Followup fee of First aid kit Retail Food Establishment Inspection Report \$50.00 after initial Allergy policy/training City of Rockwall Kitchen is closed Followup Vomit clean up NO HOT WATER Employee health License/Permit # Time out: Date: Time in: Food managers Food handlers Page <u>1</u> of <u>2</u> 12/21/2022 12:42 1:59 FS 0002147 2 Need all for new 3-Complaint 4-Investigation TOTAL/SCORE Purpose of Inspection: 1-Routine 2-Follow Up 5-CO/Construction 6-Other \* Number of Repeat Violations: \_
✓ Number of Violations COS: \_\_\_ Establishment Name: Contact/Owner Name: Rockwall indoor sports world Luis and Ruben 28/72/C Grease trap Follow-up: Yes Physical Address: Pest control: Hood New info Need info **IN** = in compliance NO = not observed NA = not applicable COS = corrected on site Mark  $\checkmark$  in appropriate box for IN, NO, NA, COS Mark at R = repeat violation W-Watch in appropriate box for R Compliance Status: Out = not in compliance the appropriate points in the **OUT** box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status

O I N N C
U N O A O N O N C A O I N Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature See 27 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting 2. Proper Cold Holding temperature(41°F/45°F)
Glass front cooler/ discarded Tcs foods 13. Proper use of restriction and exclusion; No discharge from 3 W eves, nose, and mouth To post sign at hand sink 3. Proper Hot Holding temperature(135°F) **Preventing Contamination by Hands** 4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Gloves used properly 5. Proper reheating procedure for hot holding (165°F in 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 Health Control; procedures & records **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered Approved Source Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Chemicals destruction 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits Vegetables Commercially packaged Not on menu  $18.\ Toxic\ substances\ properly\ identified,\ stored\ and\ used$ **Protection from Contamination** 3 Store low / not using correct sanitizer must be approved for food contact 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plumbing installed; proper ppm/temperature Not set up backflow device Sanitized at \_ Watch sprayer / city approved plumbing no air gap 11. Proper disposition of returned, previously served or reconditioned 20. Approved Sewage/Wastewater Disposal System, proper disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O N O Demonstration of Knowledge/Personnel **Food Temperature Control/Identification** 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 27. Proper cooling method used; Equipment Adequate to 2 W Maintain Product Temperature Never in crock pot with lid 2 - there should be one on duty at all times 28. Proper Date Marking and disposition 22. Food Handler/ no unauthorized persons/ personnel 4 plus more coming 2 To date mark when opened
29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Recordkeeping and Food Package 2 Thermal test strips Labeling Need new thermo 23. Hot and Cold Water available; adequate pressure, safe Hot water 67 F Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current/ insp sign posted) destruction); Packaged Food labeled **Conformance with Approved Procedures** Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessible and properly HACCP plan; Variance obtained for specialized 2 No hot water processing methods; manufacturer instructions 32. Food and Non-food Contact surfaces cleanable, properly Consumer Advisory 2 designed, constructed, and used Avoid residential 33. Warewashing Facilities; installed, maintained, used/ 26. Posting of Consumer Advisories; raw or under cooked 2 foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label to provide ingredients by request Service sink or curb cleaning facility provided Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First I N N O N A I N N O N A C O S **Prevention of Food Contamination Food Identification** 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) 1 animals Store mops and mop room to avoid attracting 35. Personal Cleanliness/eating, drinking or tobacco use To be stored low / also hair restraints needed 1 **Physical Facilities** 42. Non-Food Contact surfaces clean See 36. Wiping Cloths; properly used and stored To store in sanitizer bucket 1

37. Environmental contamination See attached

**Proper Use of Utensils** 

39. Utensils, equipment, & linens; properly used, stored,

40. Single-service & single-use articles; properly stored

dried, & handled/ In use utensils; properly used

38. Approved thawing method

and used

1

43. Adequate ventilation and lighting; designated areas used

45. Physical facilities installed, maintained, and clean

Watch

Need hot water

47. Other Violations

See

1

1

44. Garbage and Refuse properly disposed; facilities maintained

. Toilet Facilities; properly constructed, supplied, and clean

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Stephen Gray	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress: South Goliad	City/State Rock		I	License/Permit # 2147	Page	2 of 2
			TEMPERATURE OBSERVA			_			
Item/Loc	ation	Temp F	Item/Location	Temp	F	Item/Loca	<u>tion</u>		Temp
Hot po	ots not on during insp		Cooler glassFror	t 50	3				
	Bev cooler		Chili in crock po	t 5	1				
F	Freezer -11		Cheese in deep po	ot 50	3				
Deep freezer			Roast beef	53	3				
		Turkey 2	53/	54					
			Milk 54						
			All Tcs foods dis	arded					
Item	AN INCRECTION OF YOUR		SERVATIONS AND CORRECT				IE COMPLETIONS OF		MD
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTEN	TION IS I	uKE	CIED TO TI	TE CONDITIONS OBS	EKVED A	ND
23	Hot water at hand sink	and thre	ee comp 67- need to fix this	perma	ne	ntly May	not use kitcher	until re	epaired
45	To fill small holes in walls where needed								
18	To store spray bottle below clean side of three comp sink not over steam kettles								
18	Using quats sanitizer in spray bottles BUT not approved for food contact without rinsing to use the hard surfaces e sanitizer								
40	Avoid using foil under cups								
42/45									
32	Rug will need to be removed								
!!	Electric residential skillet is only used for personal food May not be used for anything related to this permi								
40	Organize area under Front side table protect coffee filters								
37	TimeTo defrost ice cream freezer for candy bars								
W	Where is lid for hot dog roller unit?								
40	Avoid using card board to line shelving								
	Reminder to use commercial grade equipment only nsf approved								
40	Store spoons inverted in cup								
27	Any and all left overs should be cooled Down aggressively chili in crock pot in cooler 50 / cheese in deep bucket 53								
27	Must discard left overs at night unless you have a solid cooling down method								
	Out of date roast beef is green dated November								
28	Must date mark meats when opening and may only use 6 days worth after opening day								-
02	Must discard all Tcs foods in cooler / meats , cheese, chili, sour cream								
W	When placing ice on product it must be drained Ex water in container of hot sauce and sour cream								
28	Reminder to date hot dogs when opening								
32	Avoid buying containers that have handles to clean as well								
37	Time to defrost freezers								
W	Advised to set up sanitizer bucket for wiping cloths when prepping								
18	-		be approved for food cont						
39	Need to organize mop	room ar	nd store mops to allow to d	ry					
!!	Facility is closing until next wee	ek will cal	I me to reopen on Tuesday when ho	water is ı	esto	red may no	t use food service are	ea without	hot wate
Received (signature)	by:		Print:				Title: Person In Char		
Inspected (signature)	See abov Kelly kirkpa	ıtríck	Print:						
	<u> </u>						Samples: Y N	# collect	.ed