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: 5/2	1/	20	21	Time in: 9:20	Time out: 10:46	FS 9	Permit #						Est. Type Risk Category Low Page 1 of 2	<u>.</u>	
					tion: 1-Routine	2-Follow U			_	Inves	tiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	E	
Es	tabli	shm	nent 1	Nam			Contact/Owner							* Number of Repeat Violations:  ✓ Number of Violations COS:		
Pł	ysic	al A	ddre				st control :	4	Hoo	od				e trap : Follow-up: Yes No	1	
Go	liad ı			ıce S	tatus: Out = not in co.	$\frac{1}{\text{mpliance}} \text{IN} = \text{in}$	compliance	NO = not	Na observ	/ed	N.A	<u>.                                    </u>		INFO No ✓  plicable COS = corrected on site R = repeat violation W-Watch	1	
M	ark tl	he ap	prop	riate	points in the <b>OUT</b> box for	each numbered it	em Marl	√ in ap	propria	ate bo	x fo	r IN,	NO,	NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days		
Co	Compliance Status							mplia I	ance			we Action not to exceed 5 days	R			
U	N O A O Time and Temperature for Food Safety					R	U		N O	A	o s	Employee Health	K			
		/			1. Proper cooling time a	and temperature				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	_	•			2. Proper Cold Holding	temperature(41°	F/ 45°F)		$\vdash$					13. Proper use of restriction and exclusion; No discharge from		
	~				See					<b>/</b>				eyes, nose, and mouth Screening at arrival		
	<b>/</b>				3. Proper Hot Holding t See									<b>Preventing Contamination by Hands</b>		
	<b>/</b>				4. Proper cooking time All items are precooked					<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly		
		/			5. Proper reheating prod Hours)	cedure for hot ho	lding (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 Hea Stickers on Product / and	alth Control; prod	edures & records							Gloves  Highly Susceptible Populations		
														16. Pasteurized foods used; prohibited food not offered		
						proved Source								Pasteurized eggs used when required All precooked		
	/	7. Food and ice obtained from approgood condition, safe, and unadulterated destruction as a second condition.				nd unadulterated;								Chemicals		
	_				destruction McClan  8. Food Received at pro-		ure							17. Food additives; approved and properly stored; Washing Fruits		
			Checking									<b>/</b>		& Vegetables  18. Toxic substances properly identified, stored and used		
					Protection from Contamination  9. Food Separated & protected, prevented during food					<u> </u>				Watch storage		
	~				preparation, storage, dis No raw									Water/ Plumbing		
	~	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						~			•	19. Water from approved source; Plumbing installed; proper backflow device  City approved				
		/			11. Proper disposition of reconditioned Disca			е		~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
								Points) 1						rective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R	
	~				21. Person in charge pre and perform duties/ Cer 1 plus			,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no un All employees	nauthorized pers	ons/ personnel		Ţ					28. Proper Date Marking and disposition Using before 7!days but label indicates 7		
					Safe Water, Reco	rdkeeping and l Labeling	Food Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital		
	<b>/</b>	23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation					
	/		24. Required records available (shellstock destruction); Packaged Food labeled Labeled or ingredients k			.+		~				30. Food Establishment Permit (Current/ insp sign posted ) Posted				
					Conformance v	with Approved l	Procedures	) L						Utensils, Equipment, and Vending		
			•		25. Compliance with Variance HACCP plan; Variance processing methods; ma	obtained for spe	cialized			/				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
					Cons	sumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	<b>/</b>				26. Posting of Consume foods (Disclosure/Remi Allergy posting					/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
						nt) Violations I	Require Correcti	ve Action	ı Not	to Ex	ccee	ed 90	) Da	Set up ys or Next Inspection, Whichever Comes First		
O U T	I N	N O	N A	C O S	Prevention	of Food Contan	ination	R	O U T	I N	N O	N A	C O S	Food Identification	R	
