Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy/tra	ining
Allergy policy/tra Vomit clean up Employee health	
Employee health	

	ate:	7/	20	ഹ	Time in:	Time out:	License/F			77	2			Est. Type Risk Category Sandwich Med Page 1 of 2	2
					10:50	11:41	FS fo			Inve		tion		Sandwich Med Page of 2 5-CO/Construction 6-Other TOTAL/SCOR	
Es	stabli	ishm	nent i	Nan		1	Contact/Owner		120	11176	suga	ition		* Number of Repeat Violations:	.IE
_	chlo iysic						San control :		Но	od		Gr	·eace	e trap: Follow-up: Yes 7	Α
I-3		ai A	uuic	,,,,		Termir	nix 11/16/202"		Self					g tomorrow No	_
M					Status: Out = not in components in the OUT box for	mpliance IN = in cor each numbered item	mpiiance N n Mark	$\mathbf{O} = \text{not } \mathbf{O}$ in ap						policable $COS = corrected on site NA, COS$ $R = repeat violation W-Watch Mark an N in appropriate box for R$	h
	1	•	- C4	4	Prio	rity Items (3 Po	oints) violation	s Requi	_					ive Action not to exceed 3 days	
O		N O	N A	C O	Time and Tem	perature for Food	d Safety	R	O		N O	N A	C O	Employee Health	R
T		U	A	s	(F = do	egrees Fahrenheit)			T		-	A	s	12. Management, food employees and conditional employees;	
		/			1. Froper cooming time t	and temperature				~				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. Proper Hot Holding t	emperature(135°F))							Preventing Contamination by Hands	
		•			4. Proper cooking time	and temperature				./				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating prod	cedure for hot holdi	ing (165°F in 2	1		•			1	15. No bare hand contact with ready to eat foods or approved	
		\			Hours)						•			alternate method properly followed (APPROVED Y N.) Gloves	
	/				6. Time as a Public Hea Prep only	alth Control; proced	lures & records							Highly Susceptible Populations	
					App	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	_				7. Food and ice obtained good condition, safe, and destruction									Chemicals	
					8. Food Received at pro			+				T		17. Food additives; approved and properly stored; Washing Fruits	
					To always che	ck from Contamina	tion			•				& Vegetables Tested to be within range 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro									Watch storage	
	/				preparation, storage, dis									Water/ Plumbing	
	\				10. Food contact surfact Sanitized at _200_		; Cleaned and		3					19. Water from approved source; Plumbing installed; proper backflow device See attached	
					11. Proper disposition of	_	sly served or							20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned Disc	arded				V				disposal Watch	
					DISC		on Items (2 Po				_			disposal Watch rrective Action within 10 days	
O U T		N O	N A	C O S	Pri			oints) v	O U	I N	Req	N	C O	Watch	R
O U T	N	N O	N A	C O S	Demonstration 21. Person in charge pre and perform duties/ Cer 2 on site	ority Foundation of Knowledge/Poesent, demonstration tified Food Manage	ersonnel on of knowledge, er (CFM)		0	I N	N	N	C	Watch rective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N	N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cer	ority Foundation of Knowledge/Poesent, demonstration tified Food Manage	ersonnel on of knowledge, er (CFM)		O U	I N	N	N	C O	Watch rective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N	N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cer 2 on site 22. Food Handler/ no ur	ority Foundation of Knowledge/Persent, demonstration tified Food Managenauthorized persons	ersonnel on of knowledge, er (CFM) s/ personnel		O U	I N	N	N	C O	Watch rective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
	N	N O	N A	О	Discrete Print Demonstration 21. Person in charge pre and perform duties/ Cer 2 on site 22. Food Handler/ no us 8 and new Safe Water, Record 23. Hot and Cold Water	ority Foundation of Knowledge/ Population esent, demonstration tified Food Manage mauthorized personate rdkeeping and Foot Labeling	ersonnel on of knowledge, er (CFM) s/ personnel od Package		O U	I N	N	N	C O	Watch Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N	N O	N A	О	Discrete Print Demonstration 21. Person in charge pre and perform duties/ Cer 2 on site 22. Food Handler/ no us 8 and new Safe Water, Reconsider Print Pr	ority Foundation of Knowledge/ Possent, demonstration tified Food Manage mauthorized persons rdkeeping and Foot Labeling r available; adequate vailable (shellstock	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe		O U	I N	N	N	C O	Watch Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital	R
