Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 4/9/24					Time in: 9:50		ne out:):45		FS-9								10	Food handlers	Page 1	of <u>2</u>		
Purpose of Inspection						1-Routine 2-Follow Up 3			3-Complaint			4-Investigation					5-CO/Construction 6-Other		TOTAL/SCORE			
Ra	isir	ng (Car		ne: 5 #152			Corp	act/Owner Norate	Name							Number of Repeat V Number of Violation	ıs COS:	2/98	R/Δ		
	4 E		Rock	wall			Orki	t contro n 3/22/	24		Co		ire 3/2	!	LES	S 3/6	e trap :/ waste oil 6/24 1500g Dar pro	Follow-up: Yes No	<u> </u>			
Ma	ırk tl	Com he ap	pliar	riate	otatus: Out = not in corpoints in the OUT box for	each n	numbered ite	m	Mark '		check	marl	k in a	ppro	pria	te bo	plicable COS = corrected ox for IN, NO, NA, COS ive Action not to exceed 3	on site \mathbf{R} = repeat vi Mark an in appropria	olation W= te box for R	Watch		
Compliance Status										Compliance Status			Stat	us	re neuon noi to exceed 5 days							
O U T	I N	N O	N A	C O S	Time and Tem $(F = details)$		ture for Fo Fahrenheit		ety	R			I N	N O	N A	C O S	E	mployee Health		R		
			<		1. Proper cooling time a	and ter	nperature					•	/				12. Management, food em knowledge, responsibilitie		l employees;			
	~				2. Proper Cold Holding See	tempe	erature(41°1	F/ 45°F)			•	/				13. Proper use of restriction eyes, nose, and mouth	on and exclusion; No di	scharge from			
	/				3. Proper Hot Holding t See	emper	rature(135°)	F)									Preventing	Contamination by Ha	nds			
	~				4. Proper cooking time See	and te	mperature					•	/				14. Hands cleaned and pro	operly washed/ Gloves	used properly			
			/		5. Proper reheating proc Hours)	cedure	for hot hol	ding (1	65°F in 2			•	/				15. No bare hand contact valternate method properly Gloves			_)		
	/				6. Time as a Public Hea	ılth Co	ontrol; proce	edures	& records									usceptible Population	3			
					Approved Source						Ī	•	/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs					
	/	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith																Chemicals				
	~				8. Food Received at proper temperature Checking on invoice							•	/				17. Food additives; approv & Vegetables Water	ved and properly stored	; Washing Fru	iits		
					Protection	Protection from Contamination							/				18. Toxic substances prop	erly identified, stored a	nd used			
	~				9. Food Separated & propreparation, storage, dis	g food								W	ater/ Plumbing							
	/				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _200_ ppm/temperature							•				ł	19. Water from approved s backflow device City Approved	source; Plumbing instal	led; proper			
	/				11. Proper disposition of reconditioned Disco	of returnation	rned, previo	ously se	rved or			•	/				20. Approved Sewage/Wa disposal	stewater Disposal Syste	em, proper			
					Pri	ority	Foundat	tion It	ems (2 Po	_	viol						rective Action within 10 a	lays				
O U T	I N	N O	N A	C O S	Demonstration					R					N A	C O S	Food Tempera	ture Control/ Identifi	cation	R		
	/				21. Person in charge pre and perform duties/ Cer 10	tified	Food Mana	ager (Cl	FM)								27. Proper cooling method Maintain Product Tempera	ature	equate to			
	/				22. Food Handler/ no ui 68, before employee	nautho start	orized persons s first shif	ons/ pers t	sonnel			•	/				28. Proper Date Marking a Cook date labels	•				
					Safe Water, Recor	rdkeej Labe		ood Pa	ckage			•					29. Thermometers provide Thermal test strips Digital thermo, St		ted; Chemica	1/		
	~				23. Hot and Cold Water available; adequate pressure, safe 121, good pressure													ent, Prerequisite for (peration			
