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

03/	: ′11,	/20	22	Time in: 11:05	Time out: 11:55	FS 0			74				Food handler	Food managers	Page 1	of <u>2</u>
Purp	ose	of In	spec	tion: 1-Routine	2-Follow U	Jp 3-Compla	aint	_	Inves	tiga	tion	5-CO/Cons		6-Other	TOTAL/S	SCORE
		ment all De		ne: Its S Goliad		Contact/Owner Lee	Name:					* Number of Num	of Repeat Viola of Violations C	COS:	9/9	1 / A
Phys 2006		Addro oliad	ess:			st control : ed commercial invo	ice	Hoo 02/0	od 2/22			se trap : 50 gals 02/15/20	022	Follow-up: Yes No	פופ	1//
Mark				Status: Out = not in corpoints in the OUT box for	each numbered it			propri	ate bo	x for	IN, NO	, NA, COS	Ma	site \mathbf{R} = repeat vio	plation W-	Watch
Com		ce Sta	tus		` `		R	_	ompli	ance	Status N C		o exceeu 5 uu	tys		R
	0		o s	,	egrees Fahrenhei			U T	N		A O			loyee Health	11	
	~			1. Proper cooling time a Discarding Ko	laches d	aily			/			knowledge, res		yees and conditional and reporting	employees;	
				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)			/			13. Proper use eyes, nose, and		and exclusion; No dis	charge from	
	~			3. Proper Hot Holding to	emperature(135°	°F)			Ĭ					to hand sink ntamination by Har	nds	
	V			4. Proper cooking time a	and temperature	:			1					erly washed/ Gloves u		,
	•			5. Proper reheating proc Hours)	edure for hot ho	olding (165°F in 2			~				d properly foll	h ready to eat foods of lowed (APPROVED)
w	1			6. Time as a Public Hea Using for Kolaches to ad	Ith Control; prod d time discarded	cedures & records d or sold out						0.0000000000000000000000000000000000000		ceptible Populations		
				Арр	proved Source				~			16. Pasteurized Pasteurized egg Cooking in	gs used when r	rohibited food not of equired	fered	
V				7. Food and ice obtained good condition, safe, and destruction Dawn						_	·		C	Chemicals		
V				8. Food Received at pro	per temperature							17. Food additi & Vegetables	ves; approved	and properly stored;	Washing Fru	uits
					from Contamin			3			-	18. Toxic subst Raid pest s		y identified, stored an tizer hands	d used	
-				Food Separated & propreparation, storage, dis Watch inside cooler	play, and tasting	g							Wate	er/ Plumbing		
V	1			10. Food contact surface Sanitized at 100 p	es and Returnable opm/temperature	les ; Cleaned and e			/			backflow device City apple	roved	rce; Plumbing install		
	•			11. Proper disposition of reconditioned Disca	f returned, previ arded	iously served or			/			20. Approved S disposal	Sewage/Waster	water Disposal Syste	m, proper	
0 1			C			tion Items (2 Po	oints) 1	О	I	N	N C					R
U N			C O S	Demonstration 21. Person in charge pre	of Knowledge/	Personnel ation of knowledge,	_	_		N		Food	d Temperatui	re Control/ Identific		R
2	0		О	Demonstration 21. Person in charge pre and perform duties/ Cert Reminder to be o	of Knowledge/ esent, demonstra tified Food Man	Personnel tion of knowledge, tager (CFM)	_	O U	I	N	N C A O	Food 27. Proper cool Maintain Produ	d Temperaturing method us	re Control/ Identific sed; Equipment Ade re		R
U N	0		О	Demonstration 21. Person in charge pre and perform duties/ Cert Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W	of Knowledge/ seent, demonstra tified Food Man on duty nauthorized pers /ITHIN 30 day	tion of knowledge, nager (CFM) cons/ personnel rs of hire	_	O U	I	N	N C A O	27. Proper cool Maintain Produ 28. Proper Date Discussed	d Temperatur ing method us act Temperatur e Marking and when need	re Control/ Identific sed; Equipment Adere disposition ded	quate to	
2	0		О	Demonstration 21. Person in charge pre and perform duties/ Cert Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Recort	of Knowledge/ sent, demonstra tified Food Man on duty nauthorized pers //THIN 30 day /dkeeping and I Labeling	tion of knowledge, hager (CFM) hons/ personnel rs of hire Food Package	_	O U	I	N	N C A O	27. Proper cool Maintain Produ 28. Proper Date Discussed	ing method us act Temperature Marking and When need ers provided, actips	re Control/ Identificated; Equipment Adere disposition ded accurate, and calibrate	quate to	
