requ Follov	i ו אנ	re			of \$50.00 is after 1st		City of	Rock				sp	ect	ion Report	L L L	First aid k Allergy po Vomit clea Employee	olicy/tra n up	ining
	Date: Time in: Time out: License/P 02/06/2023 12:55 1:48 Food						ermit #				Food P	handlers	Food managers	Page 1	of _2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						31	4	-Inve	estig	atio	n	5-CO/Constructio	_	6-Other	TOTAL/S	SCORE	
					ie: Villiams		Contact/Owner I SISD	Name:						★ Number of Repea✓ Number of Violat	tions C	OS:	6/94	1/Л
Physi 360 D			dre	ss:		School			Ho Jun				Greas Jmme	e trap//waste oil er		Follow-up: Yes 🖌 No 🗌	0/94	+/ A
Mork					Status: Out = not in components in the OUT box for	$\frac{IN}{IN} = in con$	npliance N	$\mathbf{O} = \text{not } \mathbf{c}$						pplicable COS = correct		tite \mathbf{R} = repeat viol k an \mathbf{X} in appropriate		Watch
IVIAIK	une	: app	тор	riate										tive Action not to exceed		• • • •	00X 101 K	
Compliance Status Time and Temperature for Food S 0 I N C Time and Temperature for Food S					Safety	R		Î	liance Stat		С					R		
U N T		0	A	s		egrees Fahrenheit) and temperature	-		T		0	A	s	12. Management, food e		oyee Health	employees:	
	1. Proper cooling time and temperature							~	•			knowledge, responsibilities, and reporting						
3		2. Proper Cold Holding temperature(41°F/45°F) Milk cooler (discarded today)							~	,			13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth					
	3. Proper Hot Holding temperature(135°F)					+					<u> </u>	Post at hand sinks						
ľ	4. Proper cooking time and temperature						Preventing Contamination by Ha											
	•		_		5. Proper reheating proc	*	ng (165°F in 2			/					· ·	-		
	•				Hours)		ig (105 1° ili 2			~	~				contact with ready to eat foods or approved properly followed (APPROVED Y_N_)			
		•	/		6. Time as a Public Hea HSP group	alth Control; procede	ures & records			Highly Susceptible Popu					ptible Populations			
					Am	proved Source				16. Pasteurized foods used; prohibited food r Pasteurized eggs used when required						ered		
					7. Food and ice obtained good condition, safe, an					[Precooked						
					destruction Labatt 8. Food Received at pro	oper temperature								17. Food additives; app	oroved a	and properly stored;	Washing Fru	uits
ľ					Log on door to	office				~				& Vegetables Water				
						n from Contaminat				/	/			18. Toxic substances pr	roperly	identified, stored and	d used	
r	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing					/ Plumbing							
~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 SR					3 19. Water from approved source; Plumbing installed; backflow device <u>Air gaps at ice machine</u> 20. Approved Sewage/Wastewater Disposal System,												
	•				11. Proper disposition or reconditioned Disca	of returned, previous arded	sly served or			~	,			20. Approved Sewage/V disposal Watch	Wastew	vater Disposal Syster	n, proper	
	- -	N	N	C	Prie	ority Foundatio	n Items (2 Po	oints) vi	iola 0		Req		_	rrective Action within 1	0 days			R
O I U N T	ī	N O	A	C O S		n of Knowledge/ Pe		ĸ	U T	N	0	A		Food Tempo	eraturo	e Control/ Identific	ation	ĸ
					21. Person in charge pre and perform duties/ Cer					~	,			27. Proper cooling meth Maintain Product Temp			juate to	
	/				2 22. Food Handler/ no ur	nauthorized persons	/ personnel		_	•	,		$\left \right $	28. Proper Date Markin				
					1	udbooning and Foo	d Doolso oo						-	Yes 29. Thermometers prov	vided, a	ccurate, and calibrate	ed; Chemica	1/
						rdkeeping and Foo Labeling	-			~	•			Thermal test strips Calibrating thermo	os eve	ery 2 days / test	strips in c	late
