\$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 |

| Date: 02/1 | 3-2 | :02 | 4 | Time in: 12:44 | Time out: 1;48 | | Food | | '9 | | | | | Page 1 or | f_2 |
|--------------------------|------------------|-----------------|---------------|---|-------------------------------------|------------------|---------------|---|-------------|----------|--------|--------|-------------|--|------|
| | | | | ion: 1-Routine | 2-Follow U | | 3-Compla | | 4-I1 | nvest | iga | tion | | 5-CO/Construction 6-Other TOTAL/SC | ORE |
| Establ RISD Physic | Spri | nge | er e | e: elementary | De | RIS est contr | | | Hoo | d | | G | rans | * Number of Repeat Violations: Vumber of Violations COS: se trap: waste oil : Follow-up: Yes O/100 |)/A |
| 3025 L | | | | | Scl | hoolDep | ot montjly | | June | | 3 | | | ontract summer / 2-3 times per year No 🗹 | |
| Mark t | Comp the appr | lianc ropria | e St ate p | points in the OUT box for e | each numbered i | | Mark | | propri | ate bo | x fo | or IN, | , NO | policable $COS = corrected on site O, NA, COS $ | atch |
| Compl | | | | 11101 | ity items (3 | 1 Ome | s) violations | | Cor | mplia | nce | Stat | us | ive Action not to exceed 5 days | |
| O I U N T | | A (| C O S | | grees Fahrenhe | eit) | ety | R | O U T | I N | N O | N A | C O S | Employee Health | R |
| ~ | | | | 1. Proper cooling time ar Batch cooking | nd temperature | | | | | / | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | * |
| ~ | | | | 2. Proper Cold Holding t See attached | temperature(41 | °F/ 45°I | F) | | | / | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | |
| / | | | T. | 3. Proper Hot Holding te Taking temps | emperature(135 | 5°F) | | | | | | | | Preventing Contamination by Hands | |
| | ' | | | 4. Proper cooking time a Logs | and temperature | е | | | | / | | | | 14. Hands cleaned and properly washed/ Gloves used properly | |
| | / | | | 5. Proper reheating proce Hours) Log | edure for hot he | olding (| 165°F in 2 | | (| / | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) To have | |
| _ | | | | 6. Time as a Public Heal Hsp | lth Control; pro | cedures | & records | | | | | | | Highly Susceptible Populations | |
| | <u> </u> | | | App | proved Source | | | | | / | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Frozen | |
| ~ | | | | 7. Food and ice obtained good condition, safe, and destruction Labatt / 0 | d unadulterated | l; parasit | | | | | | | | Chemicals | |
| / | | | | 8. Food Received at prop Logging | per temperature | e | | | | / | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water | 3 |
| | | | | Protection 1 | from Contami | ination | | | | / | | | | 18. Toxic substances properly identified, stored and used Stored low | |
| ~ | | | | 9. Food Separated & pro preparation, storage, disp Labbat / oak farms / | | | ng food | | | | | | | Water/ Plumbing | |
| / | | | | 10. Food contact surface Sanitized at 200 p | es and Returnab ppm/temperatur | | aned and | | | / | | | + | 19. Water from approved source; Plumbing installed; proper backflow device | |
| | ~ | | | 11. Proper disposition of reconditioned | f returned, prev | | | | | / | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |
| | | <u> </u> | _ | Prio | ority Founda | ation I | tems (2 Po | | | | | | | rrective Action within 10 days | |
| O I U N T | N O | A (| C D S | Demonstration | | | | R | O U T | | N O | N A | C O S | Food Temperature Control/ Identification | R |
| • | | | | 21. Person in charge pres and perform duties/ Cert 2 | | | | | | | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | |
| / | | | | 22. Food Handler/ no una 2 | nauthorized pers | sons/ pe | rsonnel | | | / | | | | 28. Proper Date Marking and disposition | |
| | | | | Safe Water, Record | dkeeping and Labeling | Food Pa | ackage | | | / | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Daily/ test strips 2025 | |
| / | | | | 23. Hot and Cold Water Great | available; adeq | quate pre | essure, safe | | | | | | | Permit Requirement, Prerequisite for Operation | |
| ~ | | | | 24. Required records avadestruction); Packaged F | | ock tags; | parasite | | | / | | | | 30. Food Establishment Permit (Current/ insp sign posted) Posted | |
| | | | | Conformance with Variation 25. Compliance with Variation 25. | | | | | | | | | | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly | |
| • | | | | HACCP plan; Variance of processing methods; mar Log show time a | obtained for sp nufacturer instr | ecialize | | | (| / | | | | supplied, used Equipped | |
| | | | | | umer Advisory | y | | | | / | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Keep an eye on conditions | |