2	0		О	Demonstration 21. Person in charge pre and perform duties/ Cert Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See	of Knowledge/ sent, demonstra tified Food Man on duty nauthorized pers //THIN 30 day rdkeeping and I Labeling available; adequ	tion of knowledge, hager (CFM)	_	O U	I	N	N C A O	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te	d Temperaturing method us act Temperature Marking and when needers provided, arrips est Strips (Requirement	re Control/ Identificated; Equipment Adere disposition ded accurate, and calibrated on site	quate to ed; Chemica peration	
2	0		О	Demonstration 21. Person in charge pre and perform duties/ Cert Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Recort 23. Hot and Cold Water	of Knowledge/ sent, demonstra tified Food Man on duty nauthorized pers //THIN 30 day rdkeeping and I Labeling available; adequal	tion of knowledge, hager (CFM)	_	O U	I	N	N C A O	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te	d Temperaturing method us act Temperature Marking and when needers provided, arrips est Strips (Requirement	re Control/ Identific sed; Equipment Ade re disposition ded accurate, and calibrat On Site	quate to ed; Chemica peration	
2	0		О	Demonstration 21. Person in charge pre and perform duties/ Cert Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma	of Knowledge/ sent, demonstra tified Food Man on duty nauthorized pers //ITHIN 30 day /dkeeping and I Labeling available; adequaliable (shellstof Food labeled //ith Approved I uriance, Speciali obtained for spe	tion of knowledge, hager (CFM) ons/ personnel rs of hire Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized	_	O U	I	N	N C A O	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estat POSted	d Temperatur ing method us act Temperatur e Marking and when need ers provided, a trips est strips Requirement olishment Per Utensils, Equi andwashing fa	re Control/ Identificated; Equipment Adere disposition ded accurate, and calibrated on site	quate to ed; Chemica peration ign posted)	
2	0		О	Demonstration 21. Person in charge pre and perform duties/ Cerl Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance w. 25. Compliance with Va. HACCP plan; Variance processing methods; ma. Tphc. Cons	of Knowledge/ sent, demonstratified Food Man on duty nauthorized pers //THIN 30 day rdkeeping and I Labeling available; adequaliable (shellstoof Food labeled ///ith Approved I rriance, Speciali obtained for spe nufacturer instru- numer Advisory	tion of knowledge, tager (CFM) ons/ personnel soft hire Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and exialized auctions	_	O U		N	N C A O	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estal Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va	ing method us act Temperatur e Marking and when need ers provided, a trips est strips est strips est strips olishment Per Utensils, Equi andwashing far d con-food Contaructed, and us rious surious s	re Control/ Identificated; Equipment Adered; Equipment Adered disposition ded accurate, and calibrate on Site act, Prerequisite for Ormit (Current/ insp sipment, and Vendin cilities: Accessible act surfaces cleanable ed faces / avoid	quate to ed; Chemica peration ign posted) eg nd properly resident	V
2			О	21. Person in charge pre and perform duties/ Cert Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Tphc 26. Posting of Consume foods (Disclosure/Remin Watch peanut donut	of Knowledge/ sent, demonstra tified Food Man on duty nauthorized pers //ITHIN 30 day rdkeeping and I Labeling available; adequailable (shellstore Food labeled //ith Approved I triance, Speciali obtained for spenufacturer instru- numer Advisory r Advisories; rander/Buffet Plates	tion of knowledge, hager (CFM) ons/ personnel of hire Food Package uate pressure, safe ock tags; parasite Procedures zed Process, and ecialized uctions w or under cooked e)/ Allergen Label	R	V		N O	N C O S	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estal Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va 33. Warewashii Service sink or Not set L	ing method us act Temperature Marking and when need ers provided, a trips extrips extrips extrips extrips extrips extrips extrips extrips extrips carries extrips extrips carries carries d con-food Contaructed, and us rious surious suring Facilities; in curb cleaning up at ins	re Control/ Identificated; Equipment Adered; Equipment Adered disposition ded accurate, and calibrate on Site at, Prerequisite for Ormit (Current/insp. sipment, and Vendin icilities: Accessible at act surfaces cleanable ed faces / avoid installed, maintained, facility provided p	quate to ed; Chemica peration ign posted) eg nd properly resident	V
