Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date 11/		/20	20	Time in: 10:53	Time out: 12:12		FS 9							Est. Type	Med Risk Category	Page 1	of <u>2</u>
				ction: 1-Routine	2-Follow U		3-Complai		4-In	ıvesti	gatio	n	5-CO/Cons		6-Other	TOTAL/SO	CORE
Estab	e tra	ac 5	74	ne:	l n	Race			**	,		•	✓ Number o	of Repeat Vio of Violations	COS:	7/93	}/A
Phys 2301			ess:		AB	est contro BC 11/20/2 n complian	2020	l	Hood Na		Ne	ed ir			Follow-up: Yes V	1700	
Mark	the a	mplia approp	nce S oriate	Status: Out = not in core points in the OUT box for	each numbered i	item	Mark \		propria	ate box	for I	N, NC	O, NA, COS		ark an √in appropri	olation W-Wate box for R	Vatch
Comp	oliano	ce Sta	tus	Prior	rity Items (3	Points)) violations	Requir	_		<i>te Cor</i> ice Sta		ive Action not to	exceed 3 de	ays		
O I U N T	O I N N C U N O A O			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R		I N	N A	C O S	Employee Health			R	
1			S	1. Proper cooling time a					1				12. Managemen		oyees and conditional	l employees;	
				2. Proper Cold Holding	temperature(A1	°E/ /5°E\	1		_				,	•	and exclusion; No dis	charge from	
V				2. Proper Cold Holding	temperature(41	1 17 43 17	,		•				eyes, nose, and Policy on s	mouth	and exclusion, two dis	scharge from	
V	/			3. Proper Hot Holding to	emperature(135	5°F)									ontamination by Ha	nds	
	~			4. Proper cooking time a Precooked all	and temperature	e				/			14. Hands clear	ned and prop	erly washed/ Gloves	used properly	
				5. Proper reheating proc Hours)	cedure for hot he	olding (16	65°F in 2								th ready to eat foods of		,
				6. Time as a Public Hea	lth Control: pro	ocedures a	& records						Gloves		`		
	~	<u>1 </u>		o. Time as a radic frea	mui control, pro		ac records			_			16 Pasteurized		prohibited food not of		
				Арр	proved Source						~		Pasteurized egg			rered	
				7. Food and ice obtained good condition, safe, an													
V				destruction Mcclain		-, _F								(Chemicals		
	,			8. Food Received at pro To check	per temperature	e							17. Food additiv & Vegetables	ves; approved	d and properly stored	Washing Fruit	ts
					6 G .	•			10				Water on		oples ly identified, stored a	nd used	
			1	9. Food Separated & pro	from Contami		g food		W				Watch stora				
V				preparation, storage, dis No raw		_								Wat	ter/ Plumbing		
V	1			10. Food contact surface Sanitized at 200			aned and			/			backflow device	· .	urce; Plumbing instal	led; proper	
					C . 1							L.,	City appr	ovea		m proper	
				11. Proper disposition o	f returned, prev	viously ser	rved or						20. Approved S	ewage/Waste	ewater Disposal Syste	in, proper	
	•			reconditioned Disca	arded	-			ŀ	4			20. Approved S disposal			m, proper	
0 1			C	reconditioned Disca	arded	ation Ite	ems (2 Poi	nts) vi	0	I N	N N	C	20. Approved S disposal	vithin 10 day	ys		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Cassie Cash	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Trac 574	Physical A Goliac		City/State: Rockwal		Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F				
Hot do	og rollers	137/150	Soda wic	33	Pizza table					
	Tornados	138/140	Wif	-20						
Corn	y dogs / egg rolls	136/135	Wic		Freezer drawer	3/2				
Р	p sandwich	30's	33/34/37		Small single	-3				
Во	iled peanuts	140 up	Pizza warmers (tpho) 122	Upright cooler	45/48				
	Chili	146	Sandwich warme	r	Sausage / pickle	48/45				
Pico	o in cold wells	32	Empanada / sandwic	h 175/ 136						
Cream	er well / whipped cream	39	Hot dog cooler produc	t 41						
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVE	ED AND				
	Using reddy Ice for ba	aged ice								
	Keep and eye on dum		a - lids etc							
	Hot water in restroom	•	<u> </u>							
	Watch corny dogs and		s borderline temp							
			d at pastry case - allergens	listinas						
	All cooked meats are t									
			lled from freezer to thaw w	ith 7 davs						
45	Flooring in both wic - p									
42/45	Minor cleaning of shell		ic - under milk etc							
	No indication to wash	hands at	any self service area							
	Replacing pizzas ever	y two hit	s and sanitizing spatulas a	s well						
W	Most items are prepack	aged exc	ept Kolaches and empanad	as - custo	mer used tongs and places th	nem in bag				
	Ingredients by request for	r hot dogs etc and also Kolaches etc - small allergy statement on glass door to self service unit								
	All items that are times are stickers with the times on the label									
27	Watch hot dog cooler	for cool d	own as ambient was 48 at	time of in:	sp initially					
27	Upright cooler is holding	41-45-48	unit must be monitored to ho	ld 41 or be	low product temps- move Tcs to	colder unit				
	If temp isn't lowering!	(Items h	ave been moved in and ou	t of unit a	II morning)					
39	Back room organization to be addressed to allow to clean area / truck just came									
50	Best to move gloves a	way from	chemicals							
35	Employee drinks allow	ved in clo	sed containers and stored	properly						
	Using digital thermo te									
42/45 /37	GeneralDetailed cleaning in prep area - under behind and around etc									
W	Clean inside pizza ove									
	Tongs and slide holders to be w r s every 4 hrs or less									
Received	l by:		Print:		Title: Person In Charge/ O	wner				
(signature)	See abov	e/e								
Inspected (signature)		, , 4	Print:							
(orginature)	Kelly Kirkpo	itrick	(RS		Samples: Y N # co	ollected				