

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: 07/30/2020	Time in: 8:35	Time out: 9:35	License/Permit # Food5166	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Rockwall county jail			Contact/Owner Name: Rockwall county		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: Townsend			Pest control : Every 3 months	Hood 07/08/20	Grease trap : Dar- pro 04/28/2020	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics
4/96/A						

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 No use of left overs - after heating product is used						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Temps taken and screening at arrival					
		✓				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 after hand washing					
		✓				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					
		✓				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					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith / best choice						W	✓				
8. Food Received at proper temperature To check						19. Water from approved source; Plumbing installed; proper backflow device Leaky faucet on repair list					
Protection from Contamination						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature 180											
		✓									
11. Proper disposition of returned, previously served or reconditioned											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel inmates supervised by CFM						28. Proper Date Marking and disposition See attached					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital /					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 116 F						✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Need to post 2020					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 3 temps taken per shift / wic and wif						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Rusty shelving f					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Cooking ground beef to over 155 F to confirm						✓					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 180 using 160 strip					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals Fruit flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
	✓					W					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Watch					
	✓					✓					
36. Wiping Cloths; properly used and stored Using cloth when set up						43. Adequate ventilation and lighting; designated areas used Watch inside wic and wif -					
W						✓					
37. Environmental contamination Condensation in wif						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					Proper Use of Utensils					
	✓					1					
38. Approved thawing method Wic						45. Physical facilities installed, maintained, and clean Flooring etc					
	✓							✓			
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See 32 for condition						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓							✓			
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Dominic Anthony Nigro	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall county jail	Physical Address: Townsend	City/State: Rockwall	License/Permit # Food5166	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer is not in operation	27F				
Wic					
Black eye peas/ carrots	40				
Chili beans	40				
Applesauce	41				
Butter	41				
Beans in deeper pan	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water 116 F at hand sink and 116 F at three comp sink
Covid	All employees screened at arrival / employees temps taken / employees wearing masks/
	Sanitizing carts that take food to service area
	Any new chemicals always read the label
	Kitchen:
45	Flooring in the dry storage chipped
32	Rusty shelving in dry storage
	Ingredients by request
	Again hood filters are spaced to allow fire suppression to operate
	Sanitizer at 100 ppm in containers - used for all wiping down of surfaces etc
Cos	Minor cleaning of can opener blade
32/cos	Replace Damaged utensils with dented handles
W	Leaky faucet at three comp sink - on repairing list
34	Fruit flies around three comp
45	Dishmachine area- to clean under behind and around equipment - under machine where it is difficult to clean
	Dishmachine 180 using 160 strips
45	Grout issues around Dishmachine area
	Good rotation in wic and good organization
	All dates marked in wic with exception of those items being used within 24 hrs
W	Avoid using white trash bags as food storage for breads etc
32	Address rusty shelving in wic
	Using plastic in wif - great - small condensation issue in wif as well as holding high temps
	Most foods are re/ received precooked /rethermalized to serve / except raw ground beef that is cooked to over 155 F
W	Back door is self closing / and latching / tiny gap at bottom in left corner
	Any Maint to walls/ floors etc will be taken care of with remodel
	Remodel ongoing - new kitchen
	Special diets etc - medical info by dr on staff etc - known Allergens available

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick</i>	Print:	Samples: Y N # collected

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