W W	N		OS	21. Person in charge pre and perform duties/ Cerr Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Variance processing methods; matter Tender Consume foods (Disclosure/Remin Watch peanut donut Core Items (1 Poins)	of Knowledge/ sent, demonstratified Food Man on duty nauthorized pers //ITHIN 30 day rdkeeping and I Labeling available; adequailable (shellstown food labeled //ITHIN approved I priance, Specialiobtained for specialiobt	tion of knowledge, hager (CFM) cons/ personnel rs of hire Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized uctions w or under cooked e)/ Allergen Label Require Corrective	R	W Notes	V to Ex	N O	N C O S S S S S S S S S S S S S S S S S S	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estat Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va 33. Warewashin Service sink or Not set u ays or Next Insp.	ing method us act Temperature Marking and when need ers provided, arrips est strips of Requirement olishment Per Utensils, Equiandwashing faction-food Contaructed, and usrious surious surious surious surious curb cleaning Ip at inspection, Whice	re Control/ Identificated; Equipment Adered; Equipment Adered disposition ded accurate, and calibrate on Site t, Prerequisite for Omit (Current/ insp signature) in the control of the con	quate to ed; Chemica peration ign posted) eg nd properly resident	V
W W	N		OS	21. Person in charge pre and perform duties/ Cerr Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Variance processing methods; matter Tender Consume foods (Disclosure/Remin Watch peanut donut Core Items (1 Poins)	of Knowledge/ sent, demonstratified Food Man on duty nauthorized pers //ITHIN 30 day /dkeeping and I Labeling available; adequaliable (shellstoof Food labeled //ith Approved I triance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plates t) Violations in food Contam	tion of knowledge, hager (CFM) ons/ personnel rs of hire Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and exialized uctions w or under cooked re)/ Allergen Label Require Corrective mination	R R	W Not	l N N N N N N N N N N N N N N N N N N N	N O	N C O O O O O O O O O O O O O O O O O O	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estat Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va 33. Warewashin Service sink or Not set u ays or Next Insp.	ing method us act Temperature Marking and when need ers provided, a trips extrips extrips extrips extrips extrips extrips extrips carrives Requirement olishment Per Utensils, Equiandwashing far d fon-food Contaructed, and userious surriucted, and userious s	re Control/ Identificated; Equipment Adered; Equipment Adered disposition ded accurate, and calibrate on Site at, Prerequisite for Ormit (Current/ insp sipment, and Vendin icilities: Accessible at act surfaces cleanable ed faces / avoid installed, maintained, facility provided potherer Comes First Identification	quate to ed; Chemica peration ign posted) eg nd properly resident	tial
W W	N		o s	21. Person in charge pre and perform duties/ Cerl Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Variance processing methods; matter Tender Consumer foods (Disclosure/Reminwatch peanut donut Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch peanut watch peanimals Watch Service (1 Poin 24. No Evidence of Inseanimals Watch 25. Compliance with Variance processing methods; matter the consumer foods (Disclosure/Reminwatch peanut donut Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch	of Knowledge/ sent, demonstratified Food Man on duty nauthorized personal in Labeling available; adequal adeliable (shellstown food labeled with Approved Intrinsic Special in obtained for special in	tion of knowledge, hager (CFM) cons/ personnel rs of hire Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized uctions w or under cooked re)/ Allergen Label Require Corrective nination n, rodent/other	R R	V V	V to Ex	N O	N A O S S	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estat Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va 33. Warewashin Service sink or Not set L ays or Next Insp.	d Temperatur ing method us act Temperatur e Marking and when need ers provided, a rips est Strips Requirement olishment Per Utensils, Equi andwashing fa d fon-food Conta ructed, and us rious Sur ing Facilities; in curb cleaning up at ins pection, Whice Food	re Control/ Identificated; Equipment Adere disposition ded accurate, and calibrated on site to the control of t	quate to ed; Chemica peration ign posted) eg nd properly resident	tial
