

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
- Vomit clean up
- Employee health

Date: 01/28/2021	Time in: 8:25	Time out: 9:39	License/Permit # Food 5166	Est. Type Full	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Rockwall county jail	Contact/Owner Name: RockwallCounty	* Number of Repeat Violations: _____	3/97/A
Physical Address: T L Townsend		✓ Number of Violations COS: _____	
Pest control : 3 Months	Hood 09/2020	Grease trap : Dar pro 6 months	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Not using left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Good						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening and posted					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves					
		✓				Highly Susceptible Populations					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
Approved Source						18. Toxic substances properly identified, stored and used Stored away					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device					
8. Food Received at proper temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
Protection from Contamination						✓					
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4 with license					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good storage						22. Food Handler/ no unauthorized persons/ personnel					
	✓					Safe Water, Recordkeeping and Food Package Labeling					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature						✓					
	✓					Permit Requirement, Prerequisite for Operation					
11. Proper disposition of returned, previously served or reconditioned No returns to kitchen						30. Food Establishment Permit (Current/ insp sign posted) In office					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
23. Hot and Cold Water available; adequate pressure, safe						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						28. Proper Date Marking and disposition Good					
Conformance with Approved Procedures						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial and laser / test strips					
			✓			Utensils, Equipment, and Vending					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						W	✓				
Consumer Advisory						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / plugged in heater 115 F					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Cooked to required						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Rusty shelving					
Prevention of Food Contamination						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three times to confirm					
	✓					Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
34. No Evidence of Insect contamination, rodent/other animals						Food Identification					
	✓					41. Original container labeling (Bulk Food)					
35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities					
	✓					✓					
36. Wiping Cloths; properly used and stored Using where needed						42. Non-Food Contact surfaces clean					
W						✓					
37. Environmental contamination Watch condensation in wif						43. Adequate ventilation and lighting; designated areas used Watch in wic					
	✓					✓					
38. Approved thawing method Pull thaw						44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean Flooring etc					
	✓					1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch ice scoop storage						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓					47. Other Violations					
	✓										

