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

Date: 02/21/2	022	Time in: 2 3:11	Time 4:3		License/Pood		78	}					Food handler	Food managers 12	Page 1 of	2
		ction: 1-Rou		Follow Up	3-Complai		_	Inves	stiga	tion	. [5-CO/Cons	struction	6-Other	TOTAL/SCO	ORE
Establishmer Cinemark	nt Nar 14 F	ne:		Cii	ontact/Owner N nemark	Name:				1		* Number o	of Repeat Viola of Violations C	OS:	10/90/	/Δ
Physical Add Summer lee	iress:			**************************************	01/13/2022		Hoo Na	od		Ne	ed ir			Follow-up: Yes No	10/30/	
Mark the appr	iance opriate	Status: Out = 1		ımbered item	Mark •	-	propr	iate b	ox f	or IN	, NO	plicable COS D, NA, COS ive Action not to		rk an 🗸 in appropris	elation W-Water	tch
Compliance S			Filority It	enis (3 Fon	its) violations		Co	mpli	ance	Stat	tus	ive Action not to	exceea 5 aa	ys		
	N C A O S	Time a	nd Temperatu (F = degrees I		Safety	R	U T	I N	N O	N A	C O S		Emp	oyee Health		R
		1. Proper coolin	ng time and tem	perature				/				12. Managemen knowledge, resp	nt, food emplo consibilities, a	yees and conditional nd reporting	employees;	
		2. Proper Cold	Holding temper	rature(41°F/ 45	5°F)			/				13. Proper use of eyes, nose, and		nd exclusion; No dis	charge from	
w		3. Proper Hot H See 6	Iolding tempera	ture(135°F)					- L	ı		Pı	reventing Co	ntamination by Har	nds	
w 🗸		4. Proper cooking to 145	ng time and ten	nperature				/				14. Hands clear	ned and prope	rly washed/ Gloves u	ised properly	
		5. Proper reheat Hours)	ting procedure f	for hot holding	g (165°F in 2			/						ready to eat foods o		
		6. Time as a Pu	blic Health Con	ntrol; procedur	res & records							Gloves		·		
		Using tphc as co	ontrol	-								16. Pasteurized		eptible Populations cohibited food not of		
			Approved	Source						~		Pasteurized egg	s used when r	equired		
		7. Food and ice good condition, destruction Vis	safe, and unadi										C	hemicals		
		8. Food Receive Checking	ed at proper ten	nperature						~		17. Food additiv & Vegetables	ves; approved	and properly stored;	Washing Fruits	
		Pro	otection from (Contaminatio	n		W							identified, stored and from over food		
		9. Food Separat preparation, sto			ring food								Wate	r/ Plumbing		
•		10. Food contact Sanitized at _2	et surfaces and I 200 ppm/ter	Returnables ; (mperature	Cleaned and			~				backflow device Watch / c	city appro	rce; Plumbing install		T
'		11. Proper disported reconditioned						~				20. Approved S disposal Watch d	ewage/Waster	water Disposal Syste	m, proper	
	_		Priority l	Foundation	Items (2 Po				_			rective Action w		5		
	N C A O S		stration of Kn			R	O U T	I N	N O	N A	C O S	Food	l Temperatui	re Control/ Identific	ation	R
		21. Person in chand perform du						~				27. Proper cooli Maintain Produ	ing method us ct Temperatur	ed; Equipment Ade e	quate to	
~		22. Food Handl 7 all new have	er/ no unauthor e to get withir	rized persons/ j	personnel hire			1				28. Proper Date Discussed	Marking and	disposition		
1 1			r, Recordkeep Label	ing and Food			2						rips	accurate, and calibrate	ed; Chemical/	
/		23. Hot and Col See	ld Water availal	ble; adequate p	pressure, safe							Permit	Requirement	, Prerequisite for O	peration	
		24. Required re destruction); Pa Commer	ckaged Food la		gs; parasite			'				30. Food Estab		mit (Current/ insp s	ign posted)	
	1	25. Compliance	mance with Ap											pment, and Vendin cilities: Accessible a		
		HACCP plan; V processing meth Using tem	Variance obtaine nods; manufactu	ed for specializ	zed		2					supplied, used See atta	C		1 1 3	
