re d Foll	q u ow	i r	e d		of \$50.00 is after 1st		City of	Rock			In	spo	ect	tion Report		
Date:         Time in:         Time out:         License/Pe           09/05/2023         1:13         2:08         Fs 90													Food Managers Food Handlers <b>1</b> In works Page <u>1</u> of <u>2</u>			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-	Inve	estig	atio	n	5-CO/Construction     6-Other     TOTAL/SCOR     * Number of Repeat Violations:		
Scotties Rockwall Mile						vanie.						✓ Number of Violations COS: Б/05/Λ				
Physical Address:     Pest control :       3860 Ridge road     AJB pest monthly							Hood Grease Na Na					se trap / waste oil : Follow-up: Yes J 5/95/ No Z				
Co	Priority Items (3 Points) violations							s Requir		n <i>mee</i> Compl			tive Action not to exceed 3 days			
O U T	I N	N         N         C           0         A         0   Time and Temperature for Food Safety (F = degree Februaries)					R	O U	O I N U N O T U			C O S				
1		s     (F = degrees Fairement)       1. Proper cooling time and temperature						1		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
		2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from			
	~	See						W	eyes, nose, and mouth Moving to hand'sink poster							
		3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands			
	4. Proper cooking time and temperature			*				<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (Hours)			ng (165°F in 2				~		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )						
		6. Time as a Public Health Control; procedures & records							<u> </u>	<u> </u>			No food handling Highly Susceptible Populations			
					Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained from approved source; Food in											
W	•				destruction Jumex label and cheese cake 8. Food Received at proper temperature							Chemicals				
	~				Make sure temp		r Tcs foods					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection							18. Toxic substances properly identified, stored and used				
					9. Food Separated & pr preparation, storage, di			1				Water/ Plumbing				
	•			10. Food contact surfaces and Returnables · Cleaned and										19. Water from approved source; Plumbing installed; proper		
N					Sanitized at <u>N/o</u>					~				backflow device City approved when installed		
		Image: Instant state         Image: Imag				-			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
O U	I N	N O	N A	C O		•		R R	olat 0 U	I	Req N O		Cor C C			
T	~	0	A	s	Demonstration of Knowledge/ Personnel           21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				T		Food Temperature Control/ Identification           27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	1     22. Food Handler/ no unauthorized persons/ personnel     In works					~			28. Proper Date Marking and disposition						
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	23. Hot and Cold Water available; adequate pressure, safe								On site for bleach only Permit Requirement, Prerequisite for Operation							
W	~				24. Required records at destruction); Packaged	I Food labeled	ags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted		
				Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	Process, and lized							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Con	nsumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consum foods (Disclosure/Rem						~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided No set up but equipped		
0	Ι	N	N	С	Core Items (1 Poin	nt) Violations Req	uire Corrective	Action	Not 0		Exce N	ed 9 N	0 Da C	ays or Next Inspection , Whichever Comes First		
U T	N	0	A	0 S		of Food Contamina			U T	Ν	0	A	O S	Food Identification		
1					34. No Evidence of Ins animals Side door							•		41.Original container labeling (Bulk Food)		
	<b>/</b>				<ul> <li>35. Personal Cleanliness/eating, drinking or tobacco use</li> <li>36. Wiping Cloths; properly used and stored</li> </ul>						Physical Facilities 42. Non-Food Contact surfaces clean					
14	~				Discussed set	ting up Sani	bucket		1					42. Non-rood Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used		
W					37. Environmental com See 47 38. Approved thawing			$\left  - \right $	1.4		_			44. Garbage and Refuse properly disposed; facilities maintained		
									M 1					Watch condition 45. Physical facilities installed, maintained, and clean		
					39. Utensils, equipmen				$\mathbb{H}$	-	-			See 46. Toilet Facilities; properly constructed, supplied, and clean		
	~				dried, & handled/ In us 40. Single-service & si	ingle-use articles; properly	used			~				Equipped 47. Other Violations		
1					and used See a	ttached			1					See		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Mukesh Patel	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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Establishn Scotti		Physical A	ddress: Ridge road	City/State: Rockwa	11	License/Permit # Page <u>2</u> of <u>2</u> 9049		of <u>2</u>				
55011		1 00001	TEMPERATURE OBSERV									
Item/Loca	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion		Temp F				
Wic Tc	s area	36-40	Back freezer	4.9								
	Milk area	39										
Ļ	Juice area	40										
	Beer wic	35										
Cut me	on/ cheese cake cooler	38-41										
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number												
	Using reddy ice											
45/47	5											
W	Jumex juice label panel in English not complete on all (nutrition facts)											
40	Watch and address cardboard under pastries on shelving											
34	Back side door open gap at bottom to address         7       General detailed cleaning needed inside wic and avoid floor storage											
45/47		<u> </u>		0								
40			r under racks in wic as is i		v	ata						
		•	tion of wic , floors ,walls. S	Sheives, ia	n guarus	eic						
42/43	Same inside regular wic Restrooms equipped											
42		ne old dra	awers and inside cabinets	on sales f	loor unde	r cookies etc						
12												
42/45	DialThermo is still sitting in this area Wic beer - to clean shelves / eliminate floor storage and clean and also clean fan frauds											
42	Minor cleaning inside dessert cooler											
W	Labels on Dana's cheesecakes missing nt wt to inquire manufacturer?											
	Using bleach in the three comp sink to sanitize food related items/ test strips on site											
	Hot water at three corr	np 110										
W	Watch rusty shelving in back room											
	Watch use of odoban and bleach as they are not compatible											
	Handsink equipped											
45	Maint to walls where needed around mop sink											
	All foods prepackaged											
	Will add hand wash sign in rr and at hand sink											
W	Discussed setting up sanitizer bucket with just bleach and water for surfaces at 100 pppm											
Received	by:		Print:			Title: Person In Charge/	Owner					
(signature)	See abov <sup>by:</sup> Kelly kírkpa	'e										
Inspected (signature)	by:	<i>. + , /</i> 7	Print:									
	кешу киткра	urick	/K3			Samples: Y N #	collected					
	(Deviced OD 2015)											