Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\square} $	Allergy policy/training
L	Allergy policy/training Vomit clean up Employee health
	Emplovee health

	ate:	0.4	^^	00	Time in:	Time out:	License/I			·^				Food handlers Food managers Page 1 of 2	2
					7:59 tion: 1-Routine	9:21 2-Follow U	FOC 3-Comple		_	DO Inves	-4°	4		Exempt 3	
Es	tabl	ishm	ent	Nan	ne:	2-Follow U	Contact/Owner	Name:	4-	inves	suga	luon	l L	* Number of Repeat Violations:	KE
-		wall			ty	Da	RockwallCou	unty	Нос	od		G	rong	✓ Number of Violations COS: terrap/ waste oil: Follow-up: Yes ☐ 3/97/	4
		nsen		288.		On	site Maint		11/2					000 04/12/22/ American bio quarterly	_
Ma					Status: Out = not in co points in the OUT box for	impliance IN = in each numbered it	compliance N em Mark	$\mathbf{VO} = \mathbf{not} \mathbf{O}$						plicable COS = corrected on site R = repeat violation W-Watco, NA, COS Mark an in appropriate box for R	ch
								s Requi	_					ive Action not to exceed 3 days	
O U		iance N O	N A	C O		perature for Fo	•	R	O	ompli I N	N O	N A	C O	Employee Health	R
T	-11			Š	(F = d 1. Proper cooling time a	egrees Fahrenhei	it)		T	.,			Š	12. Management, food employees and conditional employees;	
		/			Discussed co	oling bea	ns etc			~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding	temperature(41°	°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		_			3. Proper Hot Holding t	temperature(135°	°F)			Ľ				Preventing Contamination by Hands	
		<u> </u>			4. Proper cooking time Cooking ground beef fro	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro-					,				15. No bare hand contact with ready to eat foods or approved	
		•			Hours)					•				alternate method properly followed (APPROVED Y. N.) Gloves	
		/			6. Time as a Public Hea	alth Control; prod	cedures & records							Highly Susceptible Populations	
					Ар	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Hard boiled	
					7. Food and ice obtaine good condition, safe, ar	nd unadulterated;	source; Food in parasite							Chemicals	
					destruction Ben e K										
	/				8. Food Received at pro	oper temperature				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	<u> </u>					n from Contami	nation							Water only 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr	otected, prevente	ed during food								
	•				preparation, storage, dis									Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200					~			•	19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition or reconditioned	of returned, previ	ously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	l									_	_	_			—
					Pri	ority Founda	tion Items (2 P				_			rective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Foundan		oints) v	O U		Requ N O	N A	C 0	Food Temperature Control/ Identification	R
O U T		N O	N A	C O S	Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowledge/	Personnel tion of knowledge,	R	О	I	N	N	С	·	R
		N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cet 3 22. Food Handler/ no u	of Knowledge/ esent, demonstra rtified Food Man	Personnel tion of knowledge, ager (CFM)	R	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
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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)

	ment Name: wall county Jail	Physical Address: TL Townsend		City/State: Rockwall	License/Permit # 5166	Page 2 of 2					
	, , , , , , , , , , , , , , , , , , ,		TEMPERATURE OBSERVAT	IONS							
Item/Loc		Temp F	Item/Location	Temp F	<u>Item/Location</u>	Temp					
Unuse	d under counter 2 door	41.1	Walk in Freezer	-10	Wic 3						
Upright cooler 2 door not used		39	Wic 2	33/34	Turkey	37					
			Beans	36	Upright coole	r 40					
			Black eye peas	34	(unit not used)					
			Carrots	34	,						
	1	OF	SERVATIONS AND CORRECTIV	E ACTION	IS .						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: All temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	CTED TO THE CONDITIONS OBSER	VED AND					
46	TWO LED BLEOW. All Chilps I										
	Restrooms hot water to be adjusted to be 100 - mixing valve All food handler inmates wash hands in kitchen after using restroom										
			-	, , , , , , , , , , , , , , , , , , , ,	<u> </u>						
	Hot water at hand sink in kitchen 119 Mop sink area looks good										
	Will do some research on the tabs used for rational combi oven										
34	Observed flies in the kitchen										
W				evelopina (on plastic strips and fan casin	as to addre					
	Fan box unit on rt is beginning to freeze up in new WIF also frost developing on plastic strips and fan casings to address. Watch raw shelled egg storage in wic - store on bottom shelf or nothing below (currently nothing is store below										
	Dry storage looks great										
	Watch new cooler units and gaskets										
	Three comp sink hot w										
	Three comp sink saniti		· · · · · · · · · · · · · · · · · · ·								
	Bleach / chlorine saniti		' '								
			providing new container to mi	x up solut	ion for guats and not use th	e bleach o					
W			y oxidizing - plastic would ha								
W	Dishmachine high tem										
	•	•	•	na utensil	s are disposable						
44	Trays and pots and pans are washed in machine - all eating utensils are disposable To clean around grease container outside										
	Discussed cooling beans etc track temp every 30 mins										
	Discussed cooling beans etc track temp every so mins										
Received (signature)	lby:	·	Print:		Title: Person In Charge/	Owner					
	See abov Kelly kirkpa	<u>'e</u>									
Inspected	d by:	, , 4	Print:								
(signature)			61.0		•						