\$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

		11:25	25 FS 9261			current					39 0	Page 1 of 2					
Establishment Name:			2-Follow U		3-Complaint oct/Owner N		_  4-I	Invest	tigat	tion	L	5-CO/Construction 6-Other TOTAL/SCO  * Number of Repeat Violations:	ORE				
	Raising canes 152 Physical Address: Pes					Canes Pest control: Hood Greas						C		V Number of Violations COS:	/A		
1114			ires	ss:		Ork	kin 03/02/	/2023		02/20			Les 15	500	e trap: waste oil : Follow-up: Yes 7/93/23/23 / darpro for waste oil No 7/9		
Marl	k th	C <b>ompl</b> e appr	iano opri	ce Si	tatus: Out = not in compoints in the OUT box for e	npliance IN = in each numbered it	i compliant item	ce NO Mark	not of in ap						blicable $COS = corrected on site$ $NA, COS$ $Mark an$ $NA, COS$ $R = repeat violation W-Wa$ $V$ in appropriate box for $R$	itch	
								violations	Requir	_				_	ve Action not to exceed 3 days		
О	N O A O Time and Temperature for Food Safety			R	О	O I N U N O		N C A O	2	Employee Health							
Ť					T			S	3	12. Management, food employees and conditional employees;							
						~				knowledge, responsibilities, and reporting							
				)		W	_				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
H	3. Proper Hot Holding temperature(135				5°F)		State code						State code says at all hand sinks				
H	4. Proper cooking time and temperature See  5. Proper reheating procedure for hot holding								T			Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly					
-					55°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 Heal Prep only	lth Control; pro	ocedures d	& records							Highly Susceptible Populations		
					Ann	proved Source	700								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained			Food in							Yes		
					good condition, safe, and	d unadulterated									Chemicals		
	4				destruction Ben e Ko		2								17. Food additives; approved and properly stored; Washing Fruits		
·					Arriving with a	_	C				<b>/</b>				Water only		
	L				Protection	from Contami	ination			W	1				18. Toxic substances properly identified, stored and used Watch soap		
Π.					9. Food Separated & pro preparation, storage, disp			g food							Water/ Plumbing		
H			+		10 Food contact surface	as and Daturnah	alas : Class	ned and				1			19. Water from approved source; Plumbing installed; proper		
3			٠		Sanitized at 100 p	opm/temperatur	re Cos 2	200'ppm		W	<b>/</b>				backflow device Watch under dining room soda		
		/			11. Proper disposition of reconditioned Disca	f returned, previ	iously ser	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
					DISC										Watch		
	_				Drio	rity Founda	otion Ita	ome (2 Doi	ntc)	alati	one L	2001	ina C		recting Action within 10 days	•	
U	I N		4	C O S	Prio Demonstration				nts) vi	O U	I	N	N C A O	5	Food Temperature Control/ Identification	R	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Francisco Zaragoza	Print:	Title: Person In Charge/ Owner Manager on duty
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ng canes	Physical A 1114		City/State: Rockwa		License/Permit # FS 9261		Page <u>2</u> of <u>2</u>			
	J		TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		Tem	np l			
Under counter cooler		31	Breading station	ı 37	V	Wif		<u>.9</u>			
Dr	rive thru unit	40	Chicken	38							
	Dt board	36	Batter	39							
	Lettuce	40	Wic	35							
D	ine in board	38	Chicken	38							
	Lettuce	41	Sauce	41							
Cook	king temp chicken	200	Lemon for reference	e 41							
Uprig	ht freezer / slacker	23									
		OF	SERVATIONS AND CORRECTI	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
	Dumpster area looks much better										
	Hot water 101 F front hand sink										
	Cleaning inside ice machine by weekly / interior is dark so watch like deposit etc										
	Cleaning inside ice machine by weekly / interior is dark so watch like deposit etc  Cleaning nozzles nightly										
	Using Sani wipes 200 ppm for tables  Working on doors to coolers										
10/cos	Working on doors to coolers  Sanitizer in busket not showing on string PLIT found it in cloth towal 200 ppm / gueta hinding issue. to wat towal first										
10/003	Sanitizer in bucket not showing on strips BUT found it in cloth towel 200 ppm / quats binding issue - to wet towel first Tested sanitizer at sink - 200 ppm										
	Changing flour every 4 batters										
	Hot water at three comp 121										
	Watching items over sink to avoid splashing with sprayer										
45	Fill holes in walls next to 3 comp										
	Butter for best quality		<u>P</u>								
	· · · · · ·	•									
37	Using P liquid for batter  To address ice in wif behind condenser on ceiling										
- 07	Great date marking										
	Watch storage of gloves on back shelf										
	Keep an eye on staining at tea containers										
45	To clean drain under ice machine										
W	Plumbing was approved by plumbing inspector to have air gap at soda station in dining room checked										
	Hot water at 100' restrooms										
	Using Iollipop thermo										
	Plans to post inspection sign separate from permit										
	Than to poor mopoulon digit departate from permit										
Received (signature)	See abov	e	Print:		Title: Po	erson In Char	ge/ Owner				
Inspected (signature)		ıtríck	Print:								
	<i>-</i> 1				Samples	s: Y N	# collected				