W W	N		o s	21. Person in charge pre and perform duties/ Cerl Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Variance processing methods; ma Tphc 26. Posting of Consume foods (Disclosure/Remin Watch peanut donut Core Items (1 Poin Prevention of St. No Evidence of Inseanimals Watch St. Personal Cleanliness Stored Low 35. Personal Cleanliness Stored Low 36. Wiping Cloths; prop and performed to the peanut donut Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Wiping Cloths; prop 32. Processing Cleanliness Stored Low 36. Processing Cleanliness Stored Low 36. Processing Cloths Processing Cloths Processing Cleanliness Stored Low 36. Processing Cloths Processing Cloths Processing Cleanliness Stored Low 36. Processing Cloths Processing Cleanliness Stored Low 36. Pro	of Knowledge/ sent, demonstratified Food Man on duty nauthorized pers //ITHIN 30 day rdkeeping and I Labeling available; adequal ailable (shellstood labeled //ITHIN approved I ariance, Speciali obtained for speciality obtained	tion of knowledge, hager (CFM) ons/ personnel of hire Food Package uate pressure, safe ock tags; parasite Procedures zed Process, and ecialized uctions we or under cooked och / Allergen Label Require Corrective on one of the cooked och / Allergen Label g or tobacco use	R R	V V	V to Ex	N O	N A O S S	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estat Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va 33. Warewashin Service sink or Not set L ays or Next Insp.	d Temperatur ing method us act Temperatur e Marking and when need ers provided, a rips est strips of Requirement olishment Per Utensils, Equi andwashing fa d fon-food Conta ructed, and us rious sur ing Facilities; in curb cleaning up at insi ection, Whice Food I stainer labeling	re Control/ Identificated; Equipment Adered; Equipment Adered; Equipment Adered; Equipment Adered; Equipment, and calibrated; Prerequisite for Ormit (Current/ insp soft) in the case of the control of the case of the control of the case of the cas	quate to ed; Chemica peration ign posted) eg nd properly resident	tial
W W	N		o s	21. Person in charge pre and perform duties/ Cerr Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Variance processing methods; ma Tphc Consumer Consume foods (Disclosure/Remin Watch peanut donut Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch 35. Personal Cleanliness Stored IoW 36. Wiping Cloths; prop In bucket 37. Environmental contains and performental contains	of Knowledge/ sent, demonstratified Food Man on Cuty nauthorized perse //ITHIN 30 day rdkeeping and I Labeling available; adequaliable (shellstore Food labeled //ITHIN approved I driance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plate S t) Violations in of Food Contament of Contamination serly used and st	tion of knowledge, hager (CFM) ons/ personnel of hire Food Package uate pressure, safe ock tags; parasite Procedures zed Process, and ecialized uctions we or under cooked och / Allergen Label Require Corrective on one of the cooked och / Allergen Label g or tobacco use	R R	V V	V to Ex	N O	N A O S S	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estal Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va 33. Warewashin Service sink or Not set L ays or Next Insp. 41.Original con	ing method us act Temperature Marking and when need ers provided, a trips extrips con-food Contaructed, and us rious surrouted, and us rious surring Facilities; in curb cleaning Ip at inside extrips extrips extrips Food Intainer labeling Physical Contact surface	re Control/ Identificated; Equipment Adered; Equipment Adered; Equipment Adered; Equipment Adered; Equipment, and calibrated; Prerequisite for Ormit (Current/ insp soft) in the case of the control of the case of the control of the case of the cas	quate to ed; Chemica peration ign posted) g nd properly e, properly resident used/	tial