1	/			o	34. No Evidence of Inse	ect contamination	n, rodent/other		1		/		o	41.Original container labeling (Bulk Food)		
	~				35. Personal Cleanlines Watch	s/eating, drinkin	g or tobacco use							Physical Facilities		
	~				36. Wiping Cloths; prop Stored in	perly used and st	ored		1					42. Non-Food Contact surfaces clean See		
		/			37. Environmental cont	amination				~				43. Adequate ventilation and lighting; designated areas used		
	~				38. Approved thawing a	method				•	1			44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster		
					er Use of Utensil	s		1					45. Physical facilities installed, maintained, and clean See			
1					39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly used, stored,			_				46. Toilet Facilities; properly constructed, supplied, and clean		
1 -					VVATCD SEE	se diensns, prope	iry used				Į		l	Equipped		
	•/				Watch see  40. Single-service & single and used Watch of	ngle-use articles;	properly stored	+			/			47. Other Violations		

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Kim Sanchez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick. RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ETRAC	Physical A Goliac		City/State: Rockwa		Page 2 of 2								
			TEMPERATURE OBSERVAT	TIONS										
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1								
Hot hol	Iding unit for self service		Upright cooler		Under counter cooler WATCH UI	<b>41</b>								
Top	shelf Kolaches	118	Cheese	41	Hot dogs	40/41								
Midd	dle Sausage bis	124	Kolaches	38	Drawer									
Botto	m bacon egg cros	148	Freezer drawers	1/2	Precooked hamburge	rs 3								
Using t	tphc for all 4 hrs or less		Cold top unit		Rollers									
	Pizza	Tphc	Eggs	39	141 / 136/137 / 145/14	18								
Up	right freezer	1	Grated cheese	39	134/145/									
Cond	diment bar Pico	38	Sandwich bar	34/41	Chili	145								
		OB	SERVATIONS AND CORRECTIVE	VE ACTION	NS									
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVE	) AND								
	Hot water at hand sink	in prep	100/ 118 at wash sink at thr	eeComp										
42	Hot water at hand sink in prep 100/ 118 at wash sink at threeComp  Clean air vents where needed													
W	Watch drip from AC - a		nlacement											
39	•		·	nent										
- 00	Watch storage of clean lids in back room under fire equipment  Chemicals and cups separated by toilet paper, on rack													
Chemicals and cups separated by toilet paper on rack  Self serve warmer with doors / open to expose items while accessing to package /														
			<u>'</u>	accessii	ig to package /									
11	Placed into bags with tongs by customers  Using 7 day out dates and code is 6 days out from the first day for a total of 7 days ( not lasting but around 2 days)													
Using 7 day out dates and code is 6 days out from the first day for a total of 7 days (not lasting but around Sliced cheese left on top of cold top not inside a compartment is in 40's - reminder to return to compart (sliced cheese will be used within 4 hrs total time in DZ)  Tossed one egg roll at 112 on roller not turning														
								Tossed one egg roll at 112 on roller not turning  Watch over stocking sandwich bar cooler - allow air to flow						
							Boiled peanuts - 145 F							
	Ice cream freezer —3 / canned foods 38 /													
	Creamer station whipp													
			lispensers cleaned daily											
			<u>'</u>	equest a	nd crust creme donuts with	abels too								
	Ingredients for self service Kolaches etc are available by request and crust creme donuts with labels too Soda cooler wic - 31/36/39 Wif -11													
45	Flooring in wic and wif paint chipped and worn - exposing concrete													
	Wic for milk 35/36													
42/45														
	Egg rolls 30 F ambien													
45	pehind and around sinks and e													
45 General detailed cleaning in wic /back room floors/also in prep under behind and around sinks Place thermo in hot dog cooler in warmest spot and monitor today Using ecosure as well for														
Will provide code reference for date marking for your reference														
Received (signature)	See abov	e/e	Print:		Title: Person In Charge/ Ov	ner								
Inspected (signature)		atrick	Print:											
	6 (Revised 09-2015)		140		Samples: Y N # co	llected								