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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 10/10/2023		<b>\</b>	Time in:	Time out:	1	License/Per			t	_	<b></b>	ю о июо	,;±	Food han	dlers Food	l managers	Page 1	of 2
			tion: 1.5U	2:40 2-Follow U		Complain		_	Inves			perm		truction	6	Other	TOTAL	
Establishment Name: Cont					Contact/C	Owner N		<u> </u>	IIIVES	uga	ши	* Nu	mber o	f Repeat V	iolations: _		IOIAL	SCORE
Physical Address: Pest contri			Wiecker st control :		1	Hood Grease trap//was									8/9	2/A		
Summe			Status: Out = not in co	IN - :	compliance			Na	3	NI A		2023 alpine		. 1	No 🗌		1 397	W7 . 1
	Complia he appro		points in the OUT box for	этриансе	tem	Mark X		ropri	ate bo	x for	IN, NO	pplicable , NA, COS tive Action				R = repeat vio	e box for R	Watch
Compliance Status							R	_	ompli		Status N C							R
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1. Proper cooling time and temperature									~			12. Mana knowledg	igemen ge, resp	t, food em onsibilitie	ployees and s, and repor	l conditional ting	employees	,
2. Proper Cold Holding temperature(41°F/ 45°F)					°F/ 45°F)			W	П			13. Prope			on and exclu	ision; No dis	charge fron	1
3. Proper Hot Holding temperature(135°F)					°F)				1 1			Need t				nks / ema		
	·	,	Choco only  4. Proper cooking time	and temperature	:				<b>/</b>			14. Hand	ds clean	ned and pro	operly wash	ned/ Gloves u		y
			5. Proper reheating pro	cedure for hot ho	olding (165°F	in 2						Gloves and tissues  15. No bare hand contact with ready to eat foods or app						
	Hours)  6. Time as a Public Health Control; procedures &					cords					$\perp$	alternate method properly followed (APPROVED Y. N.						_)
		Ц	o. Time as a rubile free	arui Control, proc	cedures & re	corus						Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered						
			Ap	oproved Source						(	<b>/</b>		ed eggs	s used whe	en required	r rood not or	icicu	
			7. Food and ice obtaine good condition, safe, at	nd unadulterated;		d in									Chemical	le		
			destruction Comme															
			<ol><li>Food Received at pro Discussed tran</li></ol>	-					/			&_Vegeta	ables			perly stored;	Washing F	ruits
			Protection	n from Contamii	nation				/			18. Toxic	e substa	er only inces prope	erly identifi	ed, stored an	d used	
		П	9. Food Separated & pr			d			1 1			LOW		w	ater/ Plum	bing		
		H	10. Food contact surfac			and				T					source; Plur	nbing install	ed; proper	
Sanitized at _200_ ppm/temperature  11. Proper disposition of returned, previously served or											backflow City a	appr	oved		1.0			
	<b>✓</b>		45.4	arded	iousiy served	or			~			disposal	oved Se	ewage/wa	stewater Di	sposal Syste	m, proper	
0 1			Pri	iority Founda	tion Items	s (2 Poi	nts) v	iolat		Requ	uire Co	rrective Ac	ction w	ithin 10 a	lays			
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U N T	N N O A	C O S		n of Knowledge/				U T	N	o	A O S		Food	Tempera	nture Contr	ol/ Identific	ation	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed / Covid Jeremy Higgins	Print:	Title: Person In Charge/ Owner MOD
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loc Uprigh	cation nt cooler in back room	Temp F					•						
Uprigh		Temp F	Summer lee Rockwall Need to p  TEMPERATURE OBSERVATIONS										
	nt cooler in back room		Item/Location		Temp F	Item/Locat	tion	Temp I					
Ur													
IJr	Butter	40											
UJr													
<u> </u>	oright freezer	6.9											
Cheese	e cake under counter cooler	10											
		OI	SERVATIONS AND	CORRECTIVE	ACTION	IS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS 1		ENT HAS BEEN MADE.	YOUR ATTENTION	N IS DIREC	CTED TO TH	HE CONDITIONS OBSERV	/ED AND					
	Hot water 133												
W	To add soap dispense	r to back	hand sink - soar	o is available	in sque	eze bott	le						
43	To add light shield in b		•										
47	To eliminate floor stora	age in ba	ick room										
	Watch storage in back	room - e	excess										
42	To clean lids to topping	gs											
	Discussed storing nut	s low etc											
	Discussed new allergy												
47	To add mop rack to mo												
	Sinks labeled as used												
4.5	Rinse is first sink to al		nse in that basin	as well									
45	To clean drains where New digital thermo on												
W			site / strips with shorter contact time current 90 secs										
V V	Sink sanitizer 200 ppn		in shorter contac	t time cum	icht 50	3003							
42	Minor cleaning needed		uards in upright	cooler									
W	Reminder that new pla				ed								
45/32	· ·												
32	To address gaskets or	n cheese	cake cooler		•								
45	Need to clean drain under hand sink												
47	Need to address hand sink place into counter and sealAround it												
45/42	·												
	Discussed employee drinks												
32	To address taped up drawer Formica and clean inside drawers												
42/45	5 General cleaning under around and dining Discussed quats binding with sanitizer and advised to use microfiber - COS												
W													
W	Discussed dog bones	etc: all	will now be rece	eivea predippe	ea trom	compan	y to meet state	coae rtc					
Received	l by:		Print:				Title: Person In Charge/	Owner					
(signature)	See abov	/e					J						
Inspecte	d by:		Print:										
(signature)	See abou	ıtrick	$\mathcal{RS}$				Samples: Y N #	collected					