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
Vomit clean up Employee health
Employee health

Date <b>06</b>		0/2	20	22	Time in: 1:58	Time out: 4:02		FS 9		1					Page 1 of 2	2_
					tion: 1-Routine	2-Follow U		3-Compla		4-1	Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCOR	RE
Esta Roc				Nam	e:		Conta Lege	act/Owner I end	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	
Phys	Physical Address:					est contro	ol :		Нос					e trap//waste oil Follow-up: Yes 🗾 23/77/	C	
720 A						TNI .	ill provide n complian	pest record	-		com		_		an best 06/02/2022 3000 gals No	_
Mark	c the	omp e app	oliar orop	riate	tatus: Out = not in copoints in the OUT box for	omphance		141	O = not c $X in app$						plicable $COS = corrected on site R = repeat violation W-Watcos NA, COS Mark an in appropriate box for R$	:h
Com	nlia	nce	Stat	tus	Pri	ority Items (3	<b>Points</b>	) violations	Requir	_	nmed ompl				ive Action not to exceed 3 days	T
0	Î	N	N A	CO		mperature for F		ety	R	O	Í	N O	N A	CO	Employee Health	R
Т				S	1. Proper cooling time	degrees Fahrenhe and temperature				Т				S	12. Management, food employees and conditional employees;	
	•										/				knowledge, responsibilities, and reporting	
w					2. Proper Cold Holdin See 27 for com	g temperature(41	l°F/ 45°F	)   cooler			./				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Ë	_	_					·								Poster to be at hand sinks	-
·	4				3. Proper Hot Holding Ambient										Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
	•				4. Proper cooking time			-50T: 0			/				Gloves used	<u> </u>
	•				5. Proper reheating pro Hours)	ocedure for hot h	iolding (1	65°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
H		۱			6. Time as a Public He Not allowed/ HSP grou	ealth Control; pro	ocedures	& records	+						Gloves s  Highly Susceptible Populations	
		_			Not allowed/ HSP grot	dr dr									16. Pasteurized foods used; prohibited food not offered	
					$\mathbf{A}_1$	pproved Source					/				Pasteurized eggs used when required Cooking eggs to required / no over easy	
					7. Food and ice obtain good condition, safe, a											
					destruction Comm	ercial	, F								Chemicals	
					8. Food Received at pr		e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					To always che	eck 			Ш		V				Water only	
						on from Contami				3				/	18. Toxic substances properly identified, stored and used Stored with food	
3				~	<ol> <li>Food Separated &amp; preparation, storage, d</li> <li>Raw etc</li> </ol>			g food							Water/ Plumbing	
3				/	10. Food contact surfa Sanitized at <u>200</u>	ces and Returnat ppm/temperatur	bles ; Clea	aned and		3					19. Water from approved source; Plumbing installed; proper backflow device	Г
$\vdash$	+				11. Proper disposition	of returned, prev	viously se	rved or	H		_				Drains / Called plumber  20. Approved Sewage/Wastewater Disposal System, proper	+
	١				reconditioned To b	e discard	ded				•				disposal	
	I	N	N	С	Pr	riority Founda	ation It	ems (2 Po	ints) vi	iolat O		Req	uire N	Cor	rective Action within 10 days	R
			A	o s	Demonstration	on of Knowledge	e/ Person	nel		U	N	0	A	o s	Food Temperature Control/ Identification	ı, ı
w					21. Person in charge p and perform duties/ Co					2					27. Proper cooling method used; Equipment Adequate to	
	,				There should be on 22. Food Handler/ no				$\vdash$						Maintain Product Temperature Upright cooler for dressings  28. Proper Date Marking and disposition	-
W					All employees hand	dling food within	n 30 day	s of hire		W	/				Watch 29. Thermometers provided, accurate, and calibrated; Chemical/	-
					Safe Water, Rec	ordkeeping and Labeling	Food Pa	ckage		2				/	Thermal test strips Need food thermo	
·	/				23. Hot and Cold Water	er available; adec	quate pres	ssure, safe							Permit Requirement, Prerequisite for Operation	
ĦŤ	T				24. Required records a	available (shellsto	ock tags;	parasite							30. Food Establishment Permit (Current/ insp sign posted )	
		9			destruction); Packaged None observ	/ea				W	•				To post	
	_	1			25. Compliance with V	with Approved Variance, Special									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		•	/		HACCP plan; Variance processing methods; n					2					See paper towels	
					Con	nsumer Advisor	·y			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consum										See  33. Warewashing Facilities; installed, maintained, used/	
