Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Dat 12		7/2	202	23	Time in: 10:13	Time out: 11:37		Permit # d 50		2				Food handlers Food managers Page 1 of 2	2	
Pu	rpos	e of	Ins	pect	tion: 1-Routine	2-Follow U _I	3-Comp	laint			estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	КE	
	ablis hlot				e: 747		Contact/Owne Ban	r Name:						* Number of Repeat Violations: Vumber of Violations COS:	D	
	ysica E I-		ldre	ss:		Term	t control : ninix 12/18/2023			ood ploye	ees			e trap/ waste oil Follow-up: Yes 13/87/ No Pics	D	
Mai	rk th	Comp	olian	ce S	tatus: Out = not in cor points in the OUT box for	mpliance IN = in c	ompliance m Mar	NO = not						pplicable COS = corrected on site R = repeat violation W-Watch NA, COS Mark an in appropriate box for R	h	
									re In	mme	diate	Cor	rrect	ive Action not to exceed 3 days		
O U	III N O A O Time and Tempo							R	0) I		N	C O	Employee Health		
Т				S	(F = de 1. Proper cooling time a	grees Fahrenheit nd temperature	(1)		Т				S	12. Management, food employees and conditional employees;		
	•									~				knowledge, responsibilities, and reporting		
	/				2. Proper Cold Holding See	temperature(41°)	F/ 45°F)			~	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
3				/	3. Proper Hot Holding to Tomato soup 122 - pulled	emperature(135°)	F) o 165							Posting Preventing Contamination by Hands		
		/			4. Proper cooking time a See below					~	1			14. Hands cleaned and properly washed/ Gloves used properly Utensils and gloves		
П	/				5. Proper reheating proc Hours) May not us	edure for hot hol	ding (165°F in 2 Init to rehea	t			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
H					6. Time as a Public Heal	•										
	_				Cutting/ prepping	-				Τ				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
					•••	proved Source						'		Pasteurized eggs used when required		
					7. Food and ice obtained good condition, safe, and	d unadulterated;								Chemicals		
					destruction Brothers 8. Food Received at pro									17. Food additives; approved and properly stored; Washing Fruits		
	/				Checking truck	_				~	1			& Vegetables Using veggie wash		
					Protection	from Contamin	ation			~	•			18. Toxic substances properly identified, stored and used Watch storage		
W					9. Food Separated & propreparation, storage, dis									Water/ Plumbing		
H					Watch storage of tomatoes 10. Food contact surface	es and Returnable	es ; Cleaned and		\	,				19. Water from approved source; Plumbing installed; proper		
					Sanitized at 150/2		200		Y '	V			ļ	City approved Faucet at 3		
					11. Proper disposition of reconditioned Disca	f returned, previo arded	ously served or			~	1			20. Approved Sewage/Wastewater Disposal System, proper disposal Watch COMP		
														rective Action within 10 days		
U T	N	O	A A	C O S	Demonstration	of Knowledge/	Personnel	R	U T	J N	N O	N A	C O S	Food Temperature Control/ Identification	R	
					21. Person in charge pre and perform duties/ Cert			,		/	•			27. Proper cooling method used; Equipment Adequate to		
					5 22. Food Handler/ no un To have all new ones	authorized perso	ons/ personnel			~	•			Maintain Product Temperature Not serving leftovers 28. Proper Date Marking and disposition		
ľ					Safe Water, Recor			Ч			,			Good 29. Thermometers provided, accurate, and calibrated; Chemical/		
					23. Hot and Cold Water	Labeling	ata prossura, safa							Thermal test strips Digital and test strips in date		
					See attached 24. Required records available and a second									Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)		
	/				destruction); Packaged I	Food labeled				~				Posted		
			1		Conformance w 25. Compliance with Va	ith Approved P	rocedures						l	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
					HACCP plan; Variance processing methods; ma	obtained for spec	cialized			V	4			supplied, used Watch		
	_				Taking temps 4 Cons	times and l umer Advisory	ogging							32. Food and Non-food Contact surfaces cleanable, properly		
									2	2				designed, constructed, and used See		
	/				26. Posting of Consume foods (Disclosure/Remin Provided poster				2	2				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
					<u> </u>	t) Violations R	Require Correcti							Need plugs for sink ys or Next Inspection , Whichever Comes First		
O U T	I N	O	N A	C O S	Prevention o	of Food Contam	ination	R	U T	J N	N O	N A	C O S	Food Identification	R	
w					34. No Evidence of Inse animals Watch for flies		, rodent/other				~			41.Original container labeling (Bulk Food)		
	/				35. Personal Cleanliness									Physical Facilities		
ıT	1				36. Wiping Cloths; prop	erly used and sto	ored		1					42. Non-Food Contact surfaces clean See	_	
Щ	/	_	- 1		37. Environmental conta	amination			1	/	'			43. Adequate ventilation and lighting; designated areas used See		
1	/				Freezer					_						
1		/			Freezer 38. Approved thawing n PullThaw	nethod				•	_			44. Garbage and Refuse properly disposed; facilities maintained Watch		
1		/			38. Approved thawing n PullThaw	r Use of Utensils			1	'	,			44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean See		
1					38. Approved thawing in Pull Thaw Proper 39. Utensils, equipment, dried, & handled/ In use	r Use of Utensils	rly used, stored,		1	\(\rac{1}{2}\)	,			44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean		
1					38. Approved thawing n Pull Thaw Proper 39. Utensils, equipment,	r Use of Utensils; & linens; proper e utensils; proper	rly used, stored, ly used		1	\(\rightarrow\)	,			44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean		

