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
Employee health

Date: 01/28/2	202	21	Time in: 8:25	Time out: <b>9:39</b>		License/Pe		66	<u> </u>				Est. Type Risk Category Full Med	Page <u>1</u> of <u>2</u>			
			ion: 1-Routine	2-Follow U		3-Complai		_	Inve	stiga	atior	n	5-CO/Construction 6-Other	TOTAL/SCORE			
Establishment Name: Rockwall county jail				Contact/Owner Name: RockwallCounty								* Number of Repeat Violations: ✓ Number of Violations COS:	3/97/A				
T L Townsend 3 M				Pest control : Months			Hood 09/2020		Grease Dar pro		o 6 months No	] 3/3///					
Mark the app	<b>plian</b> propr	ce St	points in the <b>OUT</b> box for	or each numbered	item	Mark 🔪		ropri	ate bo	ox fo	r IN,	NO,	, NA, COS Mark an Vin approp	violation W- Watch priate box for R			
Compliance	Stati	ıs	Pric	ority Items (3	9 Points)	violations	Requir	_	<i>imed</i> ompli				ive Action not to exceed 3 days				
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$				R	O U T	I N	N O	N A	C O S	R							
<b>/</b>			1. Proper cooling time Not using left	and temperature tovers	е				/				12. Management, food employees and condition knowledge, responsibilities, and reporting	al employees;			
			2. Proper Cold Holdin	g temperature(41	1°F/ 45°F)	ı			<b>✓</b>				13. Proper use of restriction and exclusion; No deyes, nose, and mouth	ischarge from			
		ł	3. Proper Hot Holding	temperature(135	5°F)								Screening and posted Preventing Contamination by Ha	ands			
1			4. Proper cooking time	e and temperature	re				1				14. Hands cleaned and properly washed/ Gloves				
			5. Proper reheating pro Hours)	ocedure for hot h	nolding (16	55°F in 2			•	/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )				
			6. Time as a Public He	ealth Control; pro	ocedures &	& records							Gloves  Highly Susceptible Populations				
			Δ.	nnuovad Caunaa									16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required				
			7. Food and ice obtain	pproved Source ed from approve		Food in							Cooking				
			good condition, safe, a destruction Ben E	and unadulterated Keith	d; parasite								Chemicals				
			8. Food Received at pr	roper temperature	re				~				17. Food additives; approved and properly stored & Vegetables Water only	1; Washing Fruits			
Protection from Contamination							<b>/</b>				18. Toxic substances properly identified, stored Stored away	and used					
			<ol> <li>Food Separated &amp; p preparation, storage, d Good storage</li> </ol>			g food							Water/ Plumbing				
~	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature						~			·	19. Water from approved source; Plumbing instabackflow device	illed; proper					
V	11. Proper disposition of returned, previously served or reconditioned No returns to kitchen							~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
			Pr	iority Found	ation Ite	ems (2 Poi							rrective Action within 10 days				
O I N O T	N A	C O S		on of Knowledge			R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identif	fication			
			21. Person in charge p and perform duties/ Co 4 with license						~				27. Proper cooling method used; Equipment Ad Maintain Product Temperature	lequate to			
<b>/</b>			22. Food Handler/ no	unauthorized per	rsons/ pers	onnel			/				28. Proper Date Marking and disposition Good				
Safe Water, Recordkeeping and Food Package Labeling			ckage			~				29. Thermometers provided, accurate, and calibrathermal test strips  Dial and laser / test strips	ated; Chemical/						
			23. Hot and Cold Water	er available; adec	quate press	sure, safe							Permit Requirement, Prerequisite for	_			
			24. Required records a destruction); Packaged		ock tags; p	parasite			~				30. Food Establishment Permit (Current/ insp In office	sign posted)			
				with Approved									Utensils, Equipment, and Vend				
	~		25. Compliance with V HACCP plan; Variance processing methods; n	e obtained for sp	pecialized	ess, and		W	~				31. Adequate handwashing facilities: Accessible supplied, used Equipped / plugged in heat	· · ·			