	N	N O	N A	О	Discrete Print Demonstration 21. Person in charge properties of the properties of t	ority Foundation of Knowledge/ Possent, demonstration tified Food Managemauthorized personant rakeeping and Food Labeling ravailable; adequate vailable (shellstock Food labeled GO with Approved Programme and Food Monage Approved Programme Approved Programme App	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures		O U	I N	N	N	C O	Watch Frective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending	R
	N	N O	N A	О	Discrete Print Demonstration 21. Person in charge properties of the properties of t	ority Foundation of Knowledge/ Posent, demonstration tified Food Manage nauthorized personal radkeeping and Food Labeling ravailable; adequate vailable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special posents and programme of the programme	ersonnel n of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized		O U	I N	N	N	C O	Watch Frective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	R
	N	N O	N A	О	Discrete Principles of Princip	ority Foundation of Knowledge/ Posent, demonstration tified Food Manage nauthorized personal radkeeping and Food Labeling ravailable; adequate vailable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special posents and programme of the programme	ersonnel n of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized		O U T	I N	N	N	C O	Watch rective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly	R
	N	N O	N A	О	Discrete Print Demonstration 21. Person in charge property and perform duties/ Cer 2 on site 22. Food Handler/ no use and new Safe Water, Reconstruction); Packaged Packaged To Conformance with View HACCP plan; Variance processing methods; market processing meth	a of Knowledge/Possent, demonstration tified Food Manage mauthorized persons rakeeping and Food Labeling ravailable; adequate valiable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special anufacturer instruct sumer Advisory	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached	R
	N	N O	N A	О	Discrete Principles of Princip	ority Foundation of Knowledge/ Possent, demonstration tified Food Managemauthorized personal radkeeping and Fool Labeling ravailable; adequativallable (shellstock Food labeled GO with Approved Programmer, Specialized obtained for special anufacturer instruct sumer Advisory	ersonnel n of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
				OS	Discrete Print Demonstration 21. Person in charge property and perform duties/ Cer 2 on site 22. Food Handler/ no use and new Safe Water, Reconsistence Packaged Packaged To Conformance videstruction); Packaged Packaged To Conformance with Vidacons and processing methods; mackaged Packaged To Conformance vides (Discrete Packaged Packaged To Conformance vides (Discrete Packaged To Conformance vides (Discrete Packaged Packaged To Conformance vides (Discrete Packaged To Conformance	a of Knowledge/Posent, demonstration tified Food Manage nauthorized persons rakeeping and Fool Labeling ravailable; adequate vailable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special anufacturer instruct sumer Advisory	ersonnel n of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked Allergen Label	R	O U T	I N	N O	N A A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
		N O	N A	О	Discrete Prince Prevention of	a of Knowledge/Posesent, demonstration tiffied Food Manage mauthorized persons rakeeping and Foo Labeling ravailable; adequate vailable (shellstock Food labeled GO with Approved Programmer Advisory er Advisories; raw of ander/Buffet Plate)/ at) Violations Record of Food Contamin	ersonnel n of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked 'Allergen Label quire Corrective	R	2	to E	NO	N A A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped Tys or Next Inspection, Whichever Comes First Food Identification	R
OUU		O N		O S	Discription of Consumer foods (Disclosure/Remi By request 26. Posting of Consumer foods (Disclosure/Remi By request 27. Person in charge properties of the	ratiable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special anufacturer instruct sumer Advisories; raw of the different food Contamination, and the contamination of the contamination of the contamination, and the contamination of the contamination, and the contamination of the contamination, and the contamination of the contamination o	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective action	R	2 2	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
