\$50.00 reinspection fee 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

Da		7/2	<u> </u>	24	Time in: 2:08	Time out: 3:15		cense/Pe			2				Food handlers Food Managers Page 1 of 5	2
					tion: 1-Routine	2-Follow		Complai		_	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO	RE
Est	tabli	shme tzsk	nt N	lam	ne:		Contact/C	Owner N							* Number of Repeat Violations: ✓ Number of Violations COS:	
		al Ad 1/30	dres	ss:			Pest control : erminix z06/17	7/2024		Hoo Na	od				se trap: waste oil : Follow-up: Yes 6/94//	4
Ma		Complete Com			points in the OUT box for	r each numbered		Mark 🗸	•	prop	riate b	ox fo	or IN,	NO	plicable $COS = corrected on site NA, COS Mark an In appropriate box for R ive Action not to exceed 3 days$	ch
Co O U	I		N	us C O	Time and Ten	` `	,		R	_	ompli I		Statu N			R
T	N	0	A	S	(F = d 1. Proper cooling time	legrees Fahrenh and temperatur				T		0		s	Employee Health 12. Management, food employees and conditional employees;	
		·			2. Proper Cold Holding		1100/4500				~				knowledge, responsibilities, and reporting	
w	~				See finishing	unit/ only	y two ite	ms			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink	
	/				3. Proper Hot Holding	temperature(13	35°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time			E: 2			~				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
		~			5. Proper reheating pro Hours)	cedure for hot l	holding (165°F	r in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves	
W	/				6. Time as a Public Hea Cut lettuce and tomatoe	alth Control; pr es today	rocedures & re	ecords							Highly Susceptible Populations	
					·	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Received frozen and precooked	
	~				7. Food and ice obtaine good condition, safe, and destruction BEK			od in							Chemicals	
	~				8. Food Received at pro Checking and logging food s Log		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash	
						n from Contan		1			~				18. Toxic substances properly identified, stored and used Stored low	
	~				9. Food Separated & pr preparation, storage, di Watch	splay, and tasti	ing								Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200!	ppm/temperatu	ure				~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
		~			11. Proper disposition of reconditioned Tras		eviously served	ı or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		-		-	D	•4 15 1					-					
0	I		N	С				s (2 Poi	nts) v	iolat 0	I	N	N	Cor	rective Action within 10 days	R
O U T	I N		N A	C O S	Demonstration 21. Person in charge pr	n of Knowledg	ge/ Personnel			_	I N	_	N A	_	Food Temperature Control/ Identification	R
				o	Demonstration 21. Person in charge pr and perform duties/ Ce 5	n of Knowledg esent, demonst rtified Food Ma	ge/ Personnel tration of know anager (CFM)	vledge,		O U	I N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
				o	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All with 30 days of h	resent, demonst retified Food Ma unauthorized pe	ge/ Personnel tration of know anager (CFM) ersons/ personn	vledge,		O U	I N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 6 days out	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: vtzskys	Physical <i>A</i> 951 I-		City/Stat			License/Permit # 5072	Page	<u>2</u> of <u>2</u>		
	· - , -		TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Tem	<u>p F</u>	Item/Locat	ion		<u>Temp</u>		
Bev c	ooler	35	Pickles on rt inn finish tab	le 4 (0!	_			41?		
	Soup unit		Tomatoes inside	9 40	0!	Cut greens		6	40		
	Tomato	154	Meat table			White freezer		er	-1.1		
	Potato	145	Chicken/ beef	40	/40	2door freezer			8.9		
	Broc	156	Ham/ ham	41	/40	Soup freezer			9.0.		
Veg	gie finish table		Inside Turkey / har	n 41	/42		Wic				
С	ut tomatoes	49	Pizza table sausag	e 4	1	Cı	ut tom/har	n	39/40		
(Cut lettuce	49	Tomatoes / chees	e 40	/41	Roast	beef/.Whole	e tom	40/48		
		OH	SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTEN	TION IS	DIREC	CTED TO TH	HE CONDITIONS OBS	ERVED A	ND		
W	KeepAnEye on dumps	ter									
	Cookies handed to cus										
Cos			net r								
	Need to label sugar under cabinet r Restrooms 100 / soap and t towels in Rr										
	Hot water at 113 at ha										
42/45	General detailed clean		<u> </u>								
32	Old Formica unit to se										
39	To invert pans on shelf										
32	Covered shelving with										
/cos		•	ter indicates room temp								
	To remove card board		•								
	Items on left on top are 47-50!after catering but 40 underneath										
	Will discard at 4 hrs on cold top										
45/32	Flooring vct squares- t	to replac	e as needed								
W			an inside when needed								
Watch for ice in freezers											
32	Watch and address white painted shelves										
W	Toss items not needed- in this area										
45	Clean air vents where	needed									
32	Wooden cabinet in drive thru - chipped etc not washable										
	Nightly - soda nozzles w r s										
42-45											
32	Need to cover all shelv	ves with	washable plastic								
	Sanitizer in three comp	200'pp	m / veggie washwithin i	n rang	е						
45	Fill holes in walls behnfv										
32	Time to replace cutting board										
32	Great new light,now of	can see	rusty shelves and floor								
			I no co				m.,	1.0			
Received (signature)	See abov	'e	Print:				Title: Person In Char	ge/ Owner			
Inspected (signature)	See abov Kelly kirkpa	trick	Print:								
	Rewy Norman	ur un					Samples: Y N	# collecte	ed		