		J	Consumer	Advisory				/				32. Food and No designed, consti		ct <u>surfaces cleanable</u> ed	e, properly	
<u> </u>		26. Posting of C foods (Disclosu Ingredients b	re/Reminder/Br	sories; raw or uffet Plate)/ A	under cooked llergen Label			~						nstalled, maintained, facility provided	used/	
0 I N	N C	Core Items ((1 Point) Vio	olations Requ	ire Corrective	Action R	Not o	to Ex	xcee N	ed 90 N	<i>Da</i>	ys or Next Inspe	ection , Whic	<u>hever C</u> omes First		R
	A O S		ention of Food				U T	N	o	A	o s			dentification		K
1		34. No Evidenc animals Gap a	t door					(/			41.Original con	tainer labeling	(Bulk Food)		
		35. Personal Clo			tobacco use								Physi	cal Facilities		
/		36. Wiping Clo	3				1					42. Non-Food C See	Contact surface	es clean		
1		37. Environmer See						>				_		lighting; designated		
		38. Approved the Pull thaw						<u>~</u>				44. Garbage and Watch	d Refuse prope	erly disposed; faciliti	es maintained	
—.			Proper Use of	of Utensils			1				_[ilities installe	l, maintained, and cl	ean	
1		39. Utensils, eq dried, & handle					W					46. Toilet Facili		constructed, supplied of water 2 other		r
		40. Single-servi								_	_	47. Other Viola				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishme	nark 14 Rockwall	Physical A		City/State: Rockwa	License/Permit # Food 7778	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	ΓΙΟΝS						
Item/Locat		Temp F	<u>Item/Location</u>	Temp F	Item/Location	<u>Temp</u>				
Bar coo	oler	36/39	Ice cream freeze	r 5.5/10	Wic bottles	34				
Р	Pizza table		Upright cooler	36.5	Wif	.4				
Che	eese / sauce	39/40	Upright cooler	34.4						
	Below	34	Keg wic	32						
Freeze	er under pizza table	4.8	Upright cooler hot do	9						
Upric	ght pizza table	35/34	Ranch dressing	40						
	dogs drawer		Upright freezers							
	Hot dogs	128/134/144	<u> </u>							
•	Tot dogo	OB	SERVATIONS AND CORRECTI	VE ACTIO	NS					
Item Number			NT HAS BEEN MADE. YOUR ATTEN			VED AND				
	NOTED BELOW: All temps F									
	Hot water 111									
			rree comp 200/200 ppm							
	· · · · · · · · · · · · · · · · · · ·		nes - need to clean floor							
	Using plastic tops for bottles to prevent fruit flies									
	Minor cleaning inside									
	Need paper towels at	front han	d sink							
	Cleaning rollers daily									
	Store tongs handle up									
			00 - keeping log for cooking temps to 1	40 F currentl	y 2 found to be below 135 BUT will be o	discarded at 4 hr				
	Time to defrost new ic									
	Need to clean out drain pan to tea container									
	Clean drains where ne									
	Need to clean under h									
			m around soap and towel	dispense	er at end hand sink (no soa	ap in unit)				
	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2									
			n dish side to three comp si		iner for kettleCleaner					
	1 1									
	To hang mops to dry									
	Gap at side doors to b									
		· ·	d hot dogs using 7 days							
	WillAdd thermos to ea									
			nd also clean inside wic an	d wit						
	Make sure to secure all co2 tanks									
	Storage room candy -		-							
	<u>'</u>		orn room - watch walls							
	Hot water in restrooms 100 except hallway set which are only 65 F									
40	Avoid reuse of card bo	ard for s	torage at far end of counte	r						
Received b	nv•		Print:		Title: Person In Charge/	Owner				
(signature)	ຶSee abov	e			Time. Person in Charge/	OWIN				
Inspected l	See abou Kelly Kirkpo	.4 .7 7	Print:							
	Keuy Kurpo	urick	/K3		Samples: Y N #	# collected				