~	/				23. Hot and Cold Water See	r available; adequate	e pressure, safe					<u> </u>				Prerequisite for O		
					24. Required records av destruction); Packaged	vailable (shellstock t				~	,			30. Food Establishmer	nt Perr	nit (Current/ insp si	gn posted)	
							andunan							To post	Faui	mont and Vandin	~	
			Τ		25. Compliance with Va		Process, and							31. Adequate handwash		pment, and Vending ilities: Accessible and	-	
~					HACCP plan; Variance processing methods; ma Time and temps	anufacturer instructi S				~	•			supplied, used				
					Cons	sumer Advisory			w		•			32. Food and Non-food designed, constructed, a Racks in milk	and use	d	, properly	
					26. Posting of Consume				-		,			33. Warewashing Facili	ities; in	stalled, maintained,	used/	
					foods (Disclosure/Remi Allergy attached to a	accounts/ sesame	Allergen Label e new allergen			V				Service sink or curb cle Watch high te	aning f	unit		
0 1	Т	N	N	С	Core Items (1 Poin	nt) Violations Reg	uire Corrective	Action	Not		Exce N	ed 9 N	0 Da	tys or Next Inspection ,	Which	never Comes First		R
O I U N T	1	0	A	o s		of Food Contamina			U T		0	A	O S			dentification		
W					34. No Evidence of Inse animals Gap at door						~			41.Original container la	abeling	(Bulk Food)		
~	1				35. Personal Cleanlines										•	cal Facilities		
~	1				36. Wiping Cloths; prop In buckets		d			~	'			42. Non-Food Contact s Watch				
	-				37. Environmental conta Watch	amination				~	'			43. Adequate ventilation				
	•	/			38. Approved thawing r	method				~	·			44. Garbage and Refuse Watch	e prope	rly disposed; facilitie	es maintaine	d
					Prope	er Use of Utensils				~	'			45. Physical facilities in Watch	nstalled	, maintained, and cle	ean	
					39. Utensils, equipment dried, & handled/ In us Watch					~	,			46. Toilet Facilities; pro	operly c	constructed, supplied	, and clean	
		1			40. Single-service & sin	ngle-use articles; pro	operly stored	$\left \right $						47. Other Violations				
					and used						~							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / Valerie Simmons	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment RISD ne	Name: Bbie Williams	Physical A 360 D	alton Rd	City/State: Rockwal		License/Permit # Food 6673	Page <u>2</u> of <u>2</u>			
Item/Location		Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Location	n	Temp F			
Steam ta		149/147	Wic	<u>remp r</u>	Item/Location	<u>u</u>				
Co	old pass		Cheese	40						
Mi	lk cooler	51	Tomatoes	37						
	o at end of meals	_	Milk	39						
_	ot pass	147	Wif	2.9						
	old pass	39								
⊢ree	zer wells 1	21								
	2	19	CEDUATIONS AND CODDECT		JC					
		TABLISHME	SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			CONDITIONS OBSERV	/ED AND			
	TED BELOW: ALL TEMPS T									
	t water at hand sink									
	shmachine - confirm		ising strips on site							
	t water at three con	•			for ducin fu	- un in a him				
			der ice machine - air gap i	-			2)			
	Milk case is holding high temps 51 - milk is being discarded (hsp groups doesn't allow for tphc)									
	Also address rusty rack inside milk cooler									
	Keep an eye on back door sweep Reminder to discard all foods opened last week - date marking									
	Work order for freezer door has been submitted - frost									
W To	To confirm that milk unit is holding good product temps									
Sa	nitizer in bucket - 2	00Ppm	<u> </u>							
Or	nly two employees o	on site too	day							
Received by:			Print:		Т	itle: Person In Charge/	Owner			
(signature)	See abov	/e								
Inspected by: (signature)	<mark>See abov</mark> Kelly kírkpa	utríck	$\mathcal{RS}^{\text{Print:}}$							
					Sa	amples: Y N #	collected			