Followup fee of \$50.00 after Initial Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

10/16/23			23		9:55 11:05			-S-92	261						6	78	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla  Establishment Name: Contact/Owner I						4-Investigation			ation	1	5-CO/Construction	6-Other	TOTAL/SO	TOTAL/SCORE				
Raising Cane's #152 Corporate						ame:						Number of Repeat Violations: Vnumber of Violations COS:		0/07	/OZ/A			
Pł	ivsic	al A	Addre	ess:	Rockwall, Tx 75	087 Pel	est control king 9/19/2			Hood Grease t 9/19/23 LES 6/5/2					e trap :/ waste oil 5/23 1500g	Follow-up: Yes 3/97/		/ <b>A</b>
		Cor	nplia	nce S	Status: Out = not in com	$\frac{IN}{\text{npliance}} = in$	compliance	NO	= not o	bserv	ved		<b>1</b> = n	ot ap		on site $\mathbf{R} = \text{repeat vio}$ fark an $\mathbf{X}$ in appropriat	lation W= V	Vatch
M	ark t	he a	pprop	riate	e points in the <b>OUT</b> box for e	each numbered i	item	Mark 'v							ox for IN, NO, NA, COS Mive Action not to exceed 3 d		e box for R	
Compliance Status  O I I N N C Time and Temperature for Food Safety						R	_	ompli	iance N	e Status N C		,						
T					(F = de)	(F = degrees Fahrenheit)				U T	N	0	A C	o s		ployee Health		
		/			Proper cooling time ar	nd temperature	:				~				12. Management, food empl knowledge, responsibilities,		employees;	
					2. Proper Cold Holding t	emperature(41	°F/ 45°F)								13. Proper use of restriction	and exclusion; No dis	charge from	
	•				See	(125	10E)				•				eyes, nose, and mouth			
	<b>'</b>				3. Proper Hot Holding te See										_	ontamination by Han		
	~				4. Proper cooking time a See						<b>'</b>				14. Hands cleaned and prop Gloves in use			
		/	'		5. Proper reheating proce Hours)	edure for hot he	olding (165	°F in 2			~				15. No bare hand contact wi alternate method properly fo			
	/				6. Time as a Public Heal	th Control; pro	ocedures &	records							Highly Sus	sceptible Populations		
					Using for dine in boards										16. Pasteurized foods used; prohibited food not offered			
	1		1			roved Source		1.							Pasteurized eggs used when required Eggs for batter			
	/				7. Food and ice obtained good condition, safe, and	l unadulterated		ood in							Chemicals			
					destruction Ben E k								ı		17 Fand additional amount	d and manuals stoned.	Washing Emi	4.0
	~				8. Food Received at prop Need to be rec			се			~				17. Food additives; approved & Vegetables <b>N/a</b>	d and property stored;	wasning Frui	.S
			<u> </u>		Protection	from Contami	ination				/				18. Toxic substances proper	ly identified, stored an	d used	
	~				9. Food Separated & pro preparation, storage, disp			ood			-				Wat	ter/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p			ed and			~			-	19. Water from approved so backflow device City approved	ource; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Discal						~				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
					Prio	rity Founda	ation Iten	ns (2 Poi							rrective Action within 10 da	ys		
O U T	I N	N O	N A	C O S					nts) vi	olati O U T		Req	uire N A	Cor C O S		ys ure Control/ Identific	ation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

aisin	nent Name: g Cane's #152	Physical A 1114 E		City/State: <b>Rockwal</b>	I, Tx	License/Permit # FS-9261	Page	2 of 2			
	9		TEMPERATURE OBSERVA		.,						
em/Loca		Temp	Item/Location	Temp	Item/Loc	ation		Temp			
evera	ge fridge pos	38	WIF	4	Cooked chicken		en	20			
	WIC	35	All items HTT		Hot holding chick			14			
	Chicken		UC fridge by drivethru	40	Dine In board						
	39, 38, 38, 38		Reach in freezer	-4	Cane's sauce		e	40			
Slaw		39	All items htt		Slaw			41			
	Cane's sauce	38	Chicken	39		e Thur board					
	Batter	38	Batter	40	S	law/ lettuce	<u> </u>	36/			
			UC bread fridge	_		ane's sauc	е	3			
em	AN INCRECTION OF VOLD		SSERVATIONS AND CORRECTI			CHE CONDITIONS OBSE	EDVED A	NID			
umber	NOTED BELOW: all temperate		ENT HAS BEEN MADE. YOUR ATTEN' 1 F	TION IS DIRE	ECTED TO 1	THE CONDITIONS OBSE	ERVED A	ND			
44	Please call city to request dumpsters to be fixed or swapped out										
	Restrooms equipped greater than 102										
	Soda machine nozzles cleaned nightly, tea dispensers cleaned nightly as well										
	Hand sink equipped 110										
	3comp sink setup 125 quat sani 200ppm										
	Fly observed near bread racks, front of WIC door, breading station										
	General cleaning walls mop sink, replace missing ceiling tile										
	Great chemical storage, well organized										
45	Need to fill holes in FRP where needed										
	Hot holding for chicken 6 mins, fries 3mins then discarding waste										
	Dine In boards using TPHC, discarding every 2hrs										
45	Vents need to be cleaned in front of hood system										
45	Clean floor drains where needed throughout kitchen										
	Olean neer diams where needed infoughout kitchen										
eceived	See Abc		See ab			Title: Person In Charg	e/ Owner	•			
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spected	<del></del>	. 1	Print: Richard								