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

## Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Employee health

		Time out: <b>11:02</b>		ense/Permit # <b>3 9049</b>		ee	d t	:O	po	ost 2022)   Food handlers   Food managers   Page 1 of 2	<u>-</u>					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compl Establishment Name: Contact/Owner					omplaint L	4-	-Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	E				
	Scotties - Rockwall Patel						wher warne.	:					✓ Number of Violations COS: 6/94/A			
	Physical Address: Pest control: 2860 Ridge road AJB pest / month					hly	Ho Na	ood		G Na		se trap: Follow-up: Yes No V	\			
М	ark tl	Com	plian	ice S	tatus: Out = not in corpoints in the OUT box for	прпансе	compliance	NO = not Mark ✓ in ap						pplicable COS = corrected on site R = repeat violation W-Watch	1	
									ire In	nme	diate	. Cor	rrect	tive Action not to exceed 3 days		
О	mpli I	N	N	C O	Time and Tem	perature for Fo	ood Safety	R	О		lianc N O	N	C O	T 1 W 11		
T T	N	0	A	S		egrees Fahrenhei			T		0	Employee Health  12. Management, food employees and conditional employees;				
		/			1. Proper cooming time a	ind temperature				/	•			knowledge, responsibilities, and reporting		
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)		_		,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
				See  3. Proper Hot Holding temperature(135°F)				W					To post sign at hand sink now			
			~											Preventing Contamination by Hands		
			<b>/</b>		4. Proper cooking time					/	'			14. Hands cleaned and properly washed/ Gloves used properly		
			~		5. Proper reheating prod Hours)	cedure for hot ho	olding (165°F	in 2				/		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y No handling		
			<b>✓</b>		6. Time as a Public Hea	ılth Control; proc	cedures & rec	cords						Highly Susceptible Populations		
										Ī				16. Pasteurized foods used; prohibited food not offered		
						proved Source						•		Pasteurized eggs used when required		
					7. Food and ice obtained good condition, safe, and	nd unadulterated;		l in						Chemicals		
					destruction GSC / S											
	•				8. Food Received at pro	oper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
			Protection from Contamination						/	,			18. Toxic substances properly identified, stored and used			
					9. Food Separated & protected, prevented during food									Water/ Plumbing		
		preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and				and		П				19. Water from approved source; Plumbing installed; proper				
	~				Sanitized at Na	ppm/temperature	Test strips o	n site		/	,			backflow device Approved when installed		
		_			11. Proper disposition or reconditioned	of returned, previ	ously served	or		/	,			20. Approved Sewage/Wastewater Disposal System, proper disposal		
					Pri	ority Founds	tion Itoms	(2 Points)	viola	tions	Pac	uira	Cor	rrective Action within 10 days		
O U		N O	N A	C O		of Knowledge/		R	O U	I	N O		C		R	
T \A				S	21. Person in charge pre and perform duties/ Cer	esent, demonstra	tion of knowl	ledge,	Т		,		S	27. Proper cooling method used; Equipment Adequate to		
W					1  22. Food Handler/ no us		. ,	,1		~				Maintain Product Temperature  28. Proper Date Marking and disposition		
W	<b>'</b>				1	naumorized pers	ons/ personne	21				/				
					Safe Water, Reco	rdkeeping and I Labeling	Food Packag	e		/	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial and others / test strips on site		
	/				23. Hot and Cold Water See	r available; adequ	uate pressure,	, safe		<u> </u>				Permit Requirement, Prerequisite for Operation		
	24. Required records available (shellstock tags; parasite		ite						30. Food Establishment Permit (Current/ insp sign posted )							
	•				destruction); Packaged Commercial		-		W					Need to post 2022		
					25. Compliance with V	ariance, Speciali	zed Process,	and		T				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
			<b>/</b>		HACCP plan; Variance processing methods; ma					~	,			supplied, used Equipped		
			1			sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition		
	~				26. Posting of Consume foods (Disclosure/Remi All prepackaged						~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Supplied just not set up		
0	Т	N	N	C	Core Items (1 Poin	nt) Violations I	Require Cor		n Noi				_	ays or Next Inspection , Whichever Comes First	D	
O U T		N O	N A	C O S		of Food Contam		R	U	J N	N O	A	C O S	Food Identification	R	
٧	~				34. No Evidence of Inseanimals Watch gaps		n, rodent/othe	er			/			41.Original container labeling (Bulk Food)		
	/				35. Personal Cleanlines	s/eating, drinking	g or tobacco	use						Physical Facilities		
	~				36. Wiping Cloths; prop	perly used and st	ored		1					42. Non-Food Contact surfaces clean See		
1					37. Environmental cont					1				43. Adequate ventilation and lighting; designated areas used		
$\vdash$					38. Approved thawing I	amination				-						
I		/	- 1	,	11 0					~	,			44. Garbage and Refuse properly disposed; facilities maintained Watch		
		<b>✓</b>					ls		1	<b>'</b>	,			Watch 45. Physical facilities installed, maintained, and clean		
						er Use of Utensil c, & linens; prope e utensils; prope	erly used, stor rly used		1 w	,	,			Watch		

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: ies Rockwall	Physical A Ridge		City/State: Rockwall	License/Permit # 9049	Page <u>2</u> of <u>2</u>							
		<u> </u>	TEMPERATURE OBSERV	ATIONS	•	_							
Item/Loc	ation	Temp F	Item/Location	Temp F Ite	m/Location	Temp 1							
Wic To	es food area	27-28	Ice cream	-2/-5									
	Milk area	36	Freezer	-6									
;	Soda area	43											
С	reamer unit	39											
	Beer wic	30's											
		On	CEDUATIONS AND CODDES	TIME ACTIONS									
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORREC NT HAS BEEN MADE. YOUR ATTE		D TO THE CONDITIONS ORSE	FRVED AND							
Number	NOTED BELOW:	TADLISTIVIL	NI HAS BEEN MADE. TOOK ATTE	EVITON IS DIRECTED	D TO THE CONDITIONS OBSE	EKVED AIND							
45/42	Minor cleaning of spill	s under s	helving in wic										
45/32	Bottom pan / floor und	ler shelvii	ng in wic rusty in various	locations									
45	Clean under shelving		· · · · · · · · · · · · · · · · · · ·										
40/45			ean air vent over open c	ontainer									
32			ng inside cabinet under s										
42			ets under microwave are										
42/45													
W	Detailed cleaning needed inside WIC under shelving and shelving etc  Restrooms - minor detailed cleaning needed												
	Hot water in restrooms 103/ equipped												
37	Watch floor storage in both wic												
	Back room:												
	Hot water at three comp 111												
	Soap and towels provided at hand sink												
	Using three comp sink to w r s soda nozzles and coffee unit												
	bleach used as sanitizer - test strips on site												
	Also on site -dish soap												
45	Watch back room and	Watch back room and clean under equipment and shelving where needed											
37	Keep an eye on shelv	ing 6 inch	es from floor and rusty s	helving									
	-		1=.		I must -								
Received (signature)		/e	Print:		Title: Person In Charg	ge/ Owner							
Inspected	l by:		Print:										
(signature)	Kelly kirkpo	utríck	$\mathcal{RS}$		Samples: Y N	# collected							