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
Allergy policy/training Vomit clean up Employee health
Employee health

	ate:	10	/20	ገ <b>ጋ</b>	Time in: 29:19	Time out: 10:27	License/Po		t۵	n	٦e <sup>.</sup>	+ +,	^ I	be read All employees 5 Page 1 of	2
					tion: 1-Routine	2-Follow Up	3-Complai			Inves				5-CO/Construction 6-Other TOTAL/SCO	RE
Es	stabli	ishm	nent :	Nan	ne:	C	ontact/Owner N			222 ( 0)	, <del>, , , , , , , , , , , , , , , , , , </del>			* Number of Repeat Violations:  Vumber of Violations COS:	
-	aisii iysic	<u> </u>			152	Pest co	anes		Нос	h		Gr	ease	se trap: Follow-up: Yes 7	/B
I-3		ui / i	uure			Orkin m	onthly			1/22				500 gals 12/14/21 No No	
M					Status: Out = not in cor points in the OUT box for	mpliance IN = in comp each numbered item	pliance NO Mark •	0 = not o $in ap$						pplicable COS = corrected on site R = repeat violation W-Wat O, NA, COS Mark an vin appropriate box for R	ch
								-	e Im	ımed	iate	Cori	recti	tive Action not to exceed 3 days	
О		N	N	С	Time and Tem	perature for Food S	Safety	R	О		N	N	C		R
U T		0	A	O S		egrees Fahrenheit)			U T	N	0	A	o S	F . 7	
		/			Proper cooling time a	ina temperature				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°F/4	5°F)	H						13. Proper use of restriction and exclusion; No discharge from	+
	/				See					~				eyes, nose, and mouth To post at hand sink	
		/			3. Proper Hot Holding to	emperature(135°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time a	and temperature				1				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proc	edure for hot holding	g (165°F in 2							15. No bare hand contact with ready to eat foods or approved	1
		V			Hours)									alternate method properly followed (APPROVED Y N. ) Gloves and utensils	
		/			6. Time as a Public Hea Prep only	lth Control; procedu	res & records							Highly Susceptible Populations	
					Apı	proved Source				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained		rce: Food in							Yes	
	~				good condition, safe, an destruction Ben e K	d unadulterated; para								Chemicals	
					8. Food Received at pro	per temperature		H						17. Food additives; approved and properly stored; Washing Fruits	
	V				Delivery monitor	ored thermo						<b>'</b>		& Vegetables Prewashed	
					Protection	from Contaminatio	on		3			(	/	18. Toxic substances properly identified, stored and used See	
	/				<ol> <li>Food Separated &amp; propreparation, storage, dis Watch in wic</li> </ol>		iring food							Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200		Cleaned and		w				ł	19. Water from approved source; Plumbing installed; proper backflow device See hand sink adjustment	Γ
		/			11. Proper disposition o reconditioned	f returned, previousl	y served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch	1
		_													
					Pric	ority Foundation	n Items (2 Po	ints) vi	olati	ions	Requ	uire	Cor	prective Action within 10 days	
O U		N O	N A	CO		ority Foundation	•	ints) vi	O U		Requ N O	uire N A	C O	rrective Action within 10 days	R
O U T	N	N O	N A	C O S		of Knowledge/ Persesent, demonstration	sonnel of knowledge,		0	I	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur	of Knowledge/Persesent, demonstration tified Food Manager	sonnel of knowledge,		O U	I	N	N	C O	Food Temperature Control/ Identification	R
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/	of knowledge, (CFM)  personnel		O U	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled	R
	N	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer  22. Food Handler/ no ur Before starting  Safe Water, Recon	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/ rdkeeping and Food Labeling	of knowledge, (CFM) personnel		O U	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
	N	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer  22. Food Handler/ no ur Before starting  Safe Water, Recon  23. Hot and Cold Water See	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/rdkeeping and Food Labeling available; adequate	of knowledge, (CFM) personnel  I Package pressure, safe		O U	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Using Iollipop nsf  Permit Requirement, Prerequisite for Operation	R
	N	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer  22. Food Handler/ no ur Before starting  Safe Water, Recon  23. Hot and Cold Water	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/rdkeeping and Food Labeling available; adequate ailable (shellstock ta	of knowledge, (CFM) personnel  I Package pressure, safe		O U	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Using lollipop nsf	R
	N	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer  22. Food Handler/ no ur Before starting  Safe Water, Recon  23. Hot and Cold Water See  24. Required records av destruction); Packaged I	of Knowledge/Peresent, demonstration tified Food Manager nauthorized persons/rdkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Proc	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite		O U	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending	R
