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

	te:)/2	8/2	202	20	Time in: 11:12	Time out: 12:51		nse/Permit						Full Risk Category Ned Page 1 of _	2
					tion: 1-Routine	2-Follow U		mplaint		-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO	RE
		ishmer o Go		am	e:		Contact/Ov Shannon	wner Name: Wynne						* Number of Repeat Violations: ✓ Number of Violations COS:	٨
		al Ado r lee	dres	s:		-	est control : C 10/02/2020		Ho 10/2	ood 20				7/93// 4-2020 1700 Follow-up: Yes 🗸	Η
Ma		Compl he appi			points in the OUT box for	each numbered is		$NO = not$ Mark $\sqrt{\text{in a}}$	ppropi	riate b	ox fo	r IN, N	0,	plicable COS = corrected on site NA, COS Mark an In appropriate box for R R = repeat violation W-Water in appropriate box for R	ch
О	Î		N	С	Time and Tem			R	0	Compl	iance N	Statu	s C		R
T U	N	0 .		o s	(F = de 1. Proper cooling time a	egrees Fahrenhe	eit)		T		0		0	Employee Health 12. Management, food employees and conditional employees;	
	'				Cooling on she	et pan / co	ooling mis	ssle		/				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding Creamer / WIC	temperature(41)	°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	/				3. Proper Hot Holding to See	emperature(135	5°F)							Policy / at arrival / poster as well Preventing Contamination by Hands	
	~				4. Proper cooking time a Confirmed - 172 F	and temperature	2			1				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating proc Hours)	edure for hot ho	olding (165°F i	in 2		/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
w					6. Time as a Public Hea For par baked fries /	lth Control; pro	ocedures & rec	ords						Gloves Highly Susceptible Populations	
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking / CA in menu	T
	•				7. Food and ice obtained good condition, safe, an destruction BEK			in			-			Chemicals	
	~				8. Food Received at pro Checking	per temperature				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
						from Contami				/				Toxic substances properly identified, stored and used Watch and store low	
w	~				 Food Separated & propreparation, storage, dis Removing gloves after place 	play, and tasting	g ill							Water/ Plumbing	
	~				10. Food contact surface Sanitized at _200	ppm/temperatur	^{re} 100			/				19. Water from approved source; Plumbing installed; proper backflow device City approved	
		~			11. Proper disposition o reconditioned Disca	ard / no i		or		/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
O U T	I N		A	C O S	Prio Demonstration			(2 Points)	U	I J N	Req N O	N A	C	Food Temperature Control/ Identification	R
				5	21. Person in charge pre			ndgo	T				S	27. Proper cooling method used; Equipment Adequate to	+
1	~				and perform duties/ Cer			auge,		/				Maintain Product Temperature Watch wic	
	'		1			tified Food Mar	nager (CFM)			'				Maintain Product Temperature Watch wic 28. Proper Date Marking and disposition	
	'				and perform duties/ Cer 2 22. Food Handler/ no ur	tified Food Mar	sons/ personne	1		\ \ \				Maintain Product Temperature Watch wic 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Colton Brede	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A Summ		City/State:		ge <u>2</u> of <u>2</u>					
		- Cuilli	TEMPERATURE OBSERVA								
-Item/Loc	eation	Temp F	Item/Location	Temp F	<u>Item/Location</u>	Temp F					
Beer v	wic	40	Sandwich 2	33	Cutting room - ambien	t 41					
	Sandwich 1	35	Ice cream freezer								
	Tomatoes	38	Sauce	38	Half / half / whipped crean	50/48					
(Cut greens	41	Beef in drawer	Beef in drawer 39 Upri							
	Pico	38	Steam table		Wic	39/43					
E	Beef / beef	37/37	Chili / queso	165/147	Pico / Chili / fries	41/43/43					
	Drawer unit	37	Fry salad	38	Tomato / marinated steal	42/42					
G	oat cheese	38	Cheese / tomatoes / egg	s 38/37/37	Borderline						
_	1	OB	SERVATIONS AND CORRECTI	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	ECTED TO THE CONDITIONS OBSERVED A	AND					
Covid	NOTED BELOW.										
	Menu/ no condiments on tables unless requested /										
			•								
	Kitchen: hot water 106 at hs / 114 at three comp Three compartment sanitizer 200 ppm / dishmachine 50-100 ppm										
	Wait station: still using naked straws - discussed handling to prevent contamination of mouth portion										
	(Plans for sleeves in future)										
	Nightly cleaning bev nozzles throughout										
W	Cooking line: - discussed using buckets for storage of wiping cloths for cutting boards										
	Par cooked peppers for less than 20 mins before serving - used in a company served burger										
	Pickling onions in wic 2 days / always cold										
	Dressings appear to be below 4.5 ph										
	Par fried fries with timer - 4 hrs -										
39	Always best to use so	oops with	handle instead of bowl for	dry good	ls						
	Keep an eye on cutting boards / sauce containers and food containers etc										
45	Clean air vents where needed										
	Grinding meats 5 days a week / grinding 24 hrs worth										
	Hot water at hand sink in cutting room - 101/										
02	Whipped cream and creamer set up at around 11:00 - will be discarded at less than 4 hrs										
	Using pan that is less deep than product to cool with ice and water is probable cause of temp										
	Trying solution to store inside freezer with ice cream - will monitor to confirm temp and whether or not product freezes										
40		ard boxe	s for nonoriginal product								
39 Invert ice buckets											
02	Wic is borderline temps / heavy use in AM / have defrost checked / temps should never raise into DZ										
1110	Manager turned unit down at insp										
V / 42	Great date marking / general cleaning of shelving inside wic										
	Bar: coolers - nonTCS - 37/35/39 / hot water 114 F										
1110	Hand sink with splash guards and extra one if needed could be equipped as far station install used Using agave straws as well as paper/ discussed handling /discussed foam wrapping of soda lines / clean under bar netting										
// 42 Received		ell as pape	r/ discussed handling /discusse Print:	d toam wra	apping of soda lines / clean under batter Title: Person In Charge/ Owner	_					
(signature)		/e			ride, i etson ili Charge/ Owire						
Inspected (signature)	d by:	, , 4	Print:								
(g.muiic)	Kelly Kirkpo	utrick	(RS		Samples: Y N # collect	eted					
			•								