Followup City of Rockwall Vomit clean up Employee hea										Allergy policy/trainin	ıg					
	Date:         Time in:         Time out:         License/I           01/09/2024         1:48         2:53         Fs 0						<b>004440</b>						$\begin{array}{c c} Food handlers \\ \hline 6 \\ \hline 6 \\ \hline \end{array} \begin{array}{c} Food managers \\ \hline Page \underline{1} \\ of \underline{2} \end{array}$	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							4-	Inve	estig	atioı	n	5-CO/Construction 6-Other TOTAL/SCO	RE		
	Establishment Name: Contact/Owner N Salad and Go #1431 Husley						Name:						* Number of Repeat Violations:      ✓ Number of Violations COS:	^		
	Physical Address: Pest control : 3054 N Goliad Ecolab												se trap/ waste oil: 1/04/2023 need gallons Follow-up: Yes	1		
	<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC						$\mathbf{O} = \text{not observed}$ $\mathbf{NA} = \text{not app}$					iot ap	pplicable $COS = corrected on site R = repeat violation W-Wat$			
Ma	ırk tl	ne ap	prop	oriate	points in the OUT box for	each numbered item	Mark							O, NA, COS     Mark an     In appropriate box for R       tive Action not to exceed 3 days		
Compliance Status									R							
$\begin{array}{c ccccccccccccccccccccccccccccccccccc$						Employee Health										
		V			1. Proper cooling time a	and temperature				~			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	-				
3				✓ Upright on line cooler /pulled Tcs					eyes, nose, and mouth Salad and go version posted at hand si							
	~											Preventing Contamination by Hands				
		/			4. Proper cooking time	*				/				14. Hands cleaned and properly washed/ Gloves used properly		
		/			5. Proper reheating prod Hours)	cedure for hot holdin	g (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves		
		~			6. Time as a Public Hea	alth Control; procedu	res & records			1	<u> </u>		Highly Susceptible Populations			
					Ар							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtaine good condition, safe, ar							Chemicals				
					destruction Central 8. Food Received at pro									17. Food additives; approved and properly stored; Washing Fruits		
	~				When receivin					~				& Vegetables Water only		
					Protection	n from Contaminati	on			~				18. Toxic substances properly identified, stored and used Watch		
					9. Food Separated & pr preparation, storage, dis							Water/ Plumbing				
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 200				3					19. Water from approved source; Plumbing installed; proper backflow device Need air gap at both smallce machines						
		~			11. Proper disposition of reconditioned <b>Disc</b>	arded	ly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	T	N	N	G	Pri	ority Foundation	n Items (2 Po	ints) vi	iolat 0		Req N		Cor	rrective Action within 10 days	R	
U T	I N	N O	A	C O S		n of Knowledge/ Per		ĸ	U T	Ν	0	A	o s	Food Temperature Control/ Identification	ĸ	
	~				21. Person in charge pro and perform duties/ Cer					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	./				6 22. Food Handler/ no u	nauthorized persons/	personnel			-	./			28. Proper Date Marking and disposition		
	•				6 Safa Watar, Baga	rdkeeping and Foo	d Daakaga							Discussed           29. Thermometers provided, accurate, and calibrated; Chemical/		
						Labeling	_			~				Thermal test strips Digital		
	~				23. Hot and Cold Water									Permit Requirement, Prerequisite for Operation		
	~				24. Required records av destruction); Packaged <b>Per order</b>	vailable (shellstock ta Food labeled	ags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted )		
						with Approved Proc								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	~				HACCP plan; Variance processing methods; ma Twice per day	e obtained for special anufacturer instruction	ized			~				supplied, used Equipped		
					Cons	sumer Advisory			W					32. Food and Non-food Contact <u>surfaces cleanable</u> , properly designed, constructed, and used		