	N	N O	N A	О	Demonstration  21. Person in charge pre and perform duties/ Cer  22. Food Handler/ no ur Before starting  Safe Water, Recon  23. Hot and Cold Water See  24. Required records av destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/rdkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized lobtained for speciali	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and		O U	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting	R
	N	N O	N A	О	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Recor 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma No log	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/rdkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized lobtained for speciali	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and		2	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using Iollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly	R
	N	N O	N A	О	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Recor 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma No log	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/rdkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized lobtained for special unufacturer instruction	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and		O U T	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	R
	N	N O	N A	О	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Recor  23. Hot and Cold Water See 24. Required records av destruction); Packaged I  Conformance with Variance processing methods; mand No log  Cons  26. Posting of Consume foods (Disclosure/Remi	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/rdkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized I obtained for specialized I obtained for specialized I obtained for specialized sumer Advisory or Advisories; raw or nder/Buffet Plate)/A	of knowledge, (CFM) personnel  I Package pressure, safe gg; parasite  edures Process, and ized ons  under cooked thlergen Label		2	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using Iollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
	N	N O	N A	О	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Recor 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma No log Cons 26. Posting of Consume foods (Disclosure/Remi Discussed allergy posting consumers)	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/ordkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized I obtained for specializatura instruction sumer Advisory or Advisories; raw or nder/Buffet Plate)/ A olicy / ingredients	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and ized ons  under cooked kllergen Label by request	R	2 2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 110 plus  ays or Next Inspection, Whichever Comes First	
OUU		N O	N A	O S	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Record 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Variance processing methods; mand No log Cons 26. Posting of Consume foods (Disclosure/Remi Discussed allergy potential Core Items (1 Poins Core	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/ordkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized I obtained for specializatura instruction sumer Advisory or Advisories; raw or nder/Buffet Plate)/ A olicy / ingredients	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite edures Process, and ized ins under cooked thlergen Label by request	R	2 2 Not	V V V V V V V V V V V V V V V V V V V	NOO	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using Iollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 110 plus  ass or Next Inspection, Whichever Comes First	R
О О		N		O S	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Record 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Variance processing methods; ma No log Cons 26. Posting of Consume foods (Disclosure/Remin Discussed allergy processed allergy processing methods (Tongo Consume foods (Disclosure/Remin Discussed allergy processed allergy processing methods (Tongo Consume foods (Disclosure/Remin Discussed allergy processed allergy	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/ordkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized lobtained for specializatura for the sumer Advisory or Advisories; raw or nder/Buffet Plate)/ Aplicy / ingredients at Violations Requires for Food Contaminator of Food Contaminator food Manager Processes (1) Violations Requires for Food Contaminator for food Manager Processes (2) Food Contaminator for food Manager Processes (3) Food Contaminator for food Manager Processes (4) Processes (4) Processes (4) Processes (5) Processes (5) Processes (6) Processes	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and ized ons  under cooked Allergen Label by request aire Corrective	Action	2 2	I N V	N O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using Iollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 110 plus  ass or Next Inspection, Whichever Comes First	
