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: Time in: Time out: 06/10/2021 9:28 11:46					nse/Permi						Est. Type Full	Risk Category  Med	Page 1 of	2			
					tion: 1-Routine	2-Follow Up		mplaint		4-Inv	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
Es	tablis	hme	nt l	Vam			Contact/Ov Ripp	wner Nam	e:					<b>*</b> Number of Repeat Vio ✓ Number of Violations			
	ysica				osie s griii		control:		Н	lood		G	reas	e trap :	Follow-up: Yes	9/91/	Α
129	90 E I		••			Versac IN = in con	cor 06/01/2			/37/2		-		21/22	No		
M					points in the <b>OUT</b> box for	each numbered item	1 ]		approp	priate	box fo	or IN	, NO	, . ,	ark an vin appropri	lation W-Wat ate box for R	tch
C	mnlis	nce 9	Stat	116	Prior	rity Items (3 Po	oints) viol	ations Rec			<i>ediate</i> plianc			ive Action not to exceed 3 do	ays		
O U	U N O A O Time and Temperature for Food Safety						R		O I U N	Î N I		N C A O				R	
T				S	1. Proper cooling time a	-				T			S	12. Management, food emple	oyees and conditional	employees;	
	•									V				knowledge, responsibilities,	and reporting		
3					2. Proper Cold Holding See attached	temperature(41°F/	45°F)			V				13. Proper use of restriction eyes, nose, and mouth		charge from	
F			+	-	3. Proper Hot Holding to See attached ambient or				-					Screening at arrival	-	.J.	
$\vdash$					4. Proper cooking time a									14. Hands cleaned and prop	erly washed/ Gloves u		
$\vdash$	-				5. Proper reheating proc		ing (165°F i	in 2	-					15. No bare hand contact wit	th ready to eat foods o	r approved	-
	•				Hours)						~			alternate method properly fo Using gloves	llowed (APPROVED	Ŷ. N. )	
		/			6. Time as a Public Hea	ılth Control; proced	lures & reco	ords						Highly Sus	ceptible Populations		
					Anr	proved Source								16. Pasteurized foods used; pasteurized eggs used when		fered	
					7. Food and ice obtained		nurga: Food	in						Cooking	required		
	~				good condition, safe, and destruction									(	Chemicals		
					8. Food Received at pro	-								17. Food additives; approved & Vegetables	d and properly stored;	Washing Fruits	
L					To always ched				l ⊦					Water only 18. Toxic substances properl	v identified stored an	d used	
					9. Food Separated & pro	ofected prevented of				V				Labels and low	y identified, stored un	a useu	
	/				preparation, storage, dis Good organization		auring roou							Wat	er/ Plumbing		
	/				10. Food contact surface Sanitized at 200 I	es and Returnables ppm/temperature	; Cleaned a	nd plate		V				19. Water from approved sor backflow device	urce; Plumbing install	ed; proper	Т
					11. Proper disposition of				╁┝		4			City approved 20. Approved Sewage/Waste	ewater Disposal System	m, proper	+
					reconditioned					V				disposal			
0	I	N	N	С	Pric	ority Foundatio	on Items (	(2 Points		ation				rective Action within 10 day	ys		R
U T	N	0	A	o s		n of Knowledge/ Pe				U N T		A	o S	Food Temperatu	re Control/ Identific	ation	
	<b>'</b>				21. Person in charge pre and perform duties/ Cert 5	rtified Food Manage	er (CFM)			V				27. Proper cooling method u Maintain Product Temperatu	ire	quate to	
	<b>/</b>				22. Food Handler/ no un 26 -30 with handlers	nauthorized persons / records kept	s/ personnel			V				28. Proper Date Marking and Good			
					Safe Water, Recor	rdkeeping and Foo Labeling	od Package	;		V				29. Thermometers provided, Thermal test strips Digital and in all u	,	ed; Chemical/	
	/				23. Hot and Cold Water 134	r available; adequate	e pressure,	safe						Permit Requiremen	t, Prerequisite for O	peration	
		١	/		24. Required records avadestruction); Packaged I		tags; parasit	te		V				30. Food Establishment Pe Posted	rmit (Current/ insp s	ign posted)	
			Ī		Conformance w 25. Compliance with Va	with Approved Pro		nd				1		Utensils, Equ 31. Adequate handwashing f	nipment, and Vendin	0	