, , ,				nsumer Advisor				2					32. Food and Non-food Contact surfaces cleanal designed, constructed, and used Rusty shelving				
			26. Posting of Consum foods (Disclosure/Ren Cooked to required	ninder/Buffet Pla					<b>/</b>				33. Warewashing Facilities; installed, maintaine Service sink or curb cleaning facility provided Three times to confirm	i, used/			
O I N	N	С	Core Items (1 Poi	int) Violations	Require	Corrective .	Action R	Not O	to E.	xcee	ed 90 N	<i>Da</i>	ys or Next Inspection , Whichever Comes Fire	s <i>t</i> R			
U N O	A	o S	Prevention 34. No Evidence of Inc.	of Food Contai		/other		U T	N	0	A	o S	Food Identification 41.Original container labeling (Bulk Food)				
			animals  35. Personal Cleanline							<b>'</b>			41.Original container labeling (Burk 100d)				
<b>/</b>				Ç.	Ü	cco use							Physical Facilities				
<b>'</b>			36. Wiping Cloths; pro Using where r	needed	storea				<b>'</b>				42. Non-Food Contact surfaces clean				
W			37. Environmental cor Watch conde	nsation in	wif				<b>/</b>				43. Adequate ventilation and lighting; designated Watch in wic				
	Ī	T	38. Approved thawing Pull thaw	method					/				44. Garbage and Refuse properly disposed; facil	ities maintained			
				per Use of Utens	sils			1					45. Physical facilities installed, maintained, and Flooring etc	clean			
			39. Utensils, equipmer dried, & handled/ In the Watch ice scook	ise utensils; prop		, stored,				/			46. Toilet Facilities; properly constructed, supply	ed, and clean			
			40. Single-service & s and used Watch	ingle-use articles	s; properly	stored				/			47. Other Violations				
			v valui											1			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: SGT. Townsend	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: vall county sheriffs Dept	Physical A	<sub>ddress:</sub> wnsend	City/State:	License/Permit #	Page <u>2</u> of <u>2</u>				
1100111	Tall County Chomic Bopt	1 12 10	TEMPERATURE OBSERVA		1   0100					
-Item/Loca	ntion	Temp F	Item/Location	Temp F	Item/Location	Temp F				
			Wic		Wif	-15				
			Green beans	39						
			Chili beans	39						
			Eggs	39						
			33							
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item			ENT HAS BEEN MADE. YOUR ATTEN			RVED AND				
Number	NOTED BELOW:									
	Dry storage - flooring s									
	Keep an condition of c									
	Meals served to quarantined inmates are delivered in styro clamshell									
	Those not in quarantine (general) are served on plastic trays. That are WRS between uses									
	Hot water heater unplugged at inspection and plugged back in for hand sink hot water -confirmed 115 prior to need									
	Hot water at three comp 110 F									
			sil and allowed to air dry							
45			ms such as broken tiles / g	rout etc						
	Always best to invert to									
	cooking ground beef fr									
32	To address rusty shelv									
	Raw Eggs stored over									
	Cooked eggs stored a									
			or food storage - clear foo	d grade ne	eeded					
	Thawing ground beef									
			- frozen - thawed and used		•					
		batch co	oking and any extra cooke	ed foods ar	re discarded - minimal wa	aste				
	Great date marking									
W			in rear of Wif - using pans	to collect -	to protect boxes					
	Discussed use of white cutting boards (badly scored)									
32	More rusty shelving in									
	Dishmachine - reminder to allow to heat up before using - 3 times - to reach 160 surface reading									
	Sanitizer at 100 ppm in container to be used for wiping surfaces / after washing and finishing / then allowed									
Covid All employees are scanned at arrival / temps taken /										
Received by: Print: Title: Person In Charge/ Owner										
(signature)	See abov Kelly Kirkpa	'e								
Inspected (signature)	by:	, , 4	Print:							
(g.initile)	Kelly Kirkpa	<i>utrick</i>	(RS		Samples: Y N	# collected				