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

Retail Food Establishment Inspection Report City of Rockwall

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

Date: Time in: Time out: License/P 12:22 Food					ermit # I 5072						Food handlers All employees Page 1 of 2	2_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCOI	RE			
Е	stabli	ishme	ent l	_			ntact/Owner N							* Number of Repeat Violations: ✓ Number of Violations COS:	
-		tzsk al Ac	•	ss:		Pest con	trol :		Но	od		G	reas	e trap : Follow-up: Yes 10/90/	A
		ckwa					05/16-2022							1- Trimble 1000 No No	
М					tatus: Out = not in copoints in the OUT box for	ompliance IN = in compl	iance No	O = not						plicable COS = corrected on site R = repeat violation W-Watco, NA, COS Mark an In appropriate box for R	h
11.2		пе пр	эгор.	Tutte										ive Action not to exceed 3 days	
O		iance N	Stat	us	Time and Ton	nperature for Food Sa	Fatu	R	C	ompl I	liance N		tus		R
U T		О	A	o s		legrees Fahrenheit)	arety		U T		0	A	o S	Employee Health	
					1. Proper cooling time	and temperature				./				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2 P C.11 H.11.	(A10E/ A5	OE)								
3					2. Proper Cold Holding Veggie unit	_	-F)	*		/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need	
	/				3. Proper Hot Holding See attached	temperature(135°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro-	cedure for hot holding	(165°F in 2							15. No bare hand contact with ready to eat foods or approved	
		Hours										alternate method properly followed (APPROVED Y N) Glove			
		/			6. Time as a Public Hea	alth Control; procedure	es & records							Highly Susceptible Populations	
														16. Pasteurized foods used; prohibited food not offered	
					Ap	oproved Source						•		Pasteurized eggs used when required No eggs	
					7. Food and ice obtaine good condition, safe, ar										
					destruction Ben e									Chemicals	
					8. Food Received at pro									17. Food additives; approved and properly stored; Washing Fruits	
					Keeping logs of	of temps			W					& Vegetables To call company as wash appears to be high per their standard	
					Protection	n from Contamination	1			/				18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr	· A	ing food			<u> ~ </u>				Stored low	
					preparation, storage, di Watch	splay, and tasting								Water/ Plumbing	
	/				10. Food contact surfact Sanitized at _200_		leaned and			/				19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition or reconditioned	of returned, previously	served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	iority Foundation	Items (2 Po	ints) ı	riolat	tions	Rea	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	C		n of Knowledge/ Perso		R	O	I	N O	N A	C	Food Temperature Control/ Identification	R
T				Š	21. Person in charge pr	, and the second			T		Ů	••	Š	•	
	/				and perform duties/ Cer				W	ı				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Veggie unit	
					22. Food Handler/ no u	nauthorized persons/ p	ersonnel			•				28. Proper Date Marking and disposition	
					All									New - very clear 29. Thermometers provided, accurate, and calibrated; Chemical/	
					Safe Water, Reco	ordkeeping and Food l Labeling	Package			/				Thermal test strips Yes	
Г	1				23. Hot and Cold Wate	er available; adequate p	ressure, safe							Permit Requirement, Prerequisite for Operation	
					Watch 24. Required records as	vailable (shellstock tag	s; parasite							30. Food Establishment Permit (Current/ insp sign posted)	
	~				destruction); Packaged Per order	Food labeled				'				Posted	
			- 1		Conformance	with Approved Procee								Utensils, Equipment, and Vending	
	ام				25. Compliance with V HACCP plan; Variance					_ ا				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					processing methods; m									Equipped	
					Con	sumer Advisory			<u> </u>					32. Food and Non-food Contact surfaces cleanable, properly	<u> </u>
									2					designed, constructed, and used See attached	*
	/		\Box		26. Posting of Consume foods (Disclosure/Rem					/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
										Ĺ	L			Confirmed	
0	I	N	N	С	Core Items (1 Poin	nt) Violations Requi	re Corrective	Action	Not		Xce N	ed 90 N	0 Da	ys or Next Inspection , Whichever Comes First	R
U		0	A	os	Prevention	of Food Contamination	on		U	N	0	A	os	Food Identification	
1					34. No Evidence of Ins animals Flies	ect contamination, rode	ent/other	*			/			41.Original container labeling (Bulk Food)	
	/				35. Personal Cleanlines Separated	ss/eating, drinking or to	bacco use	H		1				Physical Facilities	
\vdash	. 1				36. Wiping Cloths; pro	perly used and stored		H	4					42. Non-Food Contact surfaces clean	
_	•				Microfiber in sa 37. Environmental cont	anıtızer		\coprod	1					General detailed 43. Adequate ventilation and lighting; designated areas used	*
1					Condensation	ı ın wic		*	W					Wic	<u> </u>
L	_	<u> </u>			38. Approved thawing	method				<u>~</u>				44. Garbage and Refuse properly disposed; facilities maintained Watch	L
					Prop	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean General detailed / clean air vents where needed	*
					39. Utensils, equipmen		1 . 1		Ė	\vdash			\blacksquare	46. Toilet Facilities; properly constructed, supplied, and clean	ا
1									1						
W					dried, & handled/În us Watch storage	se utensils; properly us	ed			~				Watch hot water see attached paint comment	
W	_	_		-	dried, & handled/ In us Watch storage 40. Single-service & sin and used See atta	se utensils; properly us ngle-use articles; prope	erly stored	_		<u>~</u>	_	_	_		