	~				26. Posting of Consume foods (Disclosure/Remi On packaging and a	inder/Buffet Plate)/ A	Allergen Label			~				Watch one shelf rusting         33. Warewashing Facilities; installed, maintained, used/         Service sink or curb cleaning facility provided         Set un		
								Action	Not	t to E	Exce	ed 9(	) Da	ays or Next Inspection, Whichever Comes First		
O U T	I N	N O	N A	C O		of Food Contamina		R	0 U	I N	N O	N A	C O	Food Identification	R	
т W				s	34. No Evidence of Inse	,			Т		~		S	41.Original container labeling (Bulk Food)		
H	~				animals Working on g 35. Personal Cleanlines	ss/eating, drinking or		+		1	1-			Physical Facilities		
$\vdash$	-				Separate are 36. Wiping Cloths; prop	perly used and stored	1	$\left\{ -\right\}$		~				42. Non-Food Contact surfaces clean		
W	-				In sanitizer	tamination		+	-	~	$\square$			Watch         43. Adequate ventilation and <u>lighting; designated areas used</u>	-	
	~				Cooler is froze 38. Approved thawing meats thawed in	method		$\left\{ -\right\}$		-	$\left  - \right $			44. Garbage and Refuse properly disposed; facilities maintained	-	
	<u> </u>	_	<u> </u>			1 WIC er Use of Utensils				<u> </u>		_	—	45. Physical facilities installed, maintained, and clean		
		_			39. Utensils, equipment	t, & linens; properly	used, stored,		-	<b></b>			—	Watch           46. Toilet Facilities; properly constructed, supplied, and clean		
w					dried, & handled/ In us	se utensils; properly t	used			~				Equipped		
	~				40. Single-service & sin and used	ngle-use articles; pro	perly stored				~			47. Other Violations		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(Printed) Leo Rodriguez	Print:	Title: Person In Charge/ Owner Asst manager
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishme Salad	ent Name: and Go	Physical A <b>3054</b>	N Goliad	City/State: Rockwa		e <u>2</u> of <u>2</u>					
Item/Locat	ion	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F					
Fridge 1		38	Dressings coole			Frozen up					
Cu	t tomatoes	40	Drinks. Cooler.	37	Holding milk / coldBrew	43/44/45					
Cut lett	uce double panned	41	Online	44/45	5						
С	ut lettuce	40			Wic	37/38					
F	Pico inside	40	Steam table		Buffalo chick	41					
	Fridge 2		Minestrone / chicken pot pi	e 187/182	<sup>2</sup> Hard boiled	40					
	Chicken	39	Fridge 2 inside	37	Cheese	39					
	Tofu	40	Sweet potatoes	38	Sweet pot	38					
OBSERVATIONS AND CORRECTIVE ACTIONS											
NY 1	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
ŀ	Hot water - 107hand sink and 116 three comp										
	Dumpster area looks good										
	Restroom equipped and hot water 106										
	Tiny gap at back door is being addressed today										
	Sanitation in sink 200Ppm quats and test strips on site										
	Keep handle of scoop out of croutons / stored in separate container normally										
	Cutting avocado on site only allOthers received precut										
	Dates on product are placed on bags fromCommissary and when opens on site are used within 24 hrs of opening										
	Taking temps twice daily / app										
	Sanitizer fromThree comp sink is placed into co trainer with micro wipes - made at least 3 times per day										
	Confirmed to be 200 ppm Watch condition of shelvingbeginning to rust										
	Watch condition of shelving beginning to rustTo increase air gap from ice machines to be 1 inches above drain under new ice machines										
	Cleaning be machines										
	Need to thaw out the online fridge and set thermo to hold 41 or less products/ currently holding 43-44 product										
	Pulled milk and placed into wic - currently turned to coldest setting milk at 44 F										
	Drink machines cleaned weekly or more often										
ι	Using digital thermos										
[	Date marking for store when opening bag - within 4 hrs /										
[	Discussed cooling down soups / turkey sausage - shallow with it lids top shelf										
E	Best Check cool down every 30 mins during first drop										
Received by	y:		Print:		Title: Person In Charge/ Owne	r					
(signature)	See abov	'e									
(signature) See above Inspected by: (signature) Kelly Kirkpatrick RS Samples: V. N. # collected											
	Reavy Rupa				Samples: Y N # collect	ted					