requ Follov	J I NU	гe		of \$50.00 is after 1st	City of Rockwall Employee heal										g			
Date: Time in: Time out: License/Per 12/17/3021 10:08 11:09 Food						5072						Est. Type Risk Category Sandwich Med Page <u>1</u> of <u>2</u>	_					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						30		4-In	vest	igat	tion		5-CO/Construction 6-Other TOTAL/SCOR	E				
Schlotzskys Mike Ban					Name							✓ Number of Violations COS: Q/∩∩/∧						
Physi I-30	ca	Add	ress:		Pest cor To provid	е		Н	lood	1				se trap : Follow-up: Yes	7			
Mark				Status: Out = not in con e points in the OUT box for	$\frac{IN = in complex}{each numbered item}$	iance N Mark	$\mathbf{O} = \mathbf{n}\mathbf{c}$ \mathbf{V} in a							pplicable $COS = corrected on site R = repeat violation W- Watch , NA, COS Mark an in appropriate box for R$	1			
			-	•				uire I	Imm		te (Corr	recti	tive Action not to exceed 3 days				
O I U N		N N C Time and Temperature for Food Safety 0 A S (F = degrees Fahrenheit)				R	1	0 U	II	N	N A	C O	Employee Health	R				
Т			S	1. Proper cooling time a			T				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
w				2. Proper Cold Holding								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	3. Proper Hot Holding temperature(135°F)							_						Policy to be posted now at hand sinks				
	See 4. Proper cooking time and tempera													Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
					 Froper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2 									Gloves 15. No bare hand contact with ready to eat foods or approved				
	ŀ			Hours)	1th Control procedure	n e recordo				Ľ				alternate method properly followed (APPROVED Y_N_)	_			
ľ				6. Time as a Public Hea Prep time only				_			Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered							
					proved Source									Pasteurized eggs used when required				
	 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 													Chemicals				
				8. Food Received at pro					L					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash within range				
				Protection	from Contamination	1			L					18. Toxic substances properly identified, stored and used Watch				
r	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing									
N •	•			Watch placement of bread 10. Food contact surface Sanitized at <u>200</u>	es and Returnables · C	leaned and		v	N					19. Water from approved source; Plumbing installed; proper backflow device City approved / unable to determine under freestyle				
	•			11. Proper disposition o reconditioned Disca	arded				L					20. Approved Sewage/Wastewater Disposal System, proper disposal				
O I U N		N N O A				· · · · ·	R		0	II	N	Ν	С		R			
	•	0 A	o S	21. Person in charge pre and perform duties/ Cer		f knowledge,				N C	J	A	O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
V	2 22. Food Handler/ no unauthorized persons/ personnel					_	L					28. Proper Date Marking and disposition Own date marking						
	Safe Water, Recordkeeping and Food Package Labeling						ı					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and all test strips						
V	1			23. Hot and Cold Water See attached	r available; adequate p	ressure, safe								Permit Requirement, Prerequisite for Operation				
~	•			24. Required records av destruction); Packaged Handed out	Food labeled	s; parasite			L					30. Food Establishment Permit (Current/ insp sign posted) Posted / need to move to allow to be read				
					with Approved Proce						_			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
		r		HACCP plan; Variance processing methods; ma	obtained for specializ anufacturer instruction	ed			L					supplied, used Equipped				
				Cons	sumer Advisory			2	2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached				
w	•			26. Posting of Consume foods (Disclosure/Remi To provide allergen i	inder/Buffet Plate)/ Al				L					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped				
0 1	T	NN		Core Items (1 Poin	nt) Violations Requi	ire Corrective	Actio	_				190 N	Da C	tys or Next Inspection , Whichever Comes First	R			
U N T		O A			of Food Contaminati		ĸ	1					o s	Food Identification	K			
1				 34. No Evidence of Inse animals Flies 35. Personal Cleanliness 						L				41.Original container labeling (Bulk Food)				
┝┝			_	Separated		soacco use	\parallel							Physical Facilities 42. Non-Food Contact surfaces clean				
	1		-	36. Wiping Cloths; prop Stored in buck 37. Environmental conta	ets amination		\parallel	-	1					43. Adequate ventilation and lighting; designated areas used				
1	-		+	38. Approved thawing r			$\left - \right $	\downarrow	N •					44. Garbage and Refuse properly disposed; facilities maintained				
	0								• 1					Watch around 45. Physical facilities installed, maintained, and clean				
			Γ	39. Utensils, equipment dried, & handled/ In us					1					See 46. Toilet Facilities; properly constructed, supplied, and clean				
1			+	See	, , , , , , , , , , , , , , , , , , ,		$\left \right $	\vdash	•					Equipped 47. Other Violations				
1				and used See						V								