	<b>/</b>	•	/		HACCP plan; Variance processing methods; ma	obtained for specia	alized	nu .		V				supplied, used Equipped	acinties. Accessione a	на ргорену	
					Cons	sumer Advisory			,	V				32. Food and Non-food Condesigned, constructed, and us		e, properly	1
					26. Posting of Consume	or Advisorios, rows	or under ooe	alrad	ļ ļ'	V V				See 47  33. Warewashing Facilities;		used/	
	/				foods (Disclosure/Remining Foods) foods	inder/Buffet Plate)/	Allergen La			V				Service sink or curb cleaning		used/	
					, ,			ective Act	ion No	ot to	Exce	ed 9	0 Da	Both set up sys or Next Inspection , White	chever Comes First		
O U	I N		N A	C O	Prevention o	of Food Contamin	ation	R		O I U N		N A	C 0	Food	Identification		R
W				S	34. No Evidence of Inse	ect contamination, r	rodent/other	r	1 F	T	~		S	41.Original container labelin	g (Bulk Food)		
H	•/				animals Fruit flies 35. Personal Cleanliness	s/eating, drinking o	or tobacco us	se	1		-			Phys	sical Facilities		
$\vdash$	1				36. Wiping Cloths; prop	perly used and store	ed		† F.	1				42. Non-Food Contact surface			
-					37. Environmental conta Frost	amination			<b>┤</b>	1 . 4	_			See 43. Adequate ventilation and	l lighting; designated a	areas used	+
Ľ		+	1		Frost 38. Approved thawing n				<b>∤</b>	<b>-</b>				Watch  44. Garbage and Refuse prop			+
	~				-				┧┝	<b>'</b>	+			Keep an eye  45. Physical facilities installe			
					Prope 39. Utensils, equipment,	er Use of Utensils	v nead store	ed	-	1	-			See  46. Toilet Facilities; properly			_
1					dried, & handled/În use Handles	se utensils; properly	used			V				Equipped	, constructed, supplied	a, and Cicali	
					40. Single-service & sin and used Rame	Ų / I	operly store		-	1				47. Other Violations <b>See</b>			

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Item/Loca	aniganz Rosie's	1290 I		せいいりょういき						
	ntion		TEMPERATURE OBSERVAT	Rockwal	l 8894					
Ехро с		Temp F	Item/Location	Temp F	Item/Location	Temp I				
	cooler	38	Steam TABLE	152	Wic					
	Pico	38	Drawer meat	40	Tomatoes / pasta	40/40				
	Freezer	2	Ground beef / tomatoes / chicken	41/40/40	Cheese / ground bee	f 40/40				
Upri	ght fryer fridge		Grill cold top		Wings	40				
	Chicken	39	Rt side	39/41	Wif	-10				
	Cheese	39	Left side sour cream	49	Pizza table					
Salad	cold top inside pasta	41	Upright grill		Tomatoes / sausage	39				
On top	Goat cheese / tomatoes	39/39	Queso / butter	40/41	Tomatoes	39/39				
T. 1			SERVATIONS AND CORRECTIV							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED A	ND				
	Hot water 110									
40	Invert ramekins on ledge behind new cooler									
Discussed handling straws										
	Keep an eye on condition of drain trays at bev stations									
47	Addressing gaskets et	c in coole	ers as routine							
47	Keep an eye on rust a	nd replac	e as needed various coolers	s etc ( us	sing bar netting )					
37	Condensation in uprig	ht freeze	r on line							
02	Left side of grill cooler	is holdin	g higher temps than right							
	Sanitizer in bucket 200									
			gh temp 160 surface /and 50	0-100 pp	m bleach					
42	Wic minimal cleaning		-							
47	Watch floor storage an									
39	Store scoop handles o									
	Cleaning every 2 week		iling inside ice machine							
	Keep and eye on cond		ver haskets							
	Update equipment wh									
	· · · · · · · · · · · · · · · · · · ·		there are only 2 so mix up is	not an is	ssue)					
45		•	· · · · · · · · · · · · · · · · · · ·		oped - address crack or broker	า tiles				
45	Need to repaint and se	eal wall a	round bus boy hutch - and a	as alway	s protect straws					
40	Protect straws in bus b	oy area			-					
Received	hv:		Print:		Title: Person In Charge/ Owne	·r				
(signature)	"See abou "Kelly Kírkp	e'e			ride, reison in charge Owne	-				
Inspected	by:		Print:							
(signature)	Kelly Kírkt	patrí	ck.		Samples: Y N # collect	rted				