W W	N		o s	21. Person in charge pre and perform duties/ Cert Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Variance processing methods; ma Tphc 26. Posting of Consume foods (Disclosure/Remin Watch peanut donut Core Items (1 Poin Prevention of St. No Evidence of Inseanimals Watch Stored Iow 35. Personal Cleanliness Stored Iow 36. Wiping Cloths; prop In bucket	of Knowledge/ sent, demonstratified Food Man on duty nauthorized pers. ////////////////////////////////////	tion of knowledge, hager (CFM) ons/ personnel of hire Food Package uate pressure, safe ock tags; parasite Procedures zed Process, and ecialized uctions we or under cooked och / Allergen Label Require Corrective on one of the cooked och / Allergen Label g or tobacco use	R R	V V	V to Ex	N O	N A O S S	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estalt Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va 33. Warewashin Service sink or Not set u ays or Next Insp 41. Original con 42. Non-Food 0 43. Adequate v 44. Garbage an Watch	d Temperatur ing method us act Temperatur e Marking and when need ers provided, a rips est strips est strips dest strips dest strips dest strips dest strips est strips dest strips dest strips est strips dest st	re Control/ Identificated; Equipment Adere disposition ded accurate, and calibrate on Site t, Prerequisite for Omit (Current/ insp sipment, and Vendin accilities: Accessible a act surfaces cleanable ed faces / avoid natilities provided power comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated accept disposed; facilities	quate to ed; Chemica peration ign posted) g nd properly resident used/ areas used es maintaine	tial R
W W	N		o s	21. Person in charge pre and perform duties/ Cert Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Variance processing methods; ma Tphc 26. Posting of Consume foods (Disclosure/Remin Watch peanut donut Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch 35. Personal Cleanliness Stored Iow 36. Wiping Cloths; prop In bucket 37. Environmental conta See 38. Approved thawing in Pull Thaw Prope	of Knowledge/ sent, demonstratified Food Man on Cuty nauthorized perse //ITHIN 30 day rdkeeping and I Labeling available; adequal ailable (shellstore Food labeled //Ith Approved I ariance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plate S t) Violations in of Food Contament of Contament o	tion of knowledge, hager (CFM) ons/ personnel so of hire Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized uctions w or under cooked e)/ Allergen Label Require Corrective initiation n, rodent/other g or tobacco use tored	R R	V V	to Ex	N O	N A O S S	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estat Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va 33. Warewashin Service sink or Not set L ays or Next Insp. 41. Original con 42. Non-Food 0 43. Adequate v 44. Garbage an Watch 45. Physical fac Very minor	d Temperatur ing method us act Temperatur e Marking and when need ers provided, a trips est strips est strips Requirement olishment Per Utensils, Equi andwashing fa d Con-food Conta ructed, and us rious sur ing Facilities; in curb cleaning Ip at insi ection, Whice Food I stainer labeling Physi Contact surface entilation and d Refuse prope- cilities installe under behi	re Control/ Identificated; Equipment Adere disposition ded accurate, and calibrated on Site accurate, and calibrated, Prerequisite for Ormit (Current/ insp sipment, and Vendin accilities: Accessible accurate accurate accurate and calibrated faces / avoid installed, maintained, facility provided posterior Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated accurate disposed; facilitied, maintained, and clean dequipment accurate accur	quate to ed; Chemica peration ign posted) g nd properly resident used/ areas used es maintaine ean nd shelvin	tial R
