Follow-up fee of \$50.00 is equired after 1st Followup						Retail Food Establishment Inspection Repor City of Rockwall							Allergy policy/trainin Vomit clean up Employee health	ng		
Date: 06/02/2021				Time in: <b>3:40</b>	Time out: <b>4:41</b>	License/Pe							Est. Type Risk Category Sandwich Med Page <u>1</u> of <u>1</u>	2		
Purpo	ose o	of In	spec	tion: 🖌 1-Routine	2-Follow Up	3-Complai	int 🗌	t 4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE		
	Establishment Name: Contact/Owner N Schlotzskys Mike Ban					Name:	_		_			* Number of Repeat Violations:      ✓ Number of Violations COS:      10/00/	/ <b>^</b>			
Physic I-30	Physical Address: Pest control :						Ho Hea					se trap : Follow-up: Yes / 10/90/	А			
Compliance Status: Out = not in compliance IN = in compliance NO					$\mathbf{O} = \text{not } \mathbf{O}$	obser	ved		<b>A</b> = 1	not ap	pplicable $COS = corrected on site R = repeat violation W- Water$	ch				
Mark	ine a	pprop	riate										NA, COS     Mark an X in appropriate box for R       tive Action not to exceed 3 days			
Compliance Status         Time and Temperature for Food Safety           0         I         N         N         C				R	0	Complianc O I N U N O		N	С	Every Long Harlds	R					
U TNO SA SO (F = degrees Fahrenheit)II. Proper cooling time and temperature			•		T		0		s	Employee Health 12. Management, food employees and conditional employees;						
						~				knowledge, responsibilities, and reporting						
3	2. Proper Cold Holding temperature(41°F/45°F) Both cold tops over stocking etc / discarded eggs					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	3. Proper Hot Holding temperature(135°F)					<u> </u>				Screening at arrival Preventing Contamination by Hands						
-				4. Proper cooking time						14. Hands cleaned and properly washed/ Gloves used properly						
		,		5. Proper reheating pro		-					15. No bare hand contact with ready to eat foods or approved	-				
	Hours) 6. Time as a Public Health Control; procedures & records							~		alternate method properly followed (APPROVED Y N ) Gloves used						
~				Using for tomatoes only						1	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
				Ар			~				Pasteurized eggs used when required					
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith									Chemicals						
~	,			8. Food Received at pro				W					17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				To check				•					Veggie wash appears to be off scale with strips on site 18. Toxic substances properly identified, stored and used	-		
w 🗸	М 🖌 🛛 рт			Protection from Contamination           9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Low Water/ Plumbing			
~				Watch in wic 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 150 ppm/temperature Barely				3					19. Water from approved source; Plumbing installed; proper backflow device Air gaps / at ice bins and machine			
	~			<ol> <li>Proper disposition of</li> </ol>	of returned, previou	sly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
		L				on Items (2 Po							rrective Action within 10 days	-		
O I U N T	N O	N A	C O S	Demonstration	n of Knowledge/ P	ersonnel	R	O U T	Ν	N O	N A	C O S		R		
~				21. Person in charge pr and perform duties/ Cer					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
~				1 22. Food Handler/ no u All	inauthorized person	s/ personnel			~				28. Proper Date Marking and disposition			
-					ordkeeping and Fo	od Package		-					Own system 29. Thermometers provided, accurate, and calibrated; Chemical/			
- T -		1		22. Hot and Cold Wate	Labeling	a proceura cofo			•			L	Thermal test strips Digital			
/				23. Hot and Cold Water See 24. Required records av					1				Permit Requirement, Prerequisite for Operation           30. Food Establishment Permit (Current/ insp sign posted )			
		~		destruction); Packaged		ugs, purusite			~				Posted			
		1		Conformance v 25. Compliance with V	with Approved Proved Provention				1			1	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
		~		HACCP plan; Variance processing methods; ma	e obtained for speci- nanufacturer instruct	alized			~				supplied, used Equipped			
				Con	sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
