Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: Time in: Time out: License/Po 01/26/2023 8:05 9:37 Food				Food handlers Food managers Inmates 3					1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	<u>:</u>						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											5-CO/Construction 6-Other TOTAL/SCOR	E				
Establishment Name: Contact/Owner I Rockwall county jail Rockwall cou							e:					* Number of Repeat Violations: Vumber of Violations COS:				
Physical Address: Pest control:							arity	Hood Grease			Gr	ease	e trap : Follow-up: Yes 2/98/A	١.		
950 T L townsend Protex 01/19/2023 Compliance Status: Out = not in compliance IN = in compliance NO									<u> </u>					12/8/2022 1000 / waste 3 months No Plicable COS = corrected on site R = repeat violation W-Water		
Ma	Mark the appropriate points in the OUT box for each numbered item Mark V in appropriate box for IN, NO, NA, COS Mark an V in appropriate box for R															
Priority Items (3 Points) violations Compliance Status							s Kequ	Compliance S			Stati	ıs				
O U T	O I N N C U N O A O Time and Temperature for Food Safety				R	U T	N	N N C O A O S		o						
		/		~	1. Proper cooling time a	and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding	temperature(41°F	F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from		
	~				See	temperature(+1-1	.,			/				eyes, nose, and mouth Posted at hand sinks		
		/			3. Proper Hot Holding t	emperature(135°I	F)							Preventing Contamination by Hands		
		/			4. Proper cooking time	and temperature				/		14. Hands cleaned and properly washed/ Gloves used properly				
		./			5. Proper reheating prod Hours)	cedure for hot hole	ding (165°F in 2			15. No bare hand contact with ready to eat foods or approalternate method properly followed (APPROVED Y						
					6. Time as a Public Hea	lth Control: proce	edures & records			Gloves						
		•			o. Time us a radic fied	mui control, proce						<u> </u>		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
					App	proved Source				/				Pasteurized eggs used when required Boiled		
					7. Food and ice obtained good condition, safe, and											
	V				destruction									Chemicals		
	_				8. Food Received at pro	pper temperature				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
						6 0 .								Water only 18. Toxic substances properly identified, stored and used		
					9. Food Separated & pro	from Contamin				•						
	'				preparation, storage, dis Good		-							Water/ Plumbing		
	~				10. Food contact surfact Sanitized at150_	es and Returnable ppm/temperature	es; Cleaned and			/				19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of	of returned, previo	ously served or						Ī	City approved 20. Approved Sewage/Wastewater Disposal System, proper	_	
		•			reconditioned No le					•				disposal		
O U	I	N O	N	C O				oints)	0	O I N		N C	C	rective Action within 10 days	R	
U T	N	О	A	o s		of Knowledge/ l			U T		0		o s	Food Temperature Control/ Identification		
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed							
					and perform duties/ Cer	tilled Food Malia	ger (CFM)									
	/				and perform duties/ Cer 22. Food Handler/ no ur					~				28. Proper Date Marking and disposition		
	✓				*	nauthorized perso	ns/ personnel			/				28. Proper Date Marking and disposition Looks good 29. Thermometers provided, accurate, and calibrated; Chemical/		
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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)

TEMPERATURE OBSERVATIONS		ment Name: wall county jail	Physical A TI Tow			City/State: Rockwal	I	License/Permit # Food 5166	Page <u>2</u> of <u>2</u>		
Upright cooler back 40 Thawing wic 38.6 Bologna 38.9 Cooler 2 Potatoes 38 Green beans 38 Margarine 38 Marga				TEMPERATUI	RE OBSERVAT	TIONS		·			
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Bologna 38.9 Cooler 2 Potatoes 38 Green beans 38 Margarine 48 Marga	Upri	ght cooler back	40								
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Margarine 38 OBSERVATIONS AND CORRECTIVE ACTIONS		Potatoes	38								
OBSERVATIONS AND CORRECTIVE ACTIONS Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND MOTION HELDING all temps F Employee health poster on wall at all and sinks W New seal has been ordered for the sprayer at the prerinse Hot water at hand sinks 111 Hot water at three comp 112 Using quats for three comp sink and bleach product for all prep surfaces Discussed keeping them separated High temp Dishmachine W Watch condition of trays for serving replaced when badly scored 45 Need to clean mold behind prerinse station on silicone line W Time to delime Dishmachine - currently nu weekly Replacing mop head weekly Great date marking Process 3 foods - pinto beans - discussed cooling down All other meats etc are cooked day of and served Eggs in shell are hard boiled No leftovers served Gloves used to touch rte foods Tested bleach water solution to be 100Ppm - remade as appears soapy tested again 100 ppm Three comp sink quats Dry storage looks good W Watch painted surfaces where paint is peeling etcwork order submitted W Dishmachine tested after several runs to turn T- stick 160 Sink sanitizer 150 ppm quats okay per label Confirmed both restrooms equipped 44 To clean and watch spills around dumpster and waste oil Received by: Compensation of the sprayer at the prerings at the prering at the p	G	reen beans	38								
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