| ~ | | | | 26. Posting of Consumer foods (Disclosure/Remin Attached to accounts | nder/Buffet Pla | te)/ Alle | rgen Label | | | / | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up | |
| 0 1 | N | NI L | c I | Core Items (1 Point | t) Violations | Requir | e Corrective | | _ | | _ | | | ys or Next Inspection , Whichever Comes First | П |
| O I U N T | | A (| C O S | | of Food Contar | | | R | O U T | | N O | | C O S | Food Identification 41.Original container labeling (Bulk Food) | R |
| ✓ | | | | 34. No Evidence of Insecanimals | | | | | Ш | ١ | | | | In original bags inside | |
| ~ | | | \downarrow | 35. Personal Cleanliness Stored low 36. Wiping Cloths; prope | perly used and | ig of tob | acco use | | | | | | | Physical Facilities 42. Non-Food Contact surfaces clean | |
| ~ | | | | In buckets | | torea | | | | / | | | | Watch | |
| W | | | | 37. Environmental conta Wif to address | imination i i i Ce | | | | | / | | | | 43. Adequate ventilation and lighting; designated areas used To watch | |
| | ' | | | 38. Approved thawing m Cooler or cookiin | nethod 1 g | | | | | / | | | | 44. Garbage and Refuse properly disposed; facilities maintained Watch storage spend dumpster | |
| | | | | Proper | r Use of Utensi | ils | | | | / | | | _ [| 45. Physical facilities installed, maintained, and clean | |
| • | | | | 39. Utensils, equipment, dried, & handled/ In use Watch | e utensils; prope | erly used | d | | (| ~ | | | | 46. Toilet Facilities; properly constructed, supplied, and clean Equipped | |
| / | | | | 40. Single-service & sing and used Invert | gle-use articles | ; proper | ly stored | | | · | / | | | 47. Other Violations | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Gwen Humphries | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | nent Name: ger elem | Physical A | | City/State: Rockwal | | License/Permit # Page Food 6679 | | e <u>2</u> of <u>2</u> | | | | |
|----------------------|---|--------------|----------------------------|------------------------|---------------------|---------------------------------|-----------|------------------------|--|--|--|--|
| - - , | <u>, , , , , , , , , , , , , , , , , , , </u> | | TEMPERATURE OBSERVAT | IONS | | | | | | | | |
| Item/Loca | ation | Temp F | Item/Location | Temp F | Item/Location | <u>l</u> | <u>T</u> | emp | | | | |
| Wic | | 37 | Line | | Hot pass ambient 15 | | | | | | | |
| | Nugget | 39 | Steak fingers | 154 | Cold pass 3 | | | | | | | |
| | Milk | 40 | Steak fingers | 156 | Ice cream unit | | | 10 | | | | |
| | Tomato's | 40 | Beans | 148 | | | | | | | | |
| | Wif | -7.9 | cold wells | | | | | | | | | |
| | **** | 7.0 | Citrus salad | 41 | | | | | | | | |
| | | | | | | | | | | | | |
| | | | Hot wells are a water temp | 181 | | | | | | | | |
| | | OI | CEDYATIONS AND CODDECTIV | TE A C'EION | IC | | | | | | | |
| Item | OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | | | |
| Number | NOTED BELOW: all temps F | | | | | | | | | | | |
| | Hot water at hand sink 110 | | | | | | | | | | | |
| | Wif - condensation in back of unit - dropping on pan - work order submitted - not dripping on food | | | | | | | | | | | |
| | Logs 🌑 recording time and temp | | | | | | | | | | | |
| | Sani bucket -200 ppm tested with test strips - | | | | | | | | | | | |
| | No left overs used - batch cooking - numbers are pretty close so waste is minimal | | | | | | | | | | | |
| | Hot water at three comp122 | | | | | | | | | | | |
| | Allergy sign posted new due 09-2024 | | | | | | | | | | | |
| | Restroom - hot water 112 | | | | | | | | | | | |
| | Test strips dated 2025 | | | | | | | | | | | |
| | Yellow thermo calibration checking daily — in water | | | | | | | | | | | |
| | Receiving log 🌑 on door to office | | | | | | | | | | | |
| | Frozen pasteurized -eggs used | | | | | | | | | | | |
| Yippie | Getting new wic and wif this summer! | | | | | | | | | | | |
| | Completing haccp daily - complete | | | | | | | | | | | |
| | Manager checks calibration in Ice water daily / | | | | | | | | | | | |
| | Gloves or utensils are used to touch rte fooda | | | | | | | | | | | |
| | Describly getting new gooling equipment as well as a new MIC and MIE | | | | | | | | | | | |
| | Possibly getting new cooking equipment as well as a new WIC and W IF | | | | | | | | | | | |
| | | | | | | | | | | | | |
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| | | | | | | | | | | | | |
| Received (signature) | See ahov | /A | Print: | | Ti | tle: Person In Charge/ (| Owner | | | | | |
| Inspected | See abou | U | Print: | | | | | | | | | |
| (signature) | Kollní kárk | hativ | ick Frince | | | | | | | | | |
| | Kooy Nor N | | | | Sa | mples: Y N # | collected | | | | | |