OUU		N		O S	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Record 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Variance processing methods; man No log Cons 26. Posting of Consume foods (Disclosure/Remi Discussed allergy po Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch	of Knowledge/Peresent, demonstration tified Food Manager nauthorized persons/rdkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized I obtained for speciali unufacturer instruction sumer Advisory or Advisories; raw or nder/Buffet Plate)/ A policy / ingredients to Violations Requirements of Food Contamination, rocete contamination, rocessent, description of Food Contamination, description of Food Contamination, d	of knowledge, (CFM) personnel I Package pressure, safe ggs; parasite edures Process, and ized ins under cooked Allergen Label by request uire Corrective tion dent/other	Action	2 2 Not	I N V	N O O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using Iollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 110 plus  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)	
OUT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N		O S	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Record 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma No log Cons 26. Posting of Consume foods (Disclosure/Remi Discussed allergy por Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch 35. Personal Cleanliness Stored Sep 36. Wiping Cloths: processing Core Items (10 Poin Sep 36. Wiping Cloths: processing Core Items (10 Poin Sep 36. Wiping Cloths: processing Core Items (10 Poin Sep 36. Wiping Cloths: processing Core Items (10 Poin Sep 36. Wiping Cloths: processing Core Items (10 Poin Sep 36. Wiping Cloths: processing	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/ordkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized lobtained for specializature and active and active are active and active and active are active and active	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and ized ons  under cooked Allergen Label by request aire Corrective tion dent/other tobacco use	Action	2 2 Not	I N V	N O O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 110 plus  ays or Next Inspection, Whichever Comes First  Food Identification	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N		O S	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Record 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Variance processing methods; ma No log Cons 26. Posting of Consume foods (Disclosure/Remi Discussed allergy processed allergy processing methods (Disclosure/Remi Discussed allergy processing methods) 25. Personal Cleanliness Stored Sep 36. Wiping Cloths; prop Always store in 37. Environmental contains and performental contains and per	esent, demonstration tified Food Manager nauthorized persons/ rdkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized lobtained for specialized obtained for specialized radiation for specialized representation of the process of the process of Food Contamination, rose/eating, drinking or perly used and stored ISIOE SANITIZE	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and ized ons  under cooked Allergen Label by request aire Corrective tion dent/other tobacco use	Action	2 2 Not	I N V	N O O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  110 plus  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch	
OUT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N		O S	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Record 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Variance processing methods; ma No log Cons 26. Posting of Consume foods (Disclosure/Remi Discussed allergy processed allergy processing methods (Disclosure/Remi Discussed allergy processed allergy processing methods (Disclosure/Remi Discussed allergy processed allergy processe	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/ordkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized I obtained for specialized I obtain	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and ized ons  under cooked Allergen Label by request aire Corrective tion dent/other tobacco use	Action	2 2 Not	I N V	N O O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 110 plus  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used	
OUT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N		O S	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Record 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Conformance with Variance processing methods; ma No log Cons 26. Posting of Consume foods (Disclosure/Remi Discussed allergy processed allergy processing methods (Disclosure/Remi Discussed allergy processing methods) 25. Personal Cleanliness Stored Sep 36. Wiping Cloths; prop Always store in 37. Environmental contains and performental contains and per	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/ordkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized I obtained for specialized I obtain	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and ized ons  under cooked Allergen Label by request aire Corrective tion dent/other tobacco use	Action	2 2 0 U T	to Et I	N O O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 110 plus  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Looks Qood	