Retail Food Establishment Inspection Report

City of Rockwall

confirmation that icing is a non TCS

(signature) Brenda Mata	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	nent Name: tzskys	Physical Address: I-30			City/State: Rockwall			License/Permit # Page 5072		e <u>2</u> of <u>1</u>	
Item/Loca	ation	TEMPERATURE OBSERVA Temp F Item/Location			TIONS Temp F Item/Loca			tion		Femp F	
	cold top unit	1011191	Pizza table insid					Hot soups			
Ch	nicken / beef	39/40	Cut tomatoes		37		157/159/160				
	Ham	41		Chicken	38						
Insic	le turkey/ beef	38/38	Whi	te upright freeze	r -18	6					
Veg	gies cold top		2	door freezer	-11						
(Cut lettuce	41		Wic	37/3	8					
C	ut tomatoes	41	ŀ	lam/ turkey	38/3	9					
	Below	42	Chicken / tomatoes 38/38			8					
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Item Number	AN INSPECTION OF YOUR <mark>ES'</mark> NOTED BELOW:	TABLISHME	ENT HAS	BEEN MADE. YOUR ATTEN	FION IS DI	RECTED T	<mark>O TH</mark>	E CONDITIONS OBSERV	ED AND		
W	Keep an eye on area around dumpster										
	All cookies are served by staff - wrapped - / foil on tray should be replaced daily										
	Using purell surface sanitizer alcohol -and also using quats in buckets -200 ppm										
34	Flies observed										
	Reminder to Store freestyle machine clean										
	Hot water in restrooms 122 watch										
39	Avoid using trash cans as tables in kitchen										
	Hot water 114 in kitchen										
42	Clean shelving under plastic material and clean plastic material and also address rusty shelving										
34	Fly strip to be removed from shelving unit - full of flies										
	Maint to flooring various / and also to address raw wood at drive thru next to soda unit and avoid using anything										
32	Not washable such as			•					th a.e. 0(0141	
	Lunch meats are higher at top of piles in cold top but these are used first therefore not in danger zone more than 20M Watch storing plastic orange bread tray over opened products on cold top as bread is unloaded / washed prior per mana										
		-	-			bread is	unic	aded / washed prior	per ma	nager	
40	Turned veggie cooler o				wup						
42	Dust fan guards in pizz										
42/32	Keep An eye on interior Time to replace card b				micale	with con	noth	ving plastic and w	achahl	o oto	
								ing plastic and wa	1311401	e eic	
	Small amount of frost inside freezer - gasket on rt appears to not be sealing Need to removed paper on shelving under cups and replace this shelving unit with one that is not rusty										
.0,02	Need to removed paper on shelving under cups and replace this shelving unit with one that is not rusty As the paper has become adhered to the shelving										
32/39/45											
37	Small drip from elbow pipe behind fan box is being collected in a plastic container - to address as produce is stored in this area										
	Always to take care when storing mops in mop sinks that is next to hand sink										
	Veggie wash is attached to three compSink as well as soap and sanitizer / tested to be within range and										
W	Reminder to always clean and sanitize sinks between uses										
45	Need to make repairs to wall in back prep - bowing and holes										
34/40/32/42	732/42 Front cinnamon roll area - flies / detailed cleaning of plastic sheeting/ shelving/remove card board under plastic as it is not washable									shable	
Received (signature)	See abov	/e		Print:				Title: Person In Charge/ Owner			
(signature) See above Print: (signature) Kelly Kirkpatrick RS Samples: Y N # collecte							collected				