W W	N		o s	21. Person in charge pre and perform duties/ Cert Reminder to be of 22. Food Handler/ no ur ALL EMPLOYEES W. Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Conformance with Variance processing methods; ma Tphc Consumption of Consume foods (Disclosure/Remin Watch peanut donut Core Items (1 Poin Prevention of Stored Iow 34. No Evidence of Inseanimals Watch 35. Personal Cleanliness Stored Iow 36. Wiping Cloths; prop In bucket 37. Environmental contains See 38. Approved thawing in Pull Thaw	of Knowledge/ sent, demonstratified Food Man on duty nauthorized pers ////////////////////////////////////	tion of knowledge, tager (CFM) cons/ personnel res of hire Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized uctions wor under cooked rely Allergen Label Require Corrective innation n, rodent/other g or tobacco use tored ls erly used, stored, erly used	R R	W W	to Ex	N O	N A O S S	27. Proper cool Maintain Produ 28. Proper Date Discussed 29. Thermomet Thermal test st Digital / te Permit 30. Food Estat Posted 31. Adequate h supplied, used Equippe 32. Food and N designed, const Watch va 33. Warewashin Service sink or Not set L ays or Next Insp. 41. Original con 42. Non-Food 0 43. Adequate v 44. Garbage an Watch 45. Physical fac Very minor	ing method us interest the method us interest the method us interest the method in met	re Control/ Identificated; Equipment Adere disposition ded accurate, and calibrated on Site accurate, and calibrated, Prerequisite for Ormit (Current/ insp sipment, and Vendin accilities: Accessible accurate, and calibrated faces / avoid installed, maintained, facility provided posterior Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated accurated, and clean dequipment are constructed, supplied	quate to ed; Chemica peration ign posted) g nd properly resident used/ areas used es maintaine ean nd shelvin	tial R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Misook Winter	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: wall donuts S Goliad	Physical A Goliac		City/State: Rockwa	License/Permit # 000874	Page <u>2</u> of <u>2</u>					
TIOOK	Wall dollate & dollad	dollac	TEMPERATURE OBSERVA		00007 1						
Item/Loc	eation	Temp F	<u>Item/Location</u>	Temp F	<u>Item/Location</u>	Temp					
Milk co	ooler	34/38	2 door freezer	6							
	Bev cooler	34	Upright cooler	38							
UF	right cooler		Eggs	39							
	Butter	40									
	Meat	41	Deep freezer	-3							
Lln	right freezer	28	Boop 1100201	+ -							
υþ	rigiii ireezei	20									
Te			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBS	ERVED AND					
	Best to have a thermo	in warme	est location of coolers by d	oor							
	Coffee pots are self se		•								
	No public restroom										
W	Peanut donut is being	stored in	contact with other donuts	in case /	best to separate and sto	ore low					
			ersonal items and Clorox v		'						
W	Chlorox wipes May on	•		•							
40/37	· · · · · · · · · · · · · · · · · · ·	-	ounter in boxes not washab	le)baq	s for donuts should be of	f floor 6 inch					
	Kolaches - writing times on paper or tags and will be used within 4 hrs Logs for sausage rollsindicates most days sold out to add time when sold out of discarded										
39	Avoid storing clean ute		•								
W			<u> </u>	ensils - us	se commercial NSF best						
18	Keep an eye on use of residential food containers and utensils - use commercial NSF best Store hand sanitizer spray bottle away from clean utensils on side shelf over hand sink										
	Work on getting faucet to not drip okay										
	Sanitizer bucket red 100 ppm chlorine										
W	Best to organize and have sausages low in coolers										
	Baking eggs and All other items in oven (scrambling them then baking)										
39	Baking eggs and All other items in oven (scrambling them then baking) Beast to hang mop to allow to dry										
39	<u> </u>		•								
18	Avoid over storage in back room / No home raid to be used on site -in wire basket in dry storage										
	Hot water 116 and up										
39	To remove plastic shipping liner on shelving to make cleanable										
	Red bucket to use for wiping kitchen and wipes for dining area										
	Reminder that bleach and quats don't react well to each other and could be dangerous										
40	Avoid reuse of card board not washable										
40	A VOIG TOUGO OF OUR DOURG HOT WASHADIO										
	To send copy of food manager and handler cards when done to inspector										
Received	ed by: Print: Title: Person In Charge/ Owner										
(signature)	See abov	/e			Tiue, rerson in Char	go Owner					
Inspected			Print:								
(signature)	Kelly kirkpo	itríck	RS		C1 V N	# 00114 1					
	6 (Revised 09-2015)				Samples: Y N	# collected					