Address small Retail Food Establishment Inspection Report Leak at three comp sink City of Rockwall

Received by: Mike Ban	Print:	Title: Person In Charge/ Owner OWNEr
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

ftested soup at 11:00 to be 122-165... reminded owner to reheat to 165 within 2 hrs first in microwave before transferring steam table added at 9:30 when temp falls under 135

					when temp falls under 1					
	ment Name: ptzskys	Physical A 951 E	I-30 F	ty/State: Rockwal		e <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVATI	ONS Temp F	Item/Location	Temp F				
	poler non Tcs	_		_						
Dev CC		25	Wic	40/41	Upright freezer	-10				
_	Soup		Tomatoes / soup			-1.3				
	nato / broccoli	122/167	Salami roll / slices	41/42	33					
Broc	coli smallBatch	155	Pizza unit		Cut lettuce / tomatoes					
	Meat table		Cheese/ tomato's	39/38						
Cr	nicken /eggs	37/39	Sausage	40	Below	39				
Tı	urkey / ham	38/39	Below ambient	40	Steam table water temp	187				
E	ggs / turkey	39/40	Onions	50						
	Lava Brancastory of Volume Far		SERVATIONS AND CORRECTIVE							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTENTIO	N IS DIREC	TED TO THE CONDITIONS OBSERVED AN	<u>п</u> —				
	Outside dumpster area	a look go	od - keep an eye on it							
	Cookies are handed to	custom	ers and when ordered							
	Restrooms hot water 1	I14 and ι	p and equipped							
42	Minor cleaning inside									
	Bev nozzles look good									
			y 120 / 125 at three comp							
32/45	To sealWood exposed		•							
W	Currently no fly contro									
	Bev nozzles are w r s	every oth	er day							
39	Best to remove plastic	liner on	Formica shelving as these a	re washa	able					
40	Avoid use of paper lin									
	Reminder to keep sou		· · · · · · · · · · · · · · · · · · ·							
42	•	•	good storage bin and shelvi	ing in ba	ıkery					
32/42/45	Remove plastic liner on rusty	y shelving a	nd wash it and address the rusty she	elving so yo	ou can keep it clean in bakery back she	lving unit				
42/45/32	All shelving is coated a	and stick	/ / also need to fillHoles in w	alls						
32	Rusty shelving over pr	ep sink t	o addrss							
45/32	VCT flooring is chippe	ed and m	issing severalTiles in kitcher	1						
45	FRP is badly bowed or	ver three	comp roofing issue that h	as been	repaired					
45	· ·		ng was removed and also ol		•					
33	Missing sink plugs - to	provide	to allow you to fill sinks and	wash di	shes					
	Sink sanitizer 150 ppm	n quats /	veggie washer within range							
44	Owner WillAdd lighting	g to wic /	plans for floor need to be sul	omitted						
	Working on flooring inside and outside wic									
Cos										
W/42/45										
37	TimeTo defrost soup freezer /watch ice machine interior — stained / cleaning biweekly per owner									
W	W Discussed cooking soup iin microwave before placing into steam table this is normal practice									
42/45 GeneralCleaning in front Cinnabon area / sanitizer 200Ppm in bucket / icing non Tcs / gloves and spatula										
Received by: (signature) See above Print: Title: Person In Charge/ Owner										
Inspected (signature)		utríck	Print:							
5 511 d			c liner to ructy h		Samples: Y N # collect	ed				

Form EH- Ne'ed 20 add plastic liner to rusty bottom
Shelf for chemicals