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

	ate:	14 /6		00	Time in:	Time out:	License/Pe								Food handle	_	Page 1 of	2
					9:29 tion: 1-Routine	10:58 2-Follow Up	FS 92		_	Inves	ti aa	Han		5-CO/Const	22	5 6-Other		
Es	tabli	ishme	nt l	Van		Con	tact/Owner N		4-	Inves	suga	luon		* Number of	Repeat Vio	lations:	TOTAL/SCO	KE
_		rip 9 al Ad				Quil Pest cont	ktrip	1	Hoo	nd.		Gr	-0200	✓ Number of e trap/ waste oil:	f Violations	Follow-up: Yes	15/85	/B
		Golia		33.		Ecolab				s we	ekly			000 10/12/22		No No		
M					tatus: Out = not in con points in the OUT box for e	mpliance IN = in complia each numbered item	ance NO Mark) = not c / in ap						pplicable COS = O, NA, COS	corrected or M	n site \mathbf{R} = repeat vio	olation W-Wat ate box for R	ch
C		iance	Ctat		Prior	rity Items (3 Point	s) violations	Requir	_	<i>med</i> ompli				ive Action not to	exceed 3 d	ays		
O U	I N		N A	C O		perature for Food Saf	fety	R	OU		N O	N A	C O		Emi	ployee Health		R
T				S	1. Proper cooling time at	egrees Fahrenheit) nd temperature			_T	Н			S	12. Management		oyees and conditional	employees;	
		\								/				knowledge, respo	onsibilities,	and reporting		
3				/	2. Proper Cold Holding to See attached isla	temperature(41°F/ 45°) and - removed	F) product			/				eyes, nose, and	mouth	and exclusion; No dis	-	
			_	_	3. Proper Hot Holding to See 6	emperature(135°F)	•									sinks per state ontamination by Han		
	•	• •			4. Proper cooking time a										Ü	erly washed/ Gloves u		
		•			5. Proper reheating proce Hours) Mac n ch	edure for hot holding (165°F in 2			~			-	15. No bare hand	l contact wi	th ready to eat foods o	or approved	+
	~				Hours) Mac n ch	eese 178 and	d up			(/			alternate method Gloves	properly fo	ollowed (APPROVED	Y. N)	
W	/				6. Time as a Public Heal Using for sandwiches / /,st	Ith Control; procedures ticker has time / provide	& records ed tphc form								Highly Sus	ceptible Populations		
					Арр	proved Source						~		Pasteurized eggs		prohibited food not of required	fered	
					7. Food and ice obtained									Precooked				
	~				good condition, safe, and destruction Qtd	d unadulterated; parası	te								•	Chemicals		
	•				8. Food Received at prop	-	т					/		17. Food additive & Vegetables	es; approved	d and properly stored;	Washing Fruits	Т
					Checking temp		ı							Received		ly identified, stored an	nd used	_
					9. Food Separated & pro	from Contamination	ng food			•				Watch	песь ргорег	y racinitiea, stored an	id used	
	~				preparation, storage, disp		g 100 u								Wat	ter/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p		eaned and		3				1	19. Water from a backflow device Air gap	* *	urce; Plumbing install	ed; proper	T
		/			11. Proper disposition of reconditioned Disca	f returned, previously s	served or			~				20. Approved Se disposal	-	ewater Disposal System	m, proper	
														SAA anov	/e			
			_				tems (2 Poi	ints) vi	iolati	ions	Regi	uire	Cor	See abov		vs		
O U	I N	N O	N A	C O	Prio	ority Foundation I		ints) vi	O U		Requ N O	uire N A	C O	rective Action wi	ithin 10 da	ys ure Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oscar Millan	Print:	Title: Person In Charge/ Owner GM
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	•							
	ment Name:	Physical Address: South Goliad		City/State: Rockwa		ge <u>2</u> of <u>2</u>		
Quik	trip 935	South	TEMPERATURE OBSERVA		11 9209			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F		
Wic ne	ear milk	37/38	Rollers		Freezer	-1,9		
Island	for fruit long portions	36-	Corn dogs / egg rol	S 136/1;5	Pork cooler			
End po	ortion of island cooler	44-48	Sandwich hot holdin	g 110	Hot drawers pork / brisket			
	Yogurts	44/48	Brisket tacos	155	Mac n cheese heated			
	Island 2	41-49	Condiment statio	n 39	Cold top unit eggs / sausag	e 39/40		
	Roller grill		Cheese / chili un	it 146	Inside chorizo / meat mi	x 39/39		
Taq	juito / hot dog	137/152	Tortilla unit non To	s 128	Sub station turkey / cheese / egg	40/30/35		
Taqui	to / Buffalo chicken	152/148	Whipped cream un	it 40	Soft serve unit	32		
.	T		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	CTED TO THE CONDITIONS OBSERVED	AND		
46		ter in res	troom is 100 F / only one s	ink is wor	kina			
	Need allergy info for p		arount to too t 7 only one o	mic io wor	g			
42/45			on of wic shelves and floor	na				
	•		nd area up inside to be wa		sanitized daily			
42	•		also need to clean k side of		•			
			awers for candy under rac					
			polers to allow for proper a		pecially and ends!			
02					require refrigeration/ discarded	front row		
02					but behind is 41 packaging says to keep			
32	-		exteriors of equipment etc		, , ,			
	Tongs are w r s 4 time		• •					
Nightly			accumulation observed					
Tphc	·		09-110 / tacos 155 - using	2 hrs to di	scard tohc			
42/34	<u> </u>		side cabinet under icee					
34				orage of cle	ean wiping cloths (not used for foo	d contact)		
45	Need to repair rubber	cove bas	e inside mop room and cle	an floor		<u> </u>		
	·		three comp 122 and up					
!!			mps must be taken to veri	fy temp				
39			andSpoons out of product	•				
Cos	•		ipes and sanitized - set up					
45	Wic need to clean floo	rs under	racks /40/41 eggs 30 / dat	e marking	reflects 5 days			
	Deep freezer 3.5 watc	h flooring						
42/45	General detailed clear	ning unde	er shelving and shelving in	dry stora	ge			
19	To provide air gap at ice machine drains							
34	Small gap at back doo	r to addr	ess					
29	Will need to Followup	on Dishn	nachine -read out indicate	s 188 hig	hest temp - no test strips			
	Three comp sink 200Ppm / quats at 62 F /							
42/45	•	ded arour	nd ice machine and drains	and sinks				
Received (signature)	Oscar Mi	llan	Print:		Title: Person In Charge/ Own	er		
Inspected (signature)		ıtríck	Print:		Samples: Y N # colle	ected		
			1		Samples. 1 14 # cond	- 100		