

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

Date: 02/21/2022	Time in: 3:11	Time out: 4:37	License/Permit # Food 7778	Food handlers 7	Food managers 12	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Cinemark 14 Rockwall	Contact/Owner Name: Cinemark	* Number of Repeat Violations: _____	10/90/A
Physical Address: Summer lee		✓ Number of Violations COS: _____	
Pest control : Terminix 01/13/2022	Hood Na	Grease trap : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
		✓				✓					
W	✓					Preventing Contamination by Hands					
W	✓					✓					
		✓				✓					
		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						W					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
1						W					
1						✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Amaya Duncan	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Cinemark 14 Rockwall	Physical Address: Summer lee	City/State: Rockwall	License/Permit # Food 7778	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar cooler	36/39	Ice cream freezer	5.5/10	Wic bottles	34
Pizza table		Upright cooler	36.5	Wif	.4
Cheese / sauce	39/40	Upright cooler	34.4		
Below	34	Keg wic	32		
Freezer under pizza table	4.8	Upright cooler hot dog			
Upright pizza table	35/34	Ranch dressing	40		
Hot dogs drawer		Upright freezers	1.1		
Hot dogs	128/134/144				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water 111
	Sanitizer in bucket and in bar three comp 200/200 ppm
45	Watch spills under Marg machines - need to clean floor
	Using plastic tops for bottles to prevent fruit flies
42	Minor cleaning inside pizza table
31	Need paper towels at front hand sink
	Cleaning rollers daily
39	Store tongs handle up
W	Hot dogs made at 2:00 will be discarded at 6:00 - keeping log for cooking temps to 140 F currently 2 found to be below 135 BUT will be discarded at 4 hrs
37	Time to defrost new ice cream freezer
42	Need to clean out drain pan to tea container
42/45	Clean drains where needed
42/45	Need to clean under hand sinks inside cabinet
W	To move food related items from around soap and towel dispenser at end hand sink (no soap in unit)
42/45	Clean under bag cart and etc
W	To move chemicals below clean dish side to three comp sink container for kettleCleaner
42/45	Clean under behind and around equipment where needed
39	To hang mops to dry
34	Gap at side doors to be addressed
W	Discussed date marking opened hot dogs using 7 days
	WillAdd thermos to each cooler at doors
45	Clean floor inside back room and also clean inside wic and wif
	Make sure to secure all co2 tanks
45	Storage room candy - clean under shelving
45	Same for cup room / and popcorn room - watch walls
	Hot water in restrooms 100 except hallway set which are only 65 F
40	Avoid reuse of card board for storage at far end of counter

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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