\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

07/	12/20	023	7:58	9:31		License/Pe						Food handlers Food Managers Exempt 3 Page 1 of 2
Purpo	ose of I	nspec	tion: 1-Routine	2-Follow U		-Complai		_	nvest	igati	on	5-CO/Construction 6-Other TOTAL/SCOI
Establ	lishmen wall c	t Nan	ne:		Rockv	t/Owner N vall cour						* Number of Repeat Violations: Y Number of Violations COS: Set trap: waste oil : Follow-up: Yes 1/99/A
	cal Add _ Townse			Pro	est control otex month	ıly		Hoo 06/08	od 3/2023		Grea earpro 10	se trap: waste oil : Follow-up: Yes No No No
Mark	Compli the appro	ance S priate	points in the OUT box f	or each numbered i		Mark V	_	ppropri	iate bo	x for	IN, NO	plicable COS = corrected on site R = repeat violation W-Watco NA, COS Mark an in appropriate box for R
Comp	liance St	atus	Pri	ority items (3	9 Points)	violations	Kequii	_	meau mplia			ive Action not to exceed 3 days
O I N T	N N O A			emperature for F degrees Fahrenhe		7	R	O U T	I N	I P	C O S	Employee Health
	•		Proper cooling time	e and temperature	e				~			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
/			2. Proper Cold Holdin See attached	ng temperature(41	1°F/ 45°F)				~			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster
	/		3. Proper Hot Holding	g temperature(135	5°F)							Preventing Contamination by Hands
	'		4. Proper cooking tim					(/			14. Hands cleaned and properly washed/ Gloves used properly
	/		5. Proper reheating preference Hours)6. Time as a Public H						·			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves by hand sinks
			o. Time as a rubile ri	carar control, pro	occuures &	records						Highly Susceptible Populations
				approved Source					/			 Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Boiled only
•			7. Food and ice obtain good condition, safe, destruction Us foo	and unadulterated ods / BEK	d; parasite	ood in			ı			Chemicals
'			8. Food Received at p Temps taken	roper temperature	re			(~			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only
			Protection	on from Contami	ination				✓			18. Toxic substances properly identified, stored and used
>			9. Food Separated & preparation, storage,			food						Water/ Plumbing
~			10. Food contact surface Sanitized at 200			ed and		W	~			19. Water from approved source; Plumbing installed; proper backflow device Minor adjustment under ice machine
	•		11. Proper disposition reconditioned No	of returned, prev	viously serv	ed or		(~			20. Approved Sewage/Wastewater Disposal System, proper disposal
	1		P	riority Founda	ation Iter	ms (2 Poi						rective Action within 10 days
O I U N T	N N O A	C O S		on of Knowledge			R	O U T		I I	C O S	Food Temperature Control/ Identification
~			21. Person in charge pand perform duties/ C						~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
/			22. Food Handler/ no Inmates supervise	unauthorized pers d by CFM	rsons/ perso	nnel			~			28. Proper Date Marking and disposition Great
									/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
			Safe Water, Red	cordkeeping and Labeling	Food Pack	kage						Thermo and test strins
V	<u> </u>		Safe Water, Red 23. Hot and Cold Wa	Labeling								Thermo and test strips Permit Requirement, Prerequisite for Operation
-	•		23. Hot and Cold Wa 24. Required records destruction); Package	Labeling ter available; adeq available (shellsto	quate pressi	ure, safe			•			•
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Magdalena Lozano	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name Rockwall co	•	Physical Ac 950 TI	ddress: - Townsend	City/State: Rockwal	License/Permit # Food5166	Page 2 of 2					
T TOOKWAII O	Junty Jun	330 11	TEMPERATURE OBSERVA		1 0000100	<u> </u>					
tem/Location		Temp F	Item/Location	Temp F	Item/Location	<u>Tem</u>					
Jpright 2 do	or ambient	36.5	Wif	-13	Wic						
					Milk	2					
					IVIIIK	34					
					Beans	3					
			Thawing wic	35	Carrots	3					
			Bologna	36							
			Bologna								
			SERVATIONS AND CORRECT								
	PECTION OF YOUR BELOW: all temps F	ESTABLISHME.	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERV	/ED AND					
	ater at hand si	nk 122 / 10	9/110 and up								
	comp sink -13		<u> </u>								
	•		n order - supply chain issu	ie							
		•	chinetilted slightly up a								
	ssed inspection										
	•	•		in back o	f unit - frost around the far	 าร					
					wall penetration at pipe as						
				TOUR HOIT	wan portonanori at pipo at	<u> </u>					
+	Best to use good grade plastic bags for bread Great date marking										
+		is around h	neef / received frozen / sto	red frozen	/ thawed on bottom shelf i	in wic					
			e - food contact surface- a			11 1110					
		•	then placed into hot holdi								
+	oms hot water			·9 ·····	<u> </u>						
			ease container needed								
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Received by: (signature)	oo aha	\ <u>\</u>	Print:		Title: Person In Charge/	Owner					
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