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: 3/2	3/	20	23		e out:	License/P							Food handl	ers Food managers 55	Page 1 of	1
						Follow Up	3-Compla			-Inve	stiga	ation	1 [5-CO/Construction	6-Other	TOTAL/SCO)RE
_	stabli ISD				ne: afe GBCCA	Con Risc	tact/Owner l	Name:						★ Number of Repeat Vio ✓ Number of Violations		4.0.40.0	, a
	nysic 01 S				lvd	Pest contr	rol :		Ho	od ed Inf	^		rease	e trap/ waste oil:	Follow-up: Yes	10/90	/A
	(Com	plia	ice S	tatus: Out = not in compliance	ce IN = in complia	nnce No	O = no	t obser	rved	N/	A = n	ot ap	plicable COS = corrected o	n site \mathbf{R} = repeat vio	olation W- Wat	tch
M	ark tl	he ap	prop	riate	points in the OUT box for each no	umbered item	Mark							O, NA, COS No. 10 No. 1	fark an √in appropri	ate box for R	
O	ompli I	ance N	e Sta	tus	Time and Temperate			R		ompl							R
U T	N	0	A	o s	(F = degrees	Fahrenheit)	lety		U	N	0	A	o s		ployee Health		
		~			Proper cooling time and ten	nperature				1				12. Management, food empl knowledge, responsibilities,		employees;	
					2. Proper Cold Holding tempe	rature(41°F/ 45°I	F)	+		_				Poster at all sinks 13. Proper use of restriction	and exclusion; No dis	charge from	+
	~									~				eyes, nose, and mouth			
		/			3. Proper Hot Holding tempera									8	ontamination by Har		
	1				4. Proper cooking time and ter Shrimp 160					/				14. Hands cleaned and prop Gloves and utens	sils used		
		~			5. Proper reheating procedure Hours)	for hot holding (165°F in 2					/		15. No bare hand contact wi alternate method properly for	th ready to eat foods of followed (APPROVED	or approved O Y_ N_)	
		•			6. Time as a Public Health Con	ntrol; procedures	& records							Highly Sus	ceptible Populations		
														16. Pasteurized foods used;	prohibited food not of		
					Approved					~				Pasteurized eggs used when Using both	required		
3				./	7. Food and ice obtained from good condition, safe, and unad	lulterated; parasit	te							,	Chemicals		
					destruction Ben E Keith		ans										
	/				8. Food Received at proper ter Recording	nperature				/				17. Food additives; approve& Vegetables	d and properly stored;	Washing Fruits	
					Protection from	Contamination				•				Water only 18. Toxic substances proper	ly identified, stored ar	nd used	+
					9. Food Separated & protected	l, prevented durir	ng food										
	~				preparation, storage, display, a										ter/ Plumbing		
3				/	10. Food contact surfaces and Sanitized at ppm/te	emperature Cos 2	200/ sr 160			'				19. Water from approved so backflow device City approved	-	• •	
	/				11. Proper disposition of return reconditioned Discard	ned, previously s	erved or			1				20. Approved Sewage/Wast disposal	ewater Disposal Syste	m, proper	
						Foundation I	tems (2 Po	ints)	violai	tions	Req	uire	Cor	rective Action within 10 da	ys		
O U	I N	N O	N A	C O S	Demonstration of Kn	owledge/ Person	nnel	R	U	N	N O	N A	C 0	Food Temperate	ıre Control/ Identific	cation	R
Т	_			_ 5_	21. Person in charge present, cand perform duties/ Certified I				Т	/			S	27. Proper cooling method u	sed; Equipment Ade	quate to	
					55 22. Food Handler/ no unauthor	rized persons/ pe	rsonnel	H						Maintain Product Temperatu 28. Proper Date Marking an		en	+
	/				All CFM - 55				2					See attached 29. Thermometers provided.	*	ted; Chemical/	+
					Safe Water, Recordkeep Labe		ackage			/				Thermal test strips Digital and onsite			
	/				23. Hot and Cold Water availa See logs	ible; adequate pre	essure, safe								nt, Prerequisite for O	peration	
			/		24. Required records available destruction); Packaged Food la		; parasite		٧	V				30. Food Establishment Pe	, ,	ign posted)	
					Commercial only Conformance with A	pproved Proced	ures			<u> </u>				Need 2023 post	eu uipment, and Vendir	ıσ	
