	Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up Employee health																		
Date:         Time in:         Time out:         License/Point           7/18/2024         7:55         8:57         FOO							ermit # D5166						Est. Typ	be	Risk Category	Page $\underline{1}$ of	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							int		Inve	stiga	atio	n	5-CO/Construction		6-Other	TOTAL/SCO	ORE		
	Establishment Name: Contact/Owner N Rockwall County Jail														<ul> <li>★ Number of Repeat V</li> <li>✓ Number of Violation</li> </ul>			0/100	/ ^
		al Ao L To			nd Rockwall, TX	Pro		nonthly		Ho Ameri	od can/5-	2024			e trap : merica/quarterly		ollow-up: Yes		/A
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemMark ' $\checkmark$ ' a checkmark in appropriate box for IN, NO, NA, COSMark and X in appropriate box for R												tch							
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													-					
O U	mph I N	O A O Time and Temperature for Food Safety						R		Î	N N C O A O			Employee Health				R	
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food en			l employees;	
	~									knowledge, responsibilities, and reporting     13. Proper use of restriction and exclusion; No discl					scharge from				
	~				2. Proper Cold Holding temperature(41°F/45°F)						~				eyes, nose, and mouth	senarge nom			
		~			3. Proper Hot Holding temperature(135°F)										Preventing				
		~			4. Proper cooking time and temperature						~		14. Hands cleaned and properly washed/ Gloves used pre     15. No bare hand contact with ready to eat foods or appro						
		~			5. Proper reheating proc Hours)	cedure for hot ho	lding (16	5°F in 2			~				15. No bare hand contact alternate method properly				
	~				6. Time as a Public Hea	alth Control; proc	edures d	& records							Highly S	Suscept	ible Population	s	
		L			Approved Source					✔ 16. Pasteurized foods used; prohibited food n Pasteurized eggs used when required						ffered			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite						<u>                                      </u>	Chemicals							
	destruction         BeneKeith           8. Food Received at proper temperature											17. Food additives; appro	oved and	1 properly stored	; Washing Fruits				
	~				check at rece	eipt					~				& Vegetables 18. Toxic substances prop	porty id	optified stored a	and used	
						n from Contamir		food			~				18. Toxic substances prop				
W				~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbing					Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					<				19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously served or reconditioned					20. Approved Sewage/Wastewater E     disposal				er Disposal Syst	em, proper				
0	Ι	N	N	С	Prie	ority Foundat	tion Ite	ems (2 Po	ints) v	iolat 0	_	Req N	uire N	Cor	rrective Action within 10	days			R
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel					U N T		0	A	O S	Food Temper	ature (	Control/ Identifi	ication	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking	and dis	position						
	Safe Water, Recordkeeping and Food Package Labeling							<				29. Thermometers provid Thermal test strips	led, acci	urate, and calibra	ated; Chemical/				
	23. Hot and Cold Water available; adequate pressure, safe					Permit Requirement, Prerequisite for Oper					Operation								
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					~				30. Food Establishment	Permi	t (Current/insp	report sign posted	l)				
					Conformance v	with Approved F	Procedur	·es							12/31/2024 Utensils, I	Equipn	nent, and Vendi	ng	
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for spe	cialized	ess, and			~				31. Adequate handwashin supplied, used	ng facili	ities: Accessible	and properly	
					Cons	sumer Advisory					~				32. Food and Non-food C designed, constructed, and		surfaces cleanab	le, properly	
	~				26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Facilitie Service sink or curb clear			l, used/	
0	I	N	N	С				Corrective	Action R	0	Ι	Ν	Ν	С	uys or Next Inspection , W			t	R
U T	N	0	A	O S	Prevention of 34. No Evidence of Inse	of Food Contam		other		U T	N	0	A	0 S	Fo 41.Original container labe		ntification Bulk Food)		
	マ マ				animals 35. Personal Cleanlines		,		$\left  - \right $		~				-				
$\vdash$	v v				36. Wiping Cloths; prop				$\left  \right $		~				42. Non-Food Contact su	•	Facilities		
W	~				37. Environmental cont	tamination			$\left  \right $		~				43. Adequate ventilation	and ligł	nting; designated	areas used	-
H	~			38. Approved thawing method				$\left  \right $	-	~				44. Garbage and Refuse p	properly	disposed; facili	ties maintained	+	
				Prope	Proper Use of Utensils					~				45. Physical facilities inst	talled, n	naintained, and c	clean	+	
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						~				46. Toilet Facilities; prop	erly con	nstructed, supplie	ed, and clean	1
$\vdash$					40. Single-service & sir	ngle-use articles;	properly	stored	$\left  \right $	-					47. Other Violations				+
	~		-		and used					1	~								

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Received by: <sup>(signature)</sup> Magdalena Lozano	Print: Magdalena Lozano	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall County Jail	Physical A 950 T	<sup>ddress:</sup> L Townsend	City/State:License/Permit #Page 2Rockwall, TXFOOD5166									
<b>X</b> . <b>N</b> . (*		TEMPERATURE OBSERVA		<b>T</b> 4 (77	•							
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F						
WIF ambient	-3											
WIC ambient	28											
thaw WIC	34											
reach in cold holding ambient	34											
front reach in cold holding/no food	54											
Item AN INSPECTION OF YOUR F		SERVATIONS AND CORRECT				1100						
Number NOTED BELOW:	STABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSERVED	AND						
All hand sinks 100-												
		d vomit cleanup posters		and poste	ed/English and Spar	nish						
		for allergens, special d										
		for all prep and ready t	o eat									
Hair nets provided												
Following a state p												
As always, watch f												
3 comp sink 110+F equipped												
Dishwasher not wo		t being used										
Will send pic for fol		200nnm quata										
	Sanitizer at 3 comp sink at 200ppm quats Using chlorine sanitizer for food contact surfaces at 100ppm chlorine											
)		faces/ using chlorine for food				16						
		per manufacturer's inst				y3						
Meat slicers cleane	•											
	na down											
	<ul> <li>All food is cooked and served within an hour/no leftovers, no cooling down</li> <li>W Always store raw shelled eggs low and separate/not over ready to eat foods/ COS</li> </ul>											
	Reach in cold holding unit by ice machine not at 41F or below/not used/mgmt will check before use											
	No cooling down/cooking and serving within an hour											
	Digital thermos											
W To cover bulk spice												
All surfaces floors,	All surfaces floors, walls, equipment clean/good											
Received by:		Print:			Title: Person In Charge/ Own	ner						
	10		na Loza	ano	Manager							
(signature) Magdalena Lozan Inspected by: (signature) Christy Con	Ann 1	RS Christy C	Orto7									
Form EH-06 (Revised 09-2015)	<i>ley</i> , 1				Samples: Y N # colle	ected						