OUU		O N		O S	Discrete Prince Prevention of 34. No Evidence of Insertation Prevention of 21. Person in charge property and perform duties/ Cer 2 on site 22. Food Handler/ no us 8 and new Safe Water, Record 23. Hot and Cold Water See 24. Required records av destruction); Packaged Packaged To Conformance with V. HACCP plan; Variance processing methods; materials and processing methods (Disclosure/Remissor). Prevention of 34. No Evidence of Insertation in the processing method of the prevention of 34. No Evidence of Insertation in the prevention of the prevention of the prevention of 34. No Evidence of Insertation in the prevention of the prevention o	ratiable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special anufacturer instruct sumer Advisories; raw of the different food Contamination, and the contamination of the contamination of the contamination, and the contamination of the contamination, and the contamination of the contamination, and the contamination of the contamination o	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective action	R	2 2	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped Tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
OUU		O N		O S	Discription of the processing methods; manual see 26. Posting of Consumer foods (Disclosure/Remi By request Core Items (1 Point Prevention of See 35. Personal Cleanlines LOW 36. Wiping Cloths; programs and performed the processing methods of the pr	esent, demonstration tified Food Managemauthorized personstration translation to the second managemauthorized personstrate and the second managemauthorized personstrate and the second managemauthorized personstrate and the second manageman translation of the second manageman transl	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked d'Allergen Label quire Corrective tation rodent/other or tobacco use	R	2 2	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Labeled Physical Facilities 42. Non-Food Contact surfaces clean	
OUU		O N		O S	Discrete Prince Prevention of Stored in buck 37. Environmental cont 23. No Evidence of Instantials See 24. No Evidence of Instantials See 25. Personal Cleanlines Low 36. Wiping Cloths; pro Stored in buck 37. Environmental cont 27. Person in charge processing methods (Disclosure/Reminer) Prevention of Stored in buck 37. Environmental cont 21. Point Prince Processing Methods (Disclosure/Reminer) Prevention of Stored in buck 37. Environmental cont 21. Point Prince Processing Methods (Disclosure/Reminer) Prevention of Stored in buck 37. Environmental cont 22. Position Prevention of Stored in buck 37. Environmental cont 23. Personal Cleanlines Prevention of Stored in buck 37. Environmental cont 24. Point Prevention Other Prevention	ration of Knowledge/Posent, demonstration of Knowledge/Posent, demonstration tified Food Manage mauthorized persons ratkeeping and Food Labeling ravailable; adequate valiable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special anufacturer instruct sumer Advisory er Advisories; raw conder/Buffet Plate)/ At) Violations Resolved to Contamination, and the contamination of the	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked d'Allergen Label quire Corrective tation rodent/other or tobacco use	R	2 2 1 Note 1	I N V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped Tys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Labeled Physical Facilities	
OUU		O N		O S	Discription of Consumer foods (Disclosure/Remi By request Core Items (1 Point Prevention of St. Personal Cleanlines Low 36. Wiping Cloths; prof Stored in buck 37. Environmental cont See	esent, demonstration tiffed Food Manage nauthorized persons rakeeping and Food Labeling ravailable; adequate railable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special anufacturer instruct sumer Advisory er Advisories; raw of the food Contamination, and the food Contamination and the food Contamina	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked d'Allergen Label quire Corrective tation rodent/other or tobacco use	R	2 2 Vote of the second of th	I N V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped Total Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Labeled Physical Facilities 42. Non-Food Contact surfaces clean General	
OUU		O N		O S	Discrete Prince Prevention of See 33. Approved thawing in Pull Thaw	cority Foundation of Knowledge/ Possent, demonstration tified Food Manage mauthorized persons rakeeping and Food Labeling ravailable; adequate valiable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special anufacturer instruct sumer Advisory er Advisories; raw of ander/Buffet Plate)/ At) Violations Resolved to the food Contamination of the contamination, and the contamination of the contamination of the contamination method	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked d'Allergen Label quire Corrective tation rodent/other or tobacco use	R	2 2 1 Note 1 1 W	I N V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped Tys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Labeled Physical Facilities 42. Non-Food Contact surfaces clean General 43. Adequate ventilation and lighting; designated areas used	