				26. Posting of Consume foods (Disclosure/Remi				-	./				Flooring all items that are not washable 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	-		
•				Ingredients by requ	iest		A -4:	N7-4	( 4 - T	7	. 1 0	0.D.	Watch as quats is on low end			
O I U N	N O	N A	C O		of Food Contamin		Action R	Not O U	Ι	XCee N O	N A	U Da C O		R		
T			Š	34. No Evidence of Ins				Ť		<b>`</b>		Š	41.Original container labeling (Bulk Food)	-		
				animals Watch 35. Personal Cleanlines	ss/eating, drinking o	or tobacco use			<u> </u>	•		<u> </u>	Physical Facilities	-		
<u> </u>				Watch storage an 36. Wiping Cloths; prop				1	1				42. Non-Food Contact surfaces clean	-		
	~	,		In buckets           37. Environmental cont	tamination				~				General         43. Adequate ventilation and lighting; designated areas used			
	~	,		38. Approved thawing	method		$\left  - \right $		~			$\vdash$	Area around cold top units 44. Garbage and Refuse properly disposed; facilities maintained	+		
	<u> </u>	1		Prop	er Use of Utensils			1		~	_		Watch         45. Physical facilities installed, maintained, and clean         See	┢		
~				39. Utensils, equipment dried, & handled/ In us	it, & linens; properly se utensils; properly	used		ŀ	~	-			See 46. Toilet Facilities; properly constructed, supplied, and clean	+		
~				40. Single-service & sin and used Watch						~			47. Other Violations			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: tzskys	Physical A I-30		City/State: <b>Rockwal</b>	II License/Permit # Food5072	Page <u>2</u> of <u>2</u>			
T4 /T		T F	TEMPERATURE OBSERVAT		The self second sec				
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F			
Bevera	age cooler	38	Veggie unit at exit to oven after lunc	h	Deep freezer	-12			
Meat	cold top ambient	31/34	Cut lettuce	44	Wic	35/36			
	Turkey	41	Cut tomatoes on plastic tray in as par	n <b>48</b>	Roast beef	38			
Eggs	s (shallow pan)	48/49	Will discard in 2 hrs	6	Turkey	39			
	Ham	41	Ambient below	38	Tomatoes	39			
	Feta	41	Soup		Diced	39			
Pizza	a table ambient	38/39	Pot bacon	140					
Tom	atoes / chicken	41/41	Tomato	139					
	OBSERVATIONS AND CORRECTIVE ACTIONS								
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERV	ED AND			
		110 ono	lun sama in Joov an						
	Hot water in restrooms 112 and up same in Joey en Using free style unit								
W	Watch for files								
	Keep sanitizer changed out as needed - a little less than 200 ppm / 150 ppm - min per label / conformed 150 ppm								
	Using utensils for cookies and Cinnabon's								
	Keep line to hand sink from front counter clear - avoid blocking with bread cart s								
42/45	· · ·								
45	Make repairs to millwork in drive thru and small piece moved into bakery								
19	Clean area under Ice machine - to confirm that you have the air gaps you need								
02	Keep foods in deep pans and avoid over filling on cold top - eggs at 48/49 in shallow pan - discarded since this am								
02	Avoid over filling pizza table top portion as well								
42	Clean fan guards in co	olers wh	ere needed Ex: pizza unit						
	Best to allow tomatoes to c	ontact SS	pan which is a better conductor o	f temp than	n plastic tray inside a sS pan pre	eventing touch			
W	Tomatoes in unit for 2	hrs so w	ill be discarded in 2 hrs						
W	Tomatoes inside unit	39/41							
32	Avoid use of cardboard on shelf under chemicals - not washable								
	Keep trays under ice buckets drained								
W	Watch storage of employee drinks								
19	Need air gap at ice machine pipes / especially one from ice bin								
	Wic								
34	Flooring rusty								
34	Shelving rusty								
	Rotation by schlotzskys protocol								
	Watch what you are storing under fans in wic - best to be items not exposed such as tomatoes / no dripping at insp								
	In case of dripping Secure CO2 containers								
45	Flooring various locations - VCT chipped etc								
-10	Have sanitizer checked as currently on low end but within range on label								
Received by:     Print:     Title: Person In Charge/ Owner									
(signature)	See abov	/e							
Inspected (signature)	by: Kelly Kírkpo	4	Print:						
( 3	κευγ κινκρο	itrick	/KS		Samples: Y N #	collected			
	(Povisod 09, 2015)								