature			1 1				Managemer knowledge, resp		yees and conditional nd reporting	l employees;	
					2. Proper Cold Holding	temperatui	re(41°F/ 45°F)				•			13. Proper use of	of restriction ar	nd exclusion; No dis	scharge from	-
	/				See	•					~			eyes, nose, and	mouth		-	
		/			3. Proper Hot Holding to Ambient	emperature	e(135°F)							P	reventing Con	ntamination by Ha	nds	
		/			4. Proper cooking time a Thermo on site to confirm	and temper	rature				/					rly washed/ Gloves hands in ha		
		. /			5. Proper reheating proc Hours)	edure for h	not holding (16	55°F in 2			. /			15. No bare han	nd contact with	ready to eat foods of owed (APPROVEI	or approved	1
		•			,	11.0				Ш		\perp		Gloves and	d utensils	owed (AFFROVEI	J 1N)	
		/			6. Time as a Public Hea	Ith Control	i; procedures &	& records								eptible Populations		
					Арр	proved So	urce				~			16. Pasteurized Pasteurized egg No eggs of	s used when re	ohibited food not of equired	ffered	
	/				7. Food and ice obtained good condition, safe, an destruction									V.V		hemicals		
	•				8. Food Received at pro									17. Food additive & Vegetables	ves; approved a	and properly stored	; Washing Fruits	
					checking temp		rrival tamination				<u> </u>				ances properly	identified, stored a	nd used	+
	/				9. Food Separated & propreparation, storage, dis			food							Water	r/ Plumbing		
3					Good 10. Food contact surface Sanitized at	es and Reto	urnables ; Clea erature Soda	nned and			<u> </u>			backflow device	e	rce; Plumbing instal		
		_			11. Proper disposition o			ved or								ice machine that vater Disposal Syste)
					1575 1													
		'			reconditioned Disca	arded								Watch d	rains			
		'	3.7	2	DISC		ındation Ite					-	_	disposal Watch d rective Action				
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Yes chicken	Physical A Ridge		City/State: Rockwal	I	License/Permit # 5162	Page	<u>2</u> of <u>2</u>				
	,	J	TEMPERATURE OBSERVA	TIONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat			Temp				
Hot ho	olding unit chicken	167-171	Wic			Wif		-3				
Stear	mer just turned on		Raw chicken		Uprig	tht biscuit	unit	35				
Steam	n table just turned on		39/38/37									
С	ColdTop unit	39	Rice near door									
	Sauce	39	37/37-38/37									
Upri	ght unit freezer	-7	Cole slaw	37								
	eading table	N/a	Steamer	187								
	wich breading station	N/a										
	<u> </u>		SERVATIONS AND CORRECT	IVE ACTION	NS							
Item Number	AN INSPECTION OF YOUR EST	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSI	ERVED AN	ND				
W	THO LED BLEON.											
	To addressing area around dumpster -bags outside of dumpster- calling to get another pick up Hot water in restrooms 100 F											
10			hute at soda station in din	na too								
42	Clean up under ice dispenser chute at soda station in dining too Minor cleaning under dining roomSoda station											
	All hot holding equipm											
40	•		side unit hot holding unit									
42	0		and lids etc - chicken bread	na crumbs	: / clean u	nder soda statio	n in Dri	ve thr				
42/45					7 0.00.1.0	as. esaa sians						
42	Clean pipes under soda station and also drains them selves Need to scrub soda station beverage nozzles - outside are sticky											
	Hot water at hand sink in kitchen 137 F											
42	Need to scrub / drive t											
37			g onto floor -keep an eye o	n it								
42	•		· · ·									
	Need to clean all hot holding units - pass thru units Sanitizer 150-200 ppm											
	Good organization and date marking in wic											
47	Watch placement of Sani bucket directly under pipe of sinks											
W	Ice machine is being fixed -to confirm air gap											
	Digital thermo - used to check temps cooking etc											
W	Time to replace torn chair at desk in kitchen / also address Formica under cabinets and cabinets next to desk											
	Test strips on site as well											
	Sifting dry mix at breading stations after each time and every 4 hrs or less are replacing totally											
45	Need to clean floors under shelving in back room											
	No gaps at backDoor											
	The gape at backbook											
Received (signature)	Coo char	<u> </u>	Print:			Title: Person In Char	ge/ Owner					
	See abov Kelly Kirkpo	' ヒ										
Inspected (signature)	d by:		Print:									
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