L					foods (Disclosure/Ren Allergy trainings / s	separation etc	ue)/ Aller	gen Label		W					Service sink or curb cleaning facility provided Water pressure at three comp / confirmed Dishmachine	
0	I	N	N	С	Core Items (1 Poi	nt) Violations	Require	Corrective	Action R	Not O	_	xcee	ed 90 N	<i>Da</i>	ys or Next Inspection , Whichever Comes First	R
			A	o s		of Food Contai				U T	N	O	A	o s	Food Identification	
W				[	34. No Evidence of In animals Watch for fi	les						~			41.Original container labeling (Bulk Food)	
	/			Ī	35. Personal Cleanline Watch hair r	ess/eating, drinkin	ng or toba	acco use							Physical Facilities	
·	/			j	36. Wiping Cloths; pro Stored in buck	operly used and s				1					42. Non-Food Contact surfaces clean See	
w	T				37. Environmental cor Watch allPos	ntamination Sibities				w	~				43. Adequate ventilation and lighting; designated areas used Surfaces sticky	
$  \uparrow \rangle$	•			1	38. Approved thawing				$\prod$		/				44. Garbage and Refuse properly disposed; facilities maintained	T
					Pro	per Use of Utens	sils			1	-				Watch dumpster area  45. Physical facilities installed, maintained, and clean	t
Ī					39. Utensils, equipmen	•		Letorod		Ë					See 46. Toilet Facilities; properly constructed, supplied, and clean	+
				- 1					1							
					See	ise utensils; prop	erly used				~				Minor detailed cleaning	
1						ise utensils; prop	erly used				<b>'</b>	<b>✓</b>				

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Printed /covid Valecia Bullock	Print:	Title: Person In Charge/ Owner Administrator
Inspected by: Kelly kirkpatrkck RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		License/Permit #	Page	2 of 2			
Rock	ridge	Ralph		Rockwa	l	FS 9257					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion		Temp I			
Bistro co	poler ambient personal items	39	Unit 2								
9	Steam table		Butter	41							
Ambi	ient / water temp	156/174	Tuna	41							
	Coolers		Cooked chicken	41							
Un	it 1 in defrost		Sausage	41							
	Tomato	41	Catch all cooler	52							
(	Cut lettuce	41	Containers indicate keep refrigerate	d							
	Melon	41	Dressings etc	52		unted as 2	27				
Item	AN INSPECTION OF VOLD ES		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND CORRECTIONS OF THE PROPERTY OF			HE CONDITIONS OBSI	ERVED A	ND			
Number	NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. TOOK ATTENT	ION IS DIKE	CTED TO I	THE CONDITIONS OBSI	ERVED A	ND .			
	Bistro area hot water 1	22 plus	at hand sink - equipped								
	Coffee only is self serv	ice toda	/								
39	Silverware on tables to be wrapped										
	Table cloths in dining I	room are	washed after each use								
31	Hot water at hand sink in dis	shwashing	area is 128 - need paper towels a	this hand	sink and th	e one near the cool	ers in the	e kitchen			
	)One hand sink is equi	ipped wit	h soap and towels next to the	ne cook l	ine)						
	Employee health post										
W	•		at are not washable stored								
39			way from hand sink also the	ese need	bar nett	ing under to allo	w them	n to dry			
19	Drain at three comp si										
19			k is clogged and is full of w								
10		•	eed regular faucet at three								
19	•		np sink must be addressed/h	ot water	took time	e to finally arrive	at three	e comp			
	Hot water almost insta										
18	Dishmachine equipped		ttle next to food related items	on black	coart use	nd to store clean	alaccw	vara ata			
39			op closet and store mops h				giassw	are elu			
W	Restroom equipped		·	anging ic	anow to	ury					
10/COS	1 11		corrected on site 200 ppm a	nd added	l wining (	cloth /need NEW	wining	r cloths			
			es next to soy sauce and e		<u>`</u>			9 0101110			
45/42	<u> </u>		ehind and around equipme								
32			and residential plastic containe			·		n cooler			
09	_		n over cooked turkey and ne								
	In same container as cooked turkey / organized at insp / to store eggs and raw chicken in same area and produce										
Over raw meats if stored in the same cooler / also boxes of produce to be stored below pre											
32/29/45	<u> </u>										
Received (signature)	by:		Print:			Title: Person In Charg	ge/ Owner	•			
(signature)	See abov	e'e									
Inspected (signature)		ıtrick	Print:								
FIL 00	6 (Revised 09-2015)					Samples: Y N	# collecte	ed			