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

## Retail Food Establishment Inspection Report

City	of	Rockwal
OILY	O.	NOCKWAI

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

Da		1 /·	20	<b>0</b> 1	Time in:	Time out:	License/Pe			NI		= [	<u> </u>	20	Est. Type Risk Category Page 1 of 2			
05/11/2021 4:43 5:31 FS 9  Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						3 NEED 20 4-Investigation				∠( <b>-</b> [	021   Light   Low   Page   of 2							
Establishment Name: Contact/Owner N								* Nu				_	* Number of Repeat Violations:  Vumber of Violations COS:					
Physical Address: Pest control:						Н	Hood Grease trap :			Gre	ease	se trap : Follow-up: Yes 10/90/A						
106	106 S Goliad To provide  Compliance Status: Out = not in compliance IN = in compliance NO						0	Na		1				ovide No Pics				
									D, NA, COS Mark an In appropriate box for R									
Priority Items (3 Points) violations Compliance Status									uire .		<i>nedia</i> nplia		,					
O   I   N   N   C   Time and Temperature for Food Safety   T   (F = degrees Fahrenheit)						R		O U T	Employee Health									
		<b>✓</b>		Ď.	1. Proper cooling time a	and temperature								S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2. Proper Cold Holding	temperature(41°F/45°	°F)		_						13. Proper use of restriction and exclusion; No discharge from			
	/				See all non To	S	,			•	eyes, nose, and mouth Poster							
			~		3. Proper Hot Holding to	emperature(135°F)					Preventing Contamination by Hands							
			/		4. Proper cooking time	and temperature				•	14. Hands cleaned and properly washed/ Gloves used properly							
			<		5. Proper reheating proc Hours)	cedure for hot holding	(165°F in 2								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )			
		<b>✓</b>			6. Time as a Public Hea	lth Control; procedure	es & records								Highly Susceptible Populations			
									-	T	16. Pasteurized foods used; prohibited food not offered							
			1			proved Source						•			Pasteurized eggs used when required			
	/				7. Food and ice obtained good condition, safe, an destruction					Chemicals								
	. /				8. Food Received at pro	per temperature				T		T.			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
Ш					To check				_		١			18. Toxic substances properly identified, stored and used				
					Protection  9. Food Separated & pro			3			·		Watch storage					
	<b>'</b>				preparation, storage, dis								Water/ Plumbing					
W					10. Food contact surface Sanitized at100_			·				,	19. Water from approved source; Plumbing installed; proper backflow device Approved when installed					
		. /			11. Proper disposition o						20. Approved Sewage/Wastewater Disposal System, proper							
Ш		_			reconditioned			Ц										
O U	I N	N O	N A	C O		ority Foundation of Knowledge/ Person	`	nts)		O	I :	N	N	C C O				
T	14	0	A	s	21. Person in charge pre					T	14			s				
?					and perform duties/ Cer Need one for ice	tified Food Manager ( cream service	(CFM)								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
?					22. Food Handler/ no ur All others assisting	nauthorized persons/ p	ersonnel	ıl lı			•	/		28. Proper Date Marking and disposition				
					ŕ	rdkeeping and Food l Labeling	Ü		2	2			•	/	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo for food and test strips for sanitizer			
	/				23. Hot and Cold Water See										Permit Requirement, Prerequisite for Operation			
2				<b>/</b>	24. Required records av destruction); Packaged   Need ingredie	ailable (shellstock tag Food labeled ONTS list	s; parasite			·	/				30. Food Establishment Permit (Current/ insp sign posted ) Need 2021			
					25. Compliance with Va		rocess, and			T					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	~				HACCP plan; Variance processing methods; ma					•					supplied, used Yes			
	Consumer Advisory					,	W				Ī	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch choices off food containers						
W					26. Posting of Consume foods (Disclosure/Remi	nder/Buffet Plate)/ Al									Watch choices off food containers  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
Ľ					Ingredients by reque	est		Acti	on N	ot to	o Ev	cood	190	Da	Dishmachine working  ays or Next Inspection, Whichever Comes First			
O U	I N	N O	N A	C O		of Food Contamination		R		O U	I	N	N	C O	R			
Т	/			S	34. No Evidence of Inse					T				S	41.Original container labeling (Bulk Food)			
W	•				animals Watch  35. Personal Cleanlines	s/eating, drinking or to	obacco use	H							Physical Facilities			
ď	/				Watch 36. Wiping Cloths; prop	perly used and stored		$\vdash$	-	1	T	T			42. Non-Food Contact surfaces clean			
	·				37. Environmental contamination					<u>'</u>					See 43. Adequate ventilation and lighting; designated areas used			
	-	/			38. Approved thawing method					•					44. Garbage and Refuse properly disposed; facilities maintained			
Proper Use of Utensils						-	1	+			1	45. Physical facilities installed, maintained, and clean						
W				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					F	1					See  46. Toilet Facilities; properly constructed, supplied, and clean  Door			
H				Clean and dry 40. Single-service & single-use articles; properly stored				$\vdash$	-	+					47. Other Violations			
	<b>/</b>				and used						·							

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Tatum Thomas	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Fotoblish	ment Name:	Dhysical A	ddress			ty/State:		Licanca/Darmit #	Daga C of	2	
	rall drug & general store	Physical Address: Goliad				iy/state: lockwal	I	FS 9343 Page 2 of		2	
TEMPERATURE OBSERVATIONS											
Item/Loc		Temp F	Item/I	Location		Temp F	Item/Lo	cation	Tem	p I	
Ice cre	eam unit	-1									
Res	idential cooler	35									
Sod	as and candy										
	Freezer	-3									
T.				ATIONS AND CORI							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS	S BEEN MADE. YOUR A	ATTENTIC	ON IS DIRE	CTED TO	THE CONDITIONS OBSE	RVED AND		
	All candies are pre wr	apped an	d self	f serve with scoo	ps					_	
	No more Unwrapped of				1						
24	Will add ingredients for				andies	that do	n't have	e ingredients on la	hel		
W	sand for suckers/will										
- **	Serving ice cream in p			idanice nom stati	C / Harr	us uom t	toucii	Sana			
	<u> </u>	•		n and dut							
	No running dipper wel			n and dry							
	No using cones at the										
4.0	Gloves provided when										
42	cleaning of candy add										
18	Watch storage or glas						and m	etal mixing cups			
	Choco items in cooler		not c	out for sale as no	ot wrap	ped					
	Soap and towels at ha				<del></del>						
W	Discussed using three						each for	sinks / have it tor	Dishmachi	ne	
	Reminder your kitcher			d to use for food	servic	е					
	Dishmachine tested to		•								
45	Maint around dish machine to wood etc is becoming an issue - clean under cabinets										
	Advised to use Dishm	achine fo	r sco	ops and utensils	and a	ny food	contain	er etc			
	Needed test strips for	both sink	and	Dishmachine - to	be tes	sted					
	Hot water 110 good!										
	Keeping paper towel changed daily										
18	Best to store alcohol lo										
	Will keep clean dishes			ks that is next to	the sa	nitized s	sink or o	clean side			
W	Restroom to have self		door								
	Restroom is equipped										
	Popcorn is not being s				op and	clean ir	nside in	to prior to using			
	Ingredients by reques	t for ice c	ream	and additives							
	Plans declutter area										
Cos	Cos added packaged Starburst for ingredients										
Received (signature)	by:			Print:				Title: Person In Charg	e/ Owner	_	
	See abov	/ <b>ヒ</b>									
Inspected (signature)	See abou			Print:							
	кешу кикра	urick	KS					Samples: Y N	# collected		