Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
☐ Vomit clean up
Employee health

	ate:				Time in: Time out:	License/Perm						Food handle		Page 1 of 2	,
					10:24 12:11	Fs 928		4 7	4.		r	All	8		
E	stabli	ishm	nent l	Nan		ntact/Owner Nan		4-Inv	estiga	ation		5-CO/Construction * Number of Repeat Viol		TOTAL/SCOR	KE_
_			935 Addre		Qt Pest cor		Н	Hood		Gr	ease	✓ Number of Violations	Follow-up: Yes	17/83/	В
	uth (Golia	ad ro	ckwa	IN = in comp	5/17/2023	He	eat	**	04/	28/2	3 BĴS 1000	No□6/12 —		
М					points in the OUT box for each numbered item	Mark 🗸 i		priate	oox fo	r IN,	NO,		ark an \(\sqrt{\text{in appropri}}\)	olation W-Watch ate box for R	h
C	ompli		e Stat		Priority Items (3 Poin		ÎΠ	Comp	lianc	e Stat	us	ive Action not to exceed 3 de	ays		
O U T	I N	N O	N A	C O S	Time and Temperature for Food S (F = degrees Fahrenheit)	afety		O I U N T	N O	N A	C O S	Emp	ployee Health		R
		/		~	1. Proper cooling time and temperature				,		~	12. Management, food emple knowledge, responsibilities,		employees;	
					2. Proper Cold Holding temperature(41°F/ 45	(°F)	1					Poster to be at all handsi 13. Proper use of restriction a	inks	charge from	
3				~	Island end / removed	,		~				eyes, nose, and mouth	,		
	/				3. Proper Hot Holding temperature(135°F)							Preventing Co	ontamination by Har	nds	
	/				Proper cooking time and temperature Some not holding there			/	•			14. Hands cleaned and prope	erly washed/ Gloves ι	used properly	
		~			5. Proper reheating procedure for hot holding Hours)	(165°F in 2			/			15. No bare hand contact wit alternate method properly fol			
	/				6. Time as a Public Health Control; procedure Not officially	es & records	1					Glo Highly Susa	ceptible Populations		
					•		1					16. Pasteurized foods used; p		fered	
	1	1 1			Approved Source 7. Food and ice obtained from approved source	na: Food in	4					Pasteurized eggs used when Cooked	required		
	/				good condition, safe, and unadulterated; para- destruction							(Chemicals		
	/				8. Food Received at proper temperature					/		17. Food additives; approved & Vegetables	l and properly stored;	Washing Fruits	
					Protection from Contamination		┧╞	-	,			Precut 18. Toxic substances properl	y identified, stored an	nd used	
					9. Food Separated & protected, prevented dur		1 }					Watch			
	•				preparation, storage, display, and tasting Watch								ter/ Plumbing		
3				~	10. Food contact surfaces and Returnables; Co	cleaned and s 200 ppm		3			•	19. Water from approved sou backflow device Air gap	urce; Plumbing install	led; proper	
		/	/		11. Proper disposition of returned, previously reconditioned Discarded	served or		/	,			20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper	
					Diodalaca										
						Items (2 Point	s) viol	lation	Req	uire	Cor	rective Action within 10 day	ys		
O U	I N	N O	N A	C O		R		O I U N	Req N O		C O	•	ys nre Control/ Identific	cation	R
O U T					Priority Foundation Demonstration of Knowledge/ Pers 21. Person in charge present, demonstration of	onnel of knowledge,		0 I	N	N	С	Food Temperatu	re Control/ Identific	equate to	R
				О	Priority Foundation Demonstration of Knowledge/ Pers 21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (8)	onnel of knowledge, (CFM)	1	O I U N	N	N	C O	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu	re Control/ Identific sed; Equipment Ade ire No process 3	equate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: rip 935	Physical A S Goli		City/State: Rockwal	I	License/Permit # Pa	age <u>2</u> of <u>2</u>			
	•		TEMPERATURE OBSERVAT	ΓIONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Locati		Temp			
Cold top subs			Under counter coffee	35	Wic food		32-30			
Lettuce / tomatoes 40/4			Meat unit		Wic beverages		33-36			
Chicken / put lettuce 39.			Chicken /pork	39/38	Hot meals					
Eggs 3			Brisket	38	143-146/151					
Pizza table			Hot drawers		Taquito /egg rollrollers		s			
Sau	sage / cheese	39/40	Brisket	155/156	140-145-153/165/142/150		0			
Ва	con /egg mix	41/39	Eggs	149	Hot	t dog rollers				
	Freezer	-19	Soft serve	40		143-154				
			SERVATIONS AND CORRECTI							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO THE	E CONDITIONS OBSERVED	AND			
34	South side door is not	closing -	gap also small gap at door	s various						
			time due to plumbing leak							
			nd all food service coffee et	c will ceas	se until ba	ack on- gas /prepack	age only			
	Hot water in prep 116									
42/45	General detailed clear	ing need	ed under behind and aroun	d equipm	nent					
10	Sanitizer buckets out of	of and wo	n't get it until tomorrow soo	o advised	l to get as	sap - as all surfaces	are to be			
!!	Sanitized after washin									
47	Door to coffee unit sta	ying ope	n to address							
28	Reminder that once ba	ag of rte	eggs etc is opened then onl	y 6 days	out not a	week				
45/47	Clean floor and elimina	ate floor	storage to clean floor / dust	fan guard	ds					
42/45	Back room - detailed of	leaning	under and around sinks etc	/ clean s	inks and	dishwasher top etc				
19	Air gap under ice mac	hine to a	ddress							
	Minor cleaning in soda	room - e	eliminate floor storage wher	e needed	d					
45/	Need to clean mop sir	nk area. <i>A</i>	And area under ice machine	es / to hai	ng mops	to dry need rack				
10	Need to detail clean al	II ice disp	enser tubes							
42/34	·									
	Using tphc and temp for hot holding									
	Buffalo - 143-150/ still cooking in rear									
	Tongs for hot dogs are washed and sanitized every 4 hrs or less									
02	Island large unit at end with yogurts 47-51 - discarded / those on side 40/41 and ambients temps in 30's on sides									
	Smaller unit holding great temps!33-40 f									
W	Pastry case - need ing		<u>. </u>							
42	Need to clean inside all drawers and inside all cabinets									
Cos	Located sanitizer for buckets in mop room —made bucket and tested to be 2"0 ppm									
	Replaced sanitizer at three comp sink while on site (from another store)									
Received	by:		Print:		Τ	Title: Person In Charge/ Own	ner			
(signature)	See abov	e								
Inspected			Print:							
(signature)	Kelly Kirkpo	ıtrick	$ \mathcal{RS} $			Samples: Y N # coll	aatad			
	5 (Revised 09-2015)		l			Samples: Y N # coll	u			