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	25/2	20	22		Fime out: 9:55		License/Pe							Food handl	Food managers 2	Page 1 of _	2
						2-Follow		3-Complai			Inves	tiga	tion		5-CO/Construction	6-Other	TOTAL/SCO	RE
E	stabli	ishme Trac	ent l	Nan				ct/Owner Net							* Number of Repeat Vio ✓ Number of Violations			
		al Ad]	Pest contro			Но	od		Gr	rease	e trap :	Follow-up: Yes	5/95/	A
23		oliad			Status: Out = not in comp		To provide	ce		Na				ed in		No 🗸		
M					Status: Out = not in comp points in the OUT box for each	ch numbered	d item	N(Mark Σ	O = not o $C = not o$							n site $\mathbf{R} = \text{repeat vio}$ Iark an in appropriat		ch
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		~			-	·					~				knowledge, responsibilities,	and reporting		
	/				2. Proper Cold Holding ter Watch upright of	mperature(4	41°F/ 45°F)	ı			/				13. Proper use of restriction eyes, nose, and mouth		charge from	
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_	•							temps see			ار				14. Hands cleaned and prop	ontamination by Han perly washed/ Gloves u		
W					4. Proper cooking time and Watch rollers for corny dog5. Proper reheating proced			55°E in 2			~				15. No bare hand contact wi			-
		/			Hours)	iure for flot	. Holding (10)3 1 III 2			~				alternate method properly fo			
	/				6. Time as a Public Health Using TPHC labels	Control; p	procedures &	& records							Highly Sus	sceptible Populations		
					Osing 11 110 labels										16. Pasteurized foods used;	prohibited food not of		
					Appro	oved Sourc	ce					1	•		Pasteurized eggs used when Precooked	required		
	. /				7. Food and ice obtained for good condition, safe, and u											Chamiasla		
	•				destruction		·								'	Chemicals		
	/				8. Food Received at prope To always check	_	ure						/		17. Food additives; approve & Vegetables	d and properly stored;	Washing Fruits	
					Protection fr		mination				1		•		18. Toxic substances proper	ly identified, stored an	nd used	+
					9. Food Separated & prote	ected, preve	ented during	food							Stored away	4/ Dll		
	V				preparation, storage, displa	•										ter/ Plumbing		
	/				10. Food contact surfaces sanitized at 200 pp	and Returna m/temperat	ture Move bu	ned and ucket closer			~			•	19. Water from approved so backflow device City approved	urce; Plumbing install	ed; proper	
		/			11. Proper disposition of reconditioned Discar	returned, pre	eviously ser	rved or			~				20. Approved Sewage/Wast disposal	ewater Disposal System	m, proper	
	ш										ions	Rom	uire	Cor	rective Action within 10 da			
					Prior	ity Found	dation Ite	ems (2 Poi	ints) v	iolat	tons i	rcy		COL	recure menun 10 da	ys		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Kim Sanchez	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Trac 574	Physical Address: Goliad			State: ckwall		FS 9105		<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA	TION	NS						
Item/Loc		Temp F	Item/Location	<u>Te</u>	Cemp F	Item/Locat			Temp 1		
Wic Id	cs area	38/39	Hot dog rollers		Condiments Pico 38						
	General	36	138/142/146		Chili 143						
Ν	lon Tcs unit	40.8-41	Tornado rollers			Hot holding Kolaches			169		
	Wif	-7	136/141/144			Ambient			139-163		
Cold	Wells creamers		Egg roll		141	Ready now cooler cole slav		slaw	39		
	Milk	38	Corny dogs still cookin	g 1	122	Pizza TAble			38		
Во	iled peanuts	167/157	Ice cream freeze	r -	-14	Chicken / cheese		se	38/41		
	Salad unit	40/41	Freezer drawer	1:	2 -23	Н	ot drawers		179/184		
		OB	SERVATIONS AND CORRECT	IVE A	ACTION	S			1		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION	IS DIREC	CTED TO TH	E CONDITIONS OBSERV	/ED AN	ND		
	Krispy Kreme donuts w	ith ingred	dients list and additional pos	sting	on ou	tside Wif	unit (one without	ingre	dients)		
42/45			and also on shelving where								
47/45/32		<u> </u>	n Wic and address peeling								
W			ow for ease in cleaning								
W	<u> </u>		in wif rain drop in front of fa	ans/	watch	shelving	g height /				
32/45	Peeling paint on floor		•				<u> </u>				
W	<u> </u>			crea	amer	stations f	for milk - must be	mon	itored		
	Allowing customers to remove and replace screw caps at creamer stations for milk - must be monitored Spigots and Bev nozzles are w r s daily										
W	Will watch egg roll unit	for corn	y dog temps - in cooking P	roce	ess at t	time of insp					
	Using tphc for all items	s in both	holding self service unit								
	Customer self service	was expanded with The remodel and hand washing is only available in the restroom									
	Requested a hand sin	k on the plans for customers to use and this was not considered									
	Hot water at hand sink	103 and	at three comp sink 127								
	Sinks sanitizer 200Pp	m / watcł	n low handing utensils arou	ınd s	spraye	er					
W									∍p area		
Breakfast drawers 18/1 F											
	Upright cooler Kolaches	38/ hot d	og 45 just returned from serv	rice /	/ sausa	ges 41/ e	gg rolls 45 just take	en to	service		
W	Will need to monitor th	is unit ar	nd always try return foods a	as qu	uickly	as possik	ole to cooler				
	Upright freezer all 6.3 F										
	Gloves used to touch rte foods										
	All meats are precooked and rethermalized and given a tphc of less than 4 hrs										
	Using probe and laser	combo	Liani	 -	- nvi	rome	ntal numr	ا کر	i t		
Test strips available Liquid Enviromental pu											
		umpster area looks good and the last pumping was									
	Using reddy ice 4-20-2022										
!!		employe	es have food handlers card	s oth	her tha						
Received (signature)	See abov	/e	Print:				Title: Person In Charge/	Owner			
Inspected			Print:								
(signature)	Kelly kírkpo	ıtrick	$\langle RS $				Samples: Y N #	collecte	ad		
orm EH_06			į.					June	,		