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:				Time in:	Time out:		License/Pe							Est. Type Risk Category	. 2
					2:09	3:14		FS 92	<u> 257</u>	_						f <u>~</u>
		se of ishme			tion: 1-Routine	2-Follo		3-Complai		4-1	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	ORE
					sted living			sa Johns							✓ Number of Violations COS:) /D
	hysic alph h	al Ad	ldre	ss:			Pest contro Terminix 05/			Hoo Due					e trap : Follow-up: Yes 7)/D
	•	Comp			Status: Out = not in co	ompliance IN	= in complian	ce NO	not o	bserv	/ed		= nc	ot app	plicable COS = corrected on site R = repeat violation W-W	atch
N.	lark t	he app	orop	riate	points in the OUT box for	r each number	ed item	Mark 🖠							NA, COS Mark an $$ in appropriate box for R ive Action not to exceed 3 days	
	_	iance								Co	mpli	ance	Stat	us	ve recon nor to execed 3 days	R
U T	N	N O	N A	C O S	Time and Ten $(F = d)$	nperature fo legrees Fahre		ty	R	O U T	I N	N O		C O S	Employee Health	K
w					1. Proper cooling time See 27	and temperat	ure							~	12. Manag ement, food employees and conditional employees; knowledge, responsibilities, and reporting	
Ľ					2. Proper Cold Holding		(410E/ 450E)									_
	~				See	g temperature	(41°F/ 43°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	/				3. Proper Hot Holding	temperature(135°F)								Policy / screening at arrival Preventing Contamination by Hands	
		•			4. Proper cooking time	and tempera	ture			W					14. Hands cleaned and properly washed/ Gloves used properly	
-					5. Proper reheating pro	cedure for ho	ot holding (16	55°F in 2		۷۷	•				Washing utensils 3 times 15. No bare hand contact with ready to eat foods or approved	_
		~			Hours)		2 \				~				alternate method properly followed (APPROVED Y N) Using gloves	
					6. Time as a Public Hea Not allowed here HSP g	alth Control;	procedures a	& records							Highly Susceptible Populations	
													T		16. Pasteurized foods used; prohibited food not offered	
					•	proved Sou									Pasteurized eggs used when required Baking or boiling only	
	. /				Food and ice obtaine good condition, safe, a	nd unadultera									Chemicals	
					destruction Us food	ds									Chemicais	
	/				8. Food Received at pro	oper tempera	ture								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	;
											4				Water 18. Toxic substances properly identified, stored and used	
					Protection 9. Food Separated & pr	n from Conta		- Can d			/				Stored low	
	/				preparation, storage, di			; 100d							Water/ Plumbing	
	/				10. Food contact surfact Sanitized at _200_			ned and		3				-	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition	of returned, p	reviously ser	rved or			_			1	Bistro sink / hand sink in warewashing / three con 20. Approved Sewage/Wastewater Disposal System, proper	ip
					reconditioned Diag	اممامما										
					reconditioned Disc										disposal	
0	I	N	N	С			ndation Ite	ems (2 Poi							rective Action within 10 days	R
O U T		N O	N A	C O S	Pri Demonstration	iority Four	dge/ Personr	nel	ints) vi	iolati O U T	ions I	Requ N O	N A	Corr C O S	•	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

		Temp F 141 33 41	Ralph hall TEMPERATURE OBSERVATIVE OBSERV	Temp F	Item/Location	Temp 1						
Soup i	Refrig 3 Roast Tomatoes	33	Soup for lunch today a Steam table	_	Item/Location	Тетр						
	Refrig 3 Roast Tomatoes	33	Steam table	t 95								
	Roast Tomatoes											
	Tomatoes		Potatoes / rice									
•		41		174/137								
	Melon		Green beans	154								
		40	Upright cooler 1	35/36								
	Refrig 2		Freezer 2 HTT	10								
Tu	rkey / butter	40/40	Freezer 1 htt	14								
	Ham	41										
	Παιτι		SERVATIONS AND CORRECTIVE	VE ACTION	IS							
Item Number			NT HAS BEEN MADE. YOUR ATTENT			ERVED AND						
Number	NOTED BELOW:											
	Bistro is back open											
	Serving self service soup and popcorn Utensils are w r s every 4 hrs or less											
19	Hot water is at 100 BL	<u> </u>										
W			ock pot / tried and residents	e couldn't	200000							
40	Store styro cups inver		•	5 COUIGIT L	access							
40	Using Washable wicke											
				lo								
19	Silver ware is wrapped at place setting / or using disposable Warewashing repair founds to band sink											
19	Warewashing - repair faucet handle at hand sink Hot water stillHas to be turned on below the three compartment sink - this is the only one that is like this											
	Dishmachine - 100Ppm											
W	•		hand sink after handling dirty before	e handling c	lean- utensils are washed 3 time	es (loading them						
45			nse station on floor to sque									
19	To adjust pipe 2 at ice	<u> </u>	•	<u></u>								
Cos	Cover jellos on middle											
27	Found soup in cooler with lid about t 6 inches deep at 95 F made at 10:00 am stored in steam table 135 for lunch - pulled at 1:30 placed into cooler											
	Freezer 2 is packed So is freezer 1											
	Freezer 1 just fixed this unit is also packed full											
Cos /27	 											
32												
40/32	Avoid using residentia	l plastic c	ontainers etc - or single use	e sour cre	eam							
45	Clean inside dry stora	ge room										
W	, 3											
46												
45	Clean air vents where needed											
	Sanitizer in bucket 200 ppm											
	Gloves used to touch rte foods											
	Avoid using baskets - washable wicker replace s											
Received (signature)	See abov	e	Print:		Title: Person In Char	ge/ Owner						
Inspected (signature)	See abou	ıtrick	Print:		Samples: Y N	# collected						