OUU		O N		O S	Discrete Prince Proposed thawing 1 Proposed To Pull Thaw Proposed Thaway 1 Proposed To Pull Thaw Proposed Thaway 1 Proposed Thaway 1 Proposed To Pull Thaw Proposed To Pull Thaw Proposed To Pull Thaw Proposed To Pull Thaway 1 Proposed To Pull Thaw Proposed To Pull Thaway 1 Proposed To Pull Thaway 1 Proposed To Pull Thaway 1 Proposed To Propo	esent, demonstration tified Food Manage mauthorized persons ratkeeping and Food Labeling ravailable; adequate valiable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special anufacturer instruct sumer Advisory er Advisories; raw of inder/Buffet Plate)/ at) Violations Resolved to the food Contamination, and the food Contamination method the food Contamination method	ersonnel n of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective action rodent/other or tobacco use	R	2 2 1 Note 1	I N V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped ws or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Labeled Physical Facilities 42. Non-Food Contact surfaces clean General 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean See	
OUU		O N		O S	Discrete Prince Prevention of See 33. Approved thawing in Pull Thaw	cority Foundation of Knowledge/ Possent, demonstration tiffed Food Manage mauthorized persons rakeeping and Food Labeling ravailable; adequate railable (shellstock Food labeled GO with Approved Programance, Specialized obtained for special anufacturer instruct sumer Advisory er Advisories; raw of materials and for Food Contamination, and seeding, drinking contamination, and seeding of Food Contamination, and seeding drinking contamination method er Use of Utensils is, & linens; properly is entensils; properly is entensils; properly	ersonnel on of knowledge, er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized ions or under cooked Allergen Label quire Corrective tation rodent/other or tobacco use ed	R	2 2 1 Note 1 1 W	I N V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped Tys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Labeled Physical Facilities 42. Non-Food Contact surfaces clean General 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	

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: vtzsky's	Physical A		ity/State: Rockwal		e <u>2</u> of <u>2</u>					
	· - , -	1	TEMPERATURE OBSERVATI	IONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp					
Soup station			Meat coldTop		Deep freezer	-12					
	Potato	182	Feta	38	Wic	35					
	Tomato	166	Turkey	39	Ham	37					
	Cold top		Ham		Turkey	36					
	Tomatoes	37	Ambient below	38	Chicken	37					
		_		00							
Lettuce		41	Pizza unit	07/00	Upright freezer white	+					
B	elow temps	36	Tomatoes / chicken		Upright freezer 2 door	-6					
			Inside chicken	37							
T.		-	SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Keep an eye on dump	ster area									
	Social distancing in dining room / hand sanitizer / stickers on floor / shields at pos/ employees in masks										
	All condiments provide				1 1 3						
	Restrooms equipped										
	Sanitizer 200 ppm										
32	Keep an eye on condi	tion of sh	elving / hands washed in kito	chen har	nd sink for front bakery area						
	Hand sink in back bak										
32:45			CT tile (not allowed for new t	facilities	due to poor performance)						
34	Flies in bakery		•								
32 /42	address rusty shelving	under p	lastic liner / clean under lines	3							
19	Plumbing / need to co	nfirm dra	in air gap at freestyle unit w	ith ice bi	n						
32	Wooden cabinet in dri	ve thru is	still in disrepair -								
W	Possible leak at ice bi	n under f	reestyle - working on this								
34/37	Need to remove fly sti	cky strip	over pizza prep / over croute	ons with	lid						
W	Keep an eye on condi	tion of ice	e machine interior - Cleaning	weekly							
19	Need air gap and ice r	nachine	in back as well - will refer to	plumbing	g inspector for clarification.						
40	Avoid using cardboard as shelving liner										
W	Watch chemical storage										
37	Time to defrost deep freezer										
32/45	·										
W Slightly still dark inside											
	No raw meats cooked on site all received precooked										
	Using veggie wash - appears to be within range										
32/42	er liner makes it difficult to clea	n									
	Make repairs under freestyle machine										
Received (signature)	See abov	<u>/e</u>	Print:		Title: Person In Charge/ Owner	r 					
Inspected (signature)	See abou	itríck	Print:		Samples: Y N # collec	ted.					
					bumpies. 1 14 π collect						