					25. Compliance with Variance HACCP plan; Variance obtain	, Specialized Pro	cess, and			Ι.				31. Adequate handwashing supplied, used			
	•				processing methods; manufact Training Kitchen					/				Equipped			
					Consumer	Advisory			٧					32. Food and Non-food Condesigned, constructed, and u		e, properly	
					26. Posting of Consumer Advi	sories: raw or un	der cooked		_	_				Watch food conta 33. Warewashing Facilities;	ainers	used/	╄
	~				foods (Disclosure/Reminder/B Ingredients by request, tra	suffet Plate)/ Alle				/				Service sink or curb cleaning Sr 160/3comp 2	g facility provided		
			27	G	Core Items (1 Point) Via	olations Requir	e Corrective	_					_	ys or Next Inspection , Whi	<u>chever C</u> omes First		D
U T	I N	N O	A A	C O S	Prevention of Food	d Contamination	n	R	U T	N	N O	N A	C O S	Food	Identification		R
	~				34. No Evidence of Insect con animals Doors look good/ a	air curtain work	corder			~				41.Original container labelin	ng (Bulk Food)		
	~				35. Personal Cleanliness/eating	g, drinking or tob								Phy	sical Facilities		
	~				36. Wiping Cloths; properly us In bucket, discuss	sed and stored quats bind	ler		1					42. Non-Food Contact surfa	ces clean		
	~				37. Environmental contaminat					~				43. Adequate ventilation and	l <u>lighting</u> ; designated	areas used	
			/	_	38. Approved thawing method Training Kitchen	I				<u>/</u>				44. Garbage and Refuse pro	perly disposed; facilit	es maintained	
					Proper Use				1					45. Physical facilities install	ed, maintained, and cl	ean	
	/				39. Utensils, equipment, & lindried, & handled/ In use utens					~				46. Toilet Facilities; properl	y constructed, supplie	d, and clean	
	<u>_</u>				40. Single-service & single-us and used	e articles; proper	ly stored					~	_	47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Grace Alexander	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick / Richard Hill	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	Address:	City/State:	License/Permit #	Page 2 of 2					
RISD	CraveJBCCA	John	King	Rockwal	9440						
Item/Loc	ration	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Location	Temp 1					
Line 1	/ Drawer	38	Walk-in Cooler)							
	Drawer 2	34	Sour Cream	37	Cold Top	37					
	Drawer 3	32	Butter	39	UC RIC	37					
	Cold pass	31	Raw Chicken	32	Drawer	40					
Lir	ne 2 / drawer	33	Cherry Tom	35	Shrimp	160					
В	atter on ice	37	Walk-in Freezer	1	Comp Kit RI						
l	JR by Cafe		UR by Prep	40	Butter	39					
	Butter	37									
Item	LAN BURDERSTON, OF WOMEN FOR		BSERVATIONS AND CORRECTI			TED AND					
Number	NOTED BELOW: All temps F		ENT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONDITIONS OBSERV	'ED AND					
	Hot water @ hand sink 112F										
	Sani bucket Quats less than 100ppm discuss QUATS binding remaking buckets										
42/45	Clean food debris und	er cookir	ng equipment and clean floo	r/ wall un	nderneath						
28	Reminder to date mar	k Tcs foc	ds when opened within not	using wit	thin 24 hrs						
45/42	Minor cleaning floor and shelving										
07	2 dented cans,watch for rusty tops of cans										
	Work order submitted for back door air curtain										
45	Work order on fan, light out to clean floor and cover food where needs, needs tlc										
	Bathroom hot water 128										
	Dish machine tested 160 SR										
	3comp sink 130F+ quats 200ppm										
	Comp Kit WIC butter39, grape tom 36, micro grns 37, general floor/walls cleaning										
42/45	Comp kit Freezer 3.4	HTT, gen	eral cleaning on floor								
42/45	Comp Kit Dry storage-general cleaning and organation										
	Cafe currently closed - Line UCRIC 32 & 34 will clean before opening										
					<u> </u>						
Received (signature)	See abov	e -	Print:		Title: Person In Charge/ (Owner					
Inspected (signature)	See abov	101	Print:								
	300 000				Samples: Y N #	collected					