Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

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

10/		/20	20	10:55	Time out: 12:04		FS 92							FF / DI Risk Category FA / DI Med Page 1 of _	2
		of In ment		tion: 1-Routine	2-Follow U		3-Complain act/Owner N		4-I	nvest	tigat	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
				#152		Corp		anie.						✓ Number of Violations COS:	Λ
Phys 1114		Addro 30	ess:			est contro kin 07/15/			Hoo 08/20					etrap : Follow-up: Yes 7	_
	Co	mplia	nce S	Status: Out = not in con	iipiianice	complianc	110	= not o						olicable COS = corrected on site R = repeat violation W-Water	ch
Mark	the	approp	oriate	points in the OUT box for e									_	, NA, COS Mark an √in appropriate box for R ve Action not to exceed 3 days	
Com	plian N	ce Sta	tus	Time and Temp	-			R	_	mplia	nce	Statu	_	-	R
U I			o s	(F = de)	grees Fahrenhe	eit)	ty		U T	N			o	Employee Health	
	V			Proper cooling time as	nd temperature									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	+			Proper Cold Holding t	temperature(41°	°F/ 45°F))		H		+		-	13. Proper use of restriction and exclusion; No discharge from	_
V				See	_					/				eyes, nose, and mouth Screening at arrival	
V	1			3. Proper Hot Holding to 190	emperature(135°	°F)								Preventing Contamination by Hands	
V	/			4. Proper cooking time a Above is higher than requ	and temperature uired	;				/				14. Hands cleaned and properly washed/ Gloves used properly Alert on head sets every 10 mins	
		,		5. Proper reheating proce	edure for hot ho	olding (16	65°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	th Control: pro	codures &	& records							Gloves	
		L		Breading station	tui Control, proc		& records							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				Арр	oroved Source					/				Pasteurized eggs used when required	
Т				7. Food and ice obtained											
V				good condition, safe, and destruction Ben e Ko	eith	, parasite								Chemicals	
				8. Food Received at prop	per temperature	<u>;</u>			П			T		17. Food additives; approved and properly stored; Washing Fruits	
Ľ				On invoice/nigh	nt drop/				\square'	~				& Vegetables Prewashed	
					from Contami					/				18. Toxic substances properly identified, stored and used Watch	
				Food Separated & pro preparation, storage, disp Good			g food							Water/ Plumbing	
V	/			10. Food contact surface Sanitized at _200_ p			ned and			/			_	19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition of	f returned, previ	iously ser	rved or						ī	City approved 20. Approved Sewage/Wastewater Disposal System, proper	+
	V			reconditioned No re	eturns					/				Watch drains	
	_														
0 1	N	I N	С	Prio	ority Founda	ation Ite	ems (2 Poi	nts) vi	olatio		_		C <i>ori</i>	rective Action within 10 days	R
O I U I			C O S	Demonstration	of Knowledge/	/ Personn	nel	_		I	N	N	C O		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jeff grabowski	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS Items It		ment Name: ng Canes 152	Physical A 1114		City/State: Rockwal	License/Permit #	Page <u>2</u> of <u>2</u>						
Read juice cooler 39-41 Fry freezer 18/-3 Wic Prep cooler 39 Chicken in bird house 194 Chicken 39 Prep cooler 35 (Discarding every 6 mins If not used) Chicken 39 To go cooler Bird cart cooler Cole slaw 39 Batter below 39 Board cooler 39 Batter on top 39 Cut greens 41 Bird 39 Breading changed 10-12/4-6 DESERVATIONS AND CORRECTIVE ACTIONS AND INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTICE BLOW Dumpster area - a few bags outside dumpster observed keep an eye on area Vid No dining inside facility -take out delivered outside and drive thru only - no one comes inside / will change of Wed' and take out will be allowed inside BUT still not dine inside/ no cases to date / block scheduling / closing mid day to sanit Also plexiglass at POS will be added when inside take out is implemented Soda station will be used by customers - cups handed to customers / all condiments will be handed out To customers by staff Hot water in restroom -100 Avoid over stocking small cooler at drive thru Hot water at front hand sink - 100 / hot water at three compartment -110 Reminder to store nail brush in sanitizer or discontinue use 2 Address interior condition of ice machine - ceilling etc - oxidizing Weekly cleaning the interior of the ice machine Sanitizer in nailBrush container at 200 ppm Hot water at middle hand sink 100 F Watch water on floor under hand sink station in middle Watch and address tape on pipe in wic - 5 Clean air vents where needed Minor cleaning around and under equipment etc in caster runners													
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