Followup Fee Of \$50.00 After First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 9/7/23					Time in: 9:57	Time out: 12:30		License/P)					CPFM 3	Food handlers	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U		3-Compla		4-	Inve	estig	atio	n	5-CO/Construction	6-Other	TOTAL	SCORE
RI	SE) E		tor	n (Culinary)	l no		act/Owner I y Hayes	Name:	II.					Number of Repeat Viol	COS:	2/9	8/A
23	9516 01	S	ddre Jc	hr <u>hr</u>	n King	Sch	nool con	tract		Hoo 6/20				ımme	e trap :/ waste oil er	Follow-up: Yes No		
Ma	ırk tl	Com	plia prop	nce S	Status: Out = not in compoints in the OUT box for e	$\frac{IN = in}{each numbered in}$	compliantem	nce No Mark '	O = not o						oplicable COS = corrected on ox for IN, NO, NA, COS Ma	a site \mathbf{R} = repeat vio	olation W=	- Watch
			a.		Prior	ity Items (3	Points) violations	Requir						ive Action not to exceed 3 do	iys		
O U	mpli I N	N O	Sta N A	C	Time and Temp			ety	R	O U	N	N O	e Sta N A	C	<u> </u> Emp	oloyee Health		R
Т				S	1. Proper cooling time ar	grees Fahrenhe nd temperature	11)			Т				S	12. Management, food emplo		employees;	;
		_			2. Proper Cold Holding t	temperature(41°	°F/ 45°F	7)							knowledge, responsibilities, a		charge from	1
	~				•			, 			~				eyes, nose, and mouth			
		/			Proper Hot Holding te Proper applies time as										Preventing Co	ontamination by Har		-
		/			4. Proper cooking time a			550T: 0			~				* *	•		-
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact wit alternate method properly fol Gloves			
		~			6. Time as a Public Heal	th Control; pro	cedures	& records								ceptible Populations		
					Approved Source						16. Pasteurized foods used; prohibited food not Pasteurized eggs used when required Eqqs						fered	
	~				7. Food and ice obtained good condition, safe, and destruction BenEKe	d unadulterated										Chemicals		
	✓				8. Food Received at prop	per temperature					_				17. Food additives; approved & Vegetables	and properly stored;	Washing Fi	ruits
					·	from Contami	nation			W	,			'	Water 18. Toxic substances properly See	y identified, stored an	nd used	
	~				9. Food Separated & pro- preparation, storage, disp			g food								er/ Plumbing		
	~				10. Food contact surfaces Sanitized at <u>200</u> p			aned and			~				19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Discal						~				20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper	
					Prio	rity Founda	tion It	ems (2 Po							rrective Action within 10 day	28		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Person	nel	R	O U T	N	N O	N A	C O S	Food Temperatu	re Control/ Identific	ation	R
	/				21. Person in charge pres and perform duties/ Certi 3						~				27. Proper cooling method us Maintain Product Temperatu		quate to	
	/				22. Food Handler/ no una	authorized pers	ons/ per	sonnel			~				28. Proper Date Marking and	•		
					Safe Water, Record	dkeeping and l Labeling	Food Pa	ickage			~				29. Thermometers provided, Thermal test strips Digital thermo or	,		
	~				23. Hot and Cold Water a	available; adeq	uate pre	ssure, safe							Permit Requiremen			
	~				24. Required records ava destruction); Packaged F Commercial	ilable (shellsto	ck tags;	parasite			~				30. Food Establishment Per Posted and not of		ent/ insp po	osted
					Conformance wi											ipment, and Vendin		
	~				25. Compliance with Var HACCP plan; Variance of processing methods; mar	obtained for spe nufacturer instr	ecialized				~				31. Adequate handwashing fa supplied, used Equipped	acilities: Accessible a	nd properly	
					Training purpo	umer Advisory	7			W	,				32. Food and Non-food Cont designed, constructed, and us Cutting boards		e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin						~				33. Warewashing Facilities; Service sink or curb cleaning	installed, maintained, g facility provided	used/	
0	_	N	N	C	Core Items (1 Point	t) Violations	Require	Corrective		Not O				_	ys or Next Inspection , Whic	chever Comes First		р
U T	I N	N O	N A	C O S		f Food Contan			R	U T	N	N O	N A	C O S		Identification		R
	•				34. No Evidence of Insec animals						'				41.Original container labelin	g (Bulk Food)		
	~				35. Personal Cleanliness	/eating, drinkin	g or tob	acco use							Phys	ical Facilities		
	/				36. Wiping Cloths; prope	erly used and st	ored				~				42. Non-Food Contact surfac	ees clean		
	/				37. Environmental conta	mination				1					43. Adequate ventilation and	lighting; designated	areas used	
	/				38. Approved thawing m	nethod			\square						44. Garbage and Refuse prop	perly disposed; faciliti	es maintain	ed
					Proper	r Use of Utensi	ls			1					45. Physical facilities installe	ed, maintained, and cl	ean	
	/				39. Utensils, equipment, dried, & handled/ In use						~				46. Toilet Facilities; properly	constructed, supplied	d, and clean	
	~				40. Single-service & sing and used	gle-use articles;	properl	y stored					~		47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Cody Hayes	Print: Cody Hayes	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	5 (Nevised 05-2015)										
	ment Name: Burton (Culinary)	Physical A	S John King Blvd	City/State: Rockwall	, Tx	License/Permit # FS-9440	Page <u>2</u> of <u>2</u>				
Item/Loc	eation	Temp	TEMPERATURE OBSERV	ATIONS Temp	Item/Loc	ation	Temp				
Line 1 drawers 30 34			Upright fridge	_			Temp				
Dri	nk station reach in	39	UC fridge	34							
В	ack line reach in	36	UC fridge cafe	36							
	WIC Main	37	Tom/ milk	38/38							
	WIF	2	Butter/lettuce	38/38							
	Teaching line	37	Prep								
	UC fridge	39	Lettuce/ cheese	40/40							
WI	C #2 / WIF #2. 39	39									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	STABLISHMI	BSERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTE IF			THE CONDITIONS OBSE	RVED AND				
45	minor cleaning walls	ceiling in	WIC main								
	Separate chemicals f	-									
cos	Hand mop over mop	sink to d	ry properly								
45	Minor cleaning floor	in WIF #	2								
	Hand sinks throughor	ut greate	r than 100, equipped								
	3 comp sink setup 13	32 using	quats sani 200ppm onsi	te and con	firmed						
	Teaching ROP and S	uvie pro	cesses								
43	<u> </u>										
Received (signature)		yes	Print:			Title: Person In Charge	:/ Owner				
Inspected (signature)			Print:			0 1 1	<i>"</i> 17 · · ·				
	S (D - 1 - 1 00 2045)					Samples: Y N	# collected				