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
Vomit clean up Employee health
Employee health

	ate: 3/1	5/:	20	22	Time in: 11:17	Time out: 12:22		nse/Permit 944						$ \begin{array}{ c c c c c c }\hline Food handlers & Food managers \\ \hline 0 & 80 & Page \underline{1} & of \\ \hline \end{array} $	_2_
					tion: 1-Routine	2-Follow U		mplaint		-Inve	estiga	ation	ı [5-CO/Construction 6-Other TOTAL/SCO	ORE
			nent l		_{le:} CA culinary arts ci	rave cafe	Contact/Ov RISD	vner Name	:					* Number of Repeat Violations: ✓ Number of Violations COS:	
_			ddre		CA cullilary arts ci		est control :		Но	ood		Gı	rease	e trap : Follow-up: Yes 5/95/	Α
Joh			BLVD			Sch mpliance IN = in	hool	***		2021	**	٠-		Contact No Pic	
Ma					tatus: Out = not in compoints in the OUT box for	each numbered it		$NO = nc$ Mark $\sqrt{in a}$						plicable COS = corrected on site R = repeat violation W-Wa NA, COS Mark an √in appropriate box for R	tch
Co		•	e Stat		Prio	rity Items (3	Points) viola	tions Req		<i>mmed</i> Compl				ive Action not to exceed 3 days	
O U	I N	N O	N A	C		perature for F		R) I	N O		C O	Employee Health	R
T	- 1			s	$(F = del{equation})$ 1. Proper cooling time a	egrees Fahrenhe and temperature	•		T		_		S	12. Management, food employees and conditional employees;	
		/			Teaching met	hods				/				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	
	•													eyes, nose, and mouth Signage needed at hand sink	
		/			3. Proper Hot Holding t Teaching	emperature(135	5°F)							Preventing Contamination by Hands	
		/			4. Proper cooking time Teaching	and temperature	2			/				14. Hands cleaned and properly washed/ Gloves used properly	
		_			5. Proper reheating production Hours) Teaching	cedure for hot ho	olding (165°F i	n 2		/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					6. Time as a Public Hea		anduras la rans	ando						Gloves	
			'		Not using / prep only	uui Controi, pro	cedules & lect	nus		_				Highly Susceptible Populations	
					Ap	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained	d from approved	d source; Food	in						Cooking	
	/				good condition, safe, and destruction									Chemicals	
					destruction Ben e K 8. Food Received at pro			er		1				17. Food additives; approved and properly stored; Washing Fruits	
	/				Checked at red		~			/				Vegetables Water	
					Protection	from Contami	ination			_				18. Toxic substances properly identified, stored and used	-
					9. Food Separated & pr	otected, prevente	ed during food							Stored away	
	/				preparation, storage, dis Good	splay, and tasting	g							Water/ Plumbing	
3					10. Food contact surfact Sanitized at _200_	es and Returnab ppm/temperatur	oles; Cleaned are Clean ice mac	nd hine		~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition or reconditioned	of returned, previ	riously served o	r		/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Founda	ation Items (2 Points)	viola	itions	Req	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	C O		Ť		2 Points)	Ţ	O I U N	Req N O	N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Cody Hayes	Print:	Title: Person In Charge/ Owner Chef
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	ity/State:	License/Permit #	Page 2 of 2				
	on CCA			Rockwall	Fs 9440					
TARREST TO A		Temp F	TEMPERATURE OBSERVAT		Thomas II and the second	Т				
Sandy	vich station on line		Item/Location	•	Item/Location	Temp				
		38	RIC prep	32 -14	RIC personal					
Drawer unit		39	Wif Wif		Line 2					
	w boy 2 door	33.4	Wic		DrAwer unit 1	38				
Drir	nk station RIC	33	3 Cheese / spinach stuffing		Line 1					
Cafe	under counter 1	37	Tomato	37	Drawer 1	37				
Un	der counter 2	32	Butter unsalted	38	Drawer 2	34				
Un	der counter 3	40	Chicken stock	38	Drawer 3	28				
Un	der counter 4	34	RIC teacher line butter	39						
		OF	SERVATIONS AND CORRECTIV	E ACTIONS	S					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIREC	TED TO THE CONDITIONS OBSERVE	D AND				
		and sink	s except one behind Dishma	achine						
			•							
10	Three comp sink sanitizer 200 / hot water in wash sinks 112 Ice machine to clean ceiling inside									
	Watch reuse of thin pl									
	•		sing coffee machine and wip	ina Wand	s after each use					
	Restroom - hot water			<u> </u>						
	Dishmachine 160 SR									
Cos	To label sugar contain	er								
	Always best to label container and not lids									
	Discussed organizing Wif									
	Discussed working on haccp plan for Cyrovac meats that are frozen / discussed freezing first									
45	Dust fans guards where needed in wic									
45	To dust air vents where needed over equipment in kitchen									
	All items used clean ability is considered									
42	Very minor cleaning inside drawer units where needed and any shelving									
	10 hand sinks and 1 not reaching 100 F not over 90 currently - will NOT use sink									
	Taped off sink for non use									
W	Will watch cutting boards and replace when									
Received (signature)	See abov	<u></u>	Print:		Title: Person In Charge/ O	wner				
Inspected (signature)		tvíck	Print:							
	6 (Revised 09-2015)		, 30		Samples: Y N # co	ollected				