Retail Food Establishment Inspection Report

City of Rockwall

V	First aid kit
V	Allergy policy/training
<u> </u>	Vomit clean up
	Employee health

Da O 6		5/	20	22	Time in: 9:40	Time out: 11:35		License/Pe FS 92							Food handlers 15	Food managers	Page 1 of _	2
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na				int	4-Investigation				n [5-CO/Construction 6-Other		TOTAL/SCORE					
			ent 93		ne:		Contac Quiktr		Name:						★ Number of Repeat Violat ✓ Number of Violations CO	ions: OS:	10/00	/ D
Ph Gol		al A	ddre	ess:			Pest control Ecolab 04/11			Но	od				e trap/ waste oil 12/15/22 1000	Follow-up: Yes 🔽 No 🗆 Pics	12/88/	'B
Mo					Status: Out = not in compoints in the OUT box for	mpliance IN =	in compliance	e NO	O = not						plicable COS = corrected on s	ite R = repeat vio	olation W-Wate	ch
					•					re In	nmea	liate	Cor	recti	NA, COS Mark ive Action not to exceed 3 days		ate box for K	
О	II N O A O Time and Temperature for Food Safety						R	О	Compliance Status									
T	14	Ü	A	s	(F = do	egrees Fahreni and temperatur	· · · · · · · · · · · · · · · · · · ·			T			А	s	12. Management, food employe	•	employees;	
		/									/				knowledge, responsibilities, an			
3	2. Proper Cold Holding temperature(41°F/45°F). Placement in cooler caused temp to rise /discarded product in front and keeping product in back						/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
	/				3. Proper Hot Holding t			`		Preventing Contamination by Han						nds		
	•	/			4. Proper cooking time Hot holding higher	and temperatu	ure		H	14. Hands cleaned and properly washed/ Gloves us								
					5. Proper reheating prod Hours)			5°F in 2		15. No bare hand contact with ready to eat foods of alternate method properly followed (APPROVEI								
					6. Time as a Public Hea	ılth Control: p	orocedures &	z records							Gloves	`		
		•				· · · · · · · · · · · · · · · · · · ·					Τ				16. Pasteurized foods used; pro	ptible Populations phibited food not of		
					App	proved Sourc	ce						~		Pasteurized eggs used when red Precooked			
3				/	7. Food and ice obtained good condition, safe, and	nd unadulterate	ted; parasite	Food in							Ch	emicals		
Ц					destruction One sal												W 1: E :	
	/				8. Food Received at pro		ure				/				17. Food additives; approved a & Vegetables		-	
						from Contar					/				18. Toxic substances properly in Stored in assigned locations.		nd used	
w					Food Separated & preparation, storage, dis Watch over filling drawers			food							Water	/ Plumbing		
	~				10. Food contact surfact Sanitized at 200	es and Returns ppm/temperat	nables ; Clean ture 160	ned and			/				19. Water from approved source backflow device City approved	ce; Plumbing install	ed; proper	
		/			11. Proper disposition of						/				20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
		_				aiueu					Ľ				Watch drains			
					Pri	ority Found	dation Ite	ms (2 Po	ints) v	riolar	tions	Rea	uire	Cor				
O U T	I N	N O	N A	C O S	Demonstration	of Knowledg	lge/ Personne	el	ints) v	o U T	I	Req N O	N A	C C O S	rective Action within 10 days Food Temperature	e Control/ Identific	cation	R
\mathbf{U}		N O	N A	C O S	Demonstration 21. Person in charge pre and perform duties/ Cer 2 plus 3 new	of Knowledgesent, demonstrified Food M	lge/ Personne stration of know Manager (CFM	el owledge, M)		O U	I	N	N	C	Food Temperature 27. Proper cooling method use Maintain Product Temperature	d; Equipment Ade		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	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: rip 935	Physical A Goliac	_	ity/State: Rockwal	ı	License/Permit #	Page	2 of 2		
Quint	110 900	Gollac	TEMPERATURE OBSERVAT		ı					
Item/Loc	Item/Location Temp F Item/Location Temp F Item/Location Temp F									
Island	unit ambient	33-37	Taquito rollers (2) product 141/159 Sandwich table					38		
Hot de	og 2 rollers product	146-150	Hot slides ambient	163-178	Tomatoes / chicken / turkey		39/39/39			
Burrito / I	buffalo chicken rollers product	150-158	Burrito	156	Floor cooler		30's			
Egg	roll / corn dog	139-148	Soft serve unit	41	Product on south side on outer edge			46-54		
Hot o	drawers chicken	179	Dairy UC	35/37	Product at back			39-40 F		
Р	ork/ brisket	177/172	Tortilla unit	136	Sandwich cooler			30-		
Cold top u	nit pizza inside Mac n cheese / eggs	31/41	Under counter freezer	-10	Main wic			31-35		
Sausa	age gravy / sausage	33/38	UC Cooler pork	35	Taq	uitos/ eg	gs/			
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO TH	E CONDITIONS OBS	SERVED AN	ND		
W	Observed oil spill outs	ide back	door to address -left by n	nilk auv /	no frvers	on site				
42/45	Clean inside and unde			<u> </u>	<u> </u>					
	Hot water in womens i	restroom	is 101 F / hand sink in prep	103						
42			ers under boxes / also to scr		esidual on	nspogots				
	All smoothie machines	to be cle	eaned per manuf specs etc	powder	and wate	er unit- non dai	ry			
42	Tea spigots are w r s o	laily and	scrubbed weekly - need to s	crub out	side		-			
W	Need to have ingredients a	vailable fo	r pastries self service/ some Ingre	dients on	packaged a	are difficult to rea	d Ex: don	ut holes		
07	Watch for unsound co	ndition fo	r salami etc one package	dis colo	red					
	Hot holding cabinet is	blowing h	not air as well / food temps 1	50						
	Hot water at hand sink	in prep	area 108 / hot water at three	comp 1	36					
	Tongs for self service	e are rep	laced every 3 hrs / cutting b	oards re	placing e	very two mont	ths			
W	Avoid over filling meat drawe	rs which allo	ows the food to touch and accumulate	e on the int	erior of the u	ınit - to be cleaned	every 4 hi	rs or less		
39	Best to store scoops w	vith hand	les out							
37	Condensation inside pi	zza table	and pans of eggs are sitting i	n Water	to address	s ASAP and sto	ore out o	f water		
34	Flies flies flies									
W	Avoid placing a cup in	side the d	drain under the steamer con	densatio	n line					
42/45	General cleaning unde	er behind	and around equipment							
02			one in the floor cooler and re		to keep f	food cold in rea	ar			
40			nside cabinets under frozen							
45/42			sink area and inside room ur							
3745			and need to clean floors un				vhere ne	eeded		
42/45			c for beverages 35 F also cl	ean insic	de / floor /	sticky etc				
45	Clean floor drains where needed /									
147			ashed / never placing on flo			ne cleaned				
W	Adding eye wash to hand sink in back has lowered the air gap at the faucet General detailed cleaning under And around ice machine /sinks / shelving in back room / watch floor storage in side storage room / floor sticky in Bev WIC									
42/45						side storage room / flo	oor sticky in	I REA MIC		
W	Store sanitizer 200 ppm		ter 136/ Dishmachine SR sti	cker 160	1					
Received		s iow but	Print:		T	Title: Person In Cha	rge/ Owner			
(signature)		e e								
Inspected (signature)	See above Inspected by: (signature) Kelly kirkpatrick RS Samples: Y N # collected									
5 EU 00	5 (Revised 09-2015)		. =			Samples: Y N	# collecte	ed		