OUT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N		O S	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Record  23. Hot and Cold Water See  24. Required records av destruction); Packaged Identification of the second of the secon	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/ordkeeping and Food Labeling available; adequate ailable (shellstock tare Food labeled with Approved Procariance, Specialized I obtained for Sunday I of Food Contamination of Food Contamination, roseleating, drinking or oberly used and stored I side Sanitized I amination method	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and ized ins  under cooked Allergen Label by request uire Corrective tion dent/other tobacco use	Action	2 2 Not	to Et I	N O O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 110 plus  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Looks good  45. Physical facilities installed, maintained, and clean See	
OUT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N		O S	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Before starting  Safe Water, Record  23. Hot and Cold Water See  24. Required records av destruction); Packaged Identified to the second se	of Knowledge/Persesent, demonstration tified Food Manager nauthorized persons/ordkeeping and Food Labeling available; adequate ailable (shellstock ta Food labeled with Approved Procariance, Specialized I obtained for Security I ingredients at Violations Required Food Contamination, roselection of Food Contamination of Security used and stored Sciide Sanitized amination method  Tuse of Utensils  A linens; properly ue utensils; prop	of knowledge, (CFM) personnel  I Package pressure, safe gs; parasite  edures Process, and ized ons  under cooked Allergen Label by request aire Corrective tion dent/other tobacco use	Action	2 2 0 U T	to Et I	N O O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Labeled  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using lollipop nsf  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Posting  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 110 plus  avs or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean Watch  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Looks Good  45. Physical facilities installed, maintained, and clean	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ng canes	Physical Address:		City/State: <b>Rockwal</b>	1	Page <u>2</u> of <u>2</u>					
	<u> </u>		TEMPERATURE OBSERVAT	IONS							
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	<u>Temp</u>					
Front	counter under cooler	36/37	Chicken breading station chicker	39	Wif	18					
Dr	rive thru unit	38	Under heath batter	40							
Under o	counter cooler with sauce	59	Chicken in containers at room	ו							
Co	oleSlaw unit	34	Temp being weighed	35/36/37							
Can	es sauce unit	38.4	Wic								
Le	ttuce on top	41	Chicken	38							
_	ry freezer	9	Chicken	39							
	,		Chicken	39							
		OB	SERVATIONS AND CORRECTIVE		I NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F		ENT HAS BEEN MADE. YOUR ATTENT			RVED AND					
		nood - no	ed drain plug for dumpstor								
	Dumpster area looks good - need drain plug for dumpster  Avoid washing down shelving etc unit storm drain										
	Avoid washing down shelving etc unit storm drain  Hot water 128 at hand sink / 120 at three comp// 105 at hand sink at chicken / back hand sink 66 and RR hand sink 66										
	Hot water 128 at hand sink / 120 at three comp -'/ 105 at hand sink at chicken / back hand sink 66 and RR hand sink 66										
32	Ice container under counter is drainable  Keen an eye on and address oxidation inside ice machine on ceiling										
45	Keep an eye on and address oxidation inside ice machine on ceiling  Fill all holes in walls under drive Thru window										
	Cleaning spigots on te										
18 /cos	0 1 0			pproved for fo	ood contact / avoid hanging on shelf ne	ext to styro after us					
	Watch when spraying spic n span from standing onto floor for any back spray / also not approved for food contact / avoid hanging on shelf next to styro after use Large container of sauce inside row door cooler - unit is not working g										
	Cole slaw just made and placed into unit / coke slaw unit door on left is popping open										
	Sanitizer in bucket 200 ppm										
18/39	+										
	D Avoid storing spic n span next to grill over gloves										
	Wiping cloths to be stored in sanitizer										
	Reminder about nail brushes — disposable or store in sanitizer - at back hand sink										
31	Avoid storing brasso over hand sink / also avoid storing scissors inside sink										
31	Hot water at this back hand sink is only 95 - to be mixed to 100 min										
	Chicken portioned / weighing 20 out of each container / scale and lids and clip board/ pen are all contaminated										
	Entire area is cleaned and sanitized after doing this - to take special attention to lids and containers										
37	Avoid storing boxes of lemons etc over containers of lemonade - reminder that these boxes may have been or										
	floor of delivery truck before delivery										
37	Avoid storing bags of fries on floor in wif										
18	Avoid cleaning shelving with spray over bags of bread										
	Watch cleaning doing a good job										
	Washing shelving outside at insp										
Received	ed by: Print: Title: Person In Charge/ Owner										
(signature)	See abov Kelly kirkpa	'e									
Inspected	l by:	_	Print:								
(signature)	Kelly kírkpa	tríck	$\mathcal{RS}$		Samples: Y N	# collected					