e q ollo	l n ow	ir	e d		fte	0.00 is r 1st				City of	Roc	kwa		In	spe	ecti	ion Report			
	Date: Time in: Time out: License/P 03/02/2023 8:49 9:41 Fs 90													Food handlersFood managersTo provide 1 Page $\underline{1}$ of $\underline{2}$						
						1-Routine	2-1	Follow U		3-Comp		4-	Inve	estiga	atior	1 [5-CO/Construction 6-Other TOTAL/SCOR			
			nent Ro						Pate	act/Owne el	r Name:						* Number of Repeat Violations: ✓ Number of Violations COS:			
			ddre roa						est contr B Febru			Ho Na	od		Gi Na		e trap/ waste oil: Follow-up: Yes□ No ☑ PiCS			
	(Con	plia	nce S	tatus:	Out = not in c	compliant	$e^{IN} = in$	complia	nce	NO = not	obser			A = n	ot ap	opplicable $COS = corrected on site R = repeat violation W- Watch$			
					points in	the OUT box for Pri						ire In	nmed	liate	Cor	rect	D, NA, COS Mark an In appropriate box for R tive Action not to exceed 3 days			
Compliance Status O I N N C U N O A O Time :							Time and Temperature for Food Safety				R		Î	liance N O		C O	Employee Health			
Т		(F = degrees Fahrenheit) 1. Proper cooling time and temperature							Т				S	12. Management, food employees and conditional employees;						
										knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from										
	~	2. Proper Cold Holding temperature(41°F/ 45°F)								13. Proper use of restriction and exclusion; No discher eyes, nose, and mouth To move to hand sink										
		3. Proper Hot Holding temperature(135°F)								·		Preventing Contamination by Hands								
			~		4. Proper cooking time and temperature								1				14. Hands cleaned and properly washed/ Gloves used properly			
			~		5. Proper reheating procedure for hot holding (165°F in 2 Hours)									~			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												Highly Susceptible Populations			
																16. Pasteurized foods used; prohibited food not offered				
					Approved Source										~		Pasteurized eggs used when required			
(~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial										Chemicals					
	~					d Received at p ake at rec	·	<u>^</u>	e						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						Protectio		<u> </u>	ination			3				~	18. Toxic substances properly identified, stored and used See and moved			
	~					d Separated & p ation, storage, d		· .		ig food						-	Water/ Plumbing			
_					10 Eo	od contact surfa	cos and	Doturnah	$loc \cdot Clc$	aned and			Γ.		1	-	19. Water from approved source; Plumbing installed; proper			
3						ed at <u>Na</u>					r		~				backflow device Original			
		~			11. Pro recond	oper disposition itioned	of return	ned, prev	iously s	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	С		Pı	riority	Founda	ation I	tems (2 I	Points)	violat 0		Req N	uire N	Cor C	rrective Action within 10 days			
U T	N	0	A	0 S		Demonstratio		U				U T		0	A	0 S	Food Temperature Control/ Identification			
	~					rson in charge p rform duties/ C					÷,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~					od Handler/ no all	unautho	rized pers	sons/ per	rsonnel					~		28. Proper Date Marking and disposition			
			<u> </u>		Sa	afe Water, Rec	ordkeep Label		Food Pa	ackage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
					23. Ho	t and Cold Wat		0	uate pre	ssure, safe	:		<u> </u> *				Permit Requirement, Prerequisite for Operation			
_					24. Re	quired records a	available	(shellsto	ock tags;	parasite					1		30. Food Establishment Permit (Current/ insp sign posted)			
	/				destruc	ction); Package							~				Posted			
					25. Co	Conformance mpliance with											Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
			~			P plan; Variand sing methods; r				1		2				~	supplied, used Moved spray bottles			
						Co	nsumer	Advisor	y			2					32. Food and Non-food Contact <u>surfaces cleanable</u> , properly designed, constructed, and used See			
			~			sting of Consun Disclosure/Rer						W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
					Core	Items (1 Poi	int) Via	olations	Requir	e Correcti	ve Action	n Not	to E	Excee	ed 90) Da	Watch and clean and set up			
O U T	I N	N O	N A	C O S		Preventior	1 of Food	d Contar	ninatio	ı	R	O U T	Ν	N O	N A	C O S	Food Identification			
Ŵ				0		Evidence of In s Watch	sect con	taminatio	on, roder	nt/other		1		~		3	41.Original container labeling (Bulk Food)			
W					35. Per Wat	sonal Cleanline	ige o	ver r	nand	acco use					_		Physical Facilities			
(~				36. Wi	ping Cloths; pr	operly us	sed and s	tored	-		1					42. Non-Food Contact surfaces clean			
1						vironmental co								~			43. Adequate ventilation and <u>lighting; designated areas used</u>			
		<u>~</u>		_	38. Ap	proved thawing	g method						<u>~</u>			_	44. Garbage and Refuse properly disposed; facilities maintained Watch			
_	-							of Utensi				1					45. Physical facilities installed, maintained, and clean			
_	~			_	dried, a	ensils, equipme & handled/ In u	use utens	sils; prop	erly used	1			~			_	46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
1					40. Sin and use	ngle-service & s ed	ingle-us	e articles	, proper	y stored		1					47. Other Violations See			
												1	1	1						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Twana Reyes	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: e's Rockwall	Physical A 2860 r	^{ddress:}		y/State: OCKWAI		License/Permit # Fs 9049	Page	2 of 2			
		TEMPERATURE OBSERVA			ONS							
Item/Loca		<u>Temp F</u>	Item/Location		<u>Temp F</u>	Item/Locati	on		<u>Temp F</u>			
Wic To	s food section	39.8-41	Ice cream unit		HTT							
Milk g	allon area barely	41										
V	lic ambient	36-42										
	Beer wic	41										
T.			SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F											
	Using reddy ice											
45/42	To clean spills under milk area in wic											
	Watch doors on wic as they are not self closing											
42	Need to clean inside cabinets under microwave											
10	Need to clean pink slime from the lever for the ice dispenser — collecting on tip											
45	To clean under shelving where needed in hallway to wic and also inside wic											
40	To eliminate cardboard used on floor in wic and floor storage of cardboard containers											
45/32	Flooring in smaller section to address cleaning and condrionb											
37	Avoid storing tea gallon directly on floor											
47			be 6 inches from floor to a		w to clea	an floor						
. –		-	towels and hot water 102)								
45	Need to dust air vent o											
42	To clean inside beer si											
42/45			shelves and ceiling fan gua	ards	s etc an	id elimina	te floor storage	of car	dboard			
47	Reminder to hang mor											
37	Back room - shelving t			n h	and ain	Le .						
18 /31 Ok	• • •		and sink and need to clea is this used for making san				ad tast strips to	oonfirm	n okav			
18	Store chemicals low	51010x	is this used for making sain	IIIIZ		SIIK: NC		COMMIT	ΠΟΚάγ			
10	Hot water at sinks 110	- aood										
	Located hand soap											
	Discard old scrub brushes over sink i											
W	Watch storage of ladder											
33	Three comp sink bays need cleaning											
	Back room looks much better											
	Employee health poster by time clock to be posted at hand sink now											
	Located thermo for food in drawers under microwave											
Using three comp sink to w r s coffee and Bev station items												
Received (signature)	See abov	/e	Print:				Title: Person In Charg	ge/ Owner				
Inspected (signature)	See abov by: Kelly kirkpa	ıtríck	Print:									
Form EU 06	(Revised 09-2015)	-					Samples: Y N	# collect	ed			