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: otzskys	Physical A		City/State: License/Permit # Food 507			Page	2 of 2	
OCITIO	niz skys	1-30	TEMPERATURE OBSERVATI		ı	1 000 3072			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	<u>ion</u>		Temp I	
Bevera	age cooler	34	Deep freezer	2.8	ColdTop unit me				
	Soup unit		Pizza table		am / turkey		41/4"		
Po	tato / tomato	139/142						38/35	
	Broccoli	140	Chicken	41	Eggs/ cheese (just made			32/41	
	Wic		Below	36	Veggie cooler ambier			46	
Tı	urkey / ham	36/37	Cheese bread	40	Just prepped today Tomatoes / cut lettuce			43/44	
T	omato / cut	35/36			Non Tcs Peppers all nigh			46	
			2 residential freezers		Free	zers in corn	er	10/9.9	
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	ED AN	ND.	
W	Watch paint in restroo	ms on do	oors - watch hot water at 121	I-128 in	restroom	 S			
	Freestyle unit cleaned								
	Hot water in kitchen 1		'						
W	Watch what is stored	next to ha	and in bakery / sink appears	s low end	ough to p	prevent splashing			
45	Watch VCT flooring or								
42/32	· ·		od condition in bakery on shelv	ves / clea	ın shelves	under this and pap	er lir	ner too	
34			nit on shelf in bakery - obser						
	-		rmica cabinet in this area -				ms		
	Using stronger quats	solution f	or scrubbing residue on par	ns then t	hey are v	v r s in sinks			
	Plumbing approved by	building	inspections						
32/45	Area around drive thru - v	vood is not	washable between freestyle and	cabinet -	also cabin	ets / need to clean ur	nder fr	reestyle	
	Plumbing inspector ap	proved p	lumbing under machine per	owner					
	Hot water in back han	d sink / th	ree comp over 130 F						
	Sinks sanitizer 200 pp	m							
45	To Make repaired to c	hipped V	CT in kitchen / also any hole	s in walls	s etc				
32	Rusty floor in WIC ma	kes it und	cleanable also shelving / unit	is dark	inside to)			
W	Most all issues have b	een note	d in previous inspections						
37	Watch storage of item	s under f	an box that are not in packaç	ges - drip	pan is h	nolding water /			
W	AllProduce is washed	with vego	gie wash - not within range p	er manu	f specs t	o call company			
	New date marking lab	els obsei	ved - these are more clear						
37	·		and clean inside coolers whe						
40/32	•		g with plastic / as cardboard						
02			just placed into cold top unit		•				
	-		purell sanitizer as well - avoid us		her also u	sing bleach wirh qua	ts (al	lways!!)	
	Using hand sink in bakery for those working in front service area								
	Also using utensils for handling food along with gloves								
39	, , , , , ,								
Icing for cinnamon rolls does not require temp control / provided info at last insp / company specs									
Received (signature)	See abou	/e	Print:			Title: Person In Charge/ C	Jwner		
Inspected (signature)	See abou Kelly kirkpo	ıtrick	Print:						
5 511.00	5 (Revised 09-2015)					Samples: Y N # o	collecte	ed	