	/				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							•					30. Food Establishment Posted and cui	-	rent/ insp pos	ted		
					Conformance v 25. Compliance with Va												Utensils, E	quipment, and Vendi				
	~				HACCP plan; Variance processing methods; ma	obtair anufac	ned for spec cturer instru	cialized	ess, and			•					supplied, used Equipped	g facilities: Accessible	and property			
							r Advisory					•	/				32. Food and Non-food Codesigned, constructed, and		e, properly			
	/				26. Posting of Consume foods (Disclosure/Remi Ingredients upon red	inder/E	Buffet Plate	v or und e)/ Aller	ler cooked gen Label			•					33. Warewashing Facilitie Service sink or curb cleani Set up and equ	ing facility provided	, used/			
О	I	N	N	С	Core Items (1 Poin	nt) Vi	iolations R	Require	Corrective	Actio	on N	_			d 90 N	Day	ys or Next Inspection , W	hichever Comes First		R		
O U T	N	O	A	o s	Prevention of 34. No Evidence of Inse							U T	N		A	o s	Foo 41.Original container labe	od Identification				
	•				animals							•					-					
	/				35. Personal Cleanliness/eating, drinking or tobacco use								ار				Ph 42. Non-Food Contact sur	nysical Facilities				
	/				36. Wiping Cloths; properly used and stored Stored in solution 200ppm												43. Adequate ventilation a		areas usad			
1					37. Environmental control See	moth -	d					•								d		
	/				38. Approved thawing r Refrigerator	memoc	u					-+	/	4			44. Garbage and Refuse pr45. Physical facilities insta			u		
							of Utensils		1			1					See	,				
	~				39. Utensils, equipment dried, & handled/ In us	se uten	sils; proper	ly used				•	/				46. Toilet Facilities; prope Cleaned and s		zu, and clean			
	/				40. Single-service & sin and used	ngle-us	se articles;	properly	y stored					•	~		47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Eckert	Ashley Eckert	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ng Cane's #152	Physical A 1114		City/State: Rockwal	I, Tx	License/Permit # FS-9261	Page	2 of 2					
	<u> </u>		TEMPERATURE OBSERVAT	IONS									
Item/Loc		Temp	Item/Location	Temp	Item/Locat			Temp					
Front	counter cooler	38	Batter service line	38	Dine	In cold holdi	ng						
	WIC amb	35	Below amb	38	Slaw/cane sauce			41/40					
W	IF amb HTT	10.1	Fry freezer	15	Lettuce			39					
	Chicken		Cooking		Below amb			40					
36	,37,36,35,36		Chicken	209	Drive thru cold holding								
С	anes sauce	38	Hot holding			Lettuce		39					
	Coleslaw	40	Chix/fries	148/144	Slaw	/canes saud	ce	39/39					
	Batter	38	Prep cooler	40	В	elow amb		39					
τ.	OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F												
	Restrooms equipped, temp greater than 103 in each room												
	Hand sinks equipped, all sinks throughout kitchen greater than 105												
	3 comp sink set up, 12	<u> </u>	quat sani 200ppm										
	Cleaning soda nozzle	•											
4-			ea and lemonade cleaned d	aily									
45	Rear service door air o												
45 45	Missing ceiling tile above chemical storage Need to clean ceiling tiles in Mop sink area												
37			ndensation on pipes and be	hind unit									
37			en condensation in top of ur										
	Sanitizer buckets filled	d at 3 cor	mp sink										
Received by: (signature) Print: Title: Person In Charge/ Owner													
, ,	See abov	<u>/e</u>	See abo	ove									
Inspected (signature)		<t.< td=""><td>Richard</td><td>Hill</td><td></td><td>Samples: Y N # c</td><td>ollecte</td><td>ed</td></t.<>	Richard	Hill		Samples: Y N # c	ollecte	ed					
Form FH-06	6 (Revised 09-2015)		\\			F = -1 # 0							