Followup       City of Rockwall       Vomit clean up         Employee health       Employee health											Allergy policy/traini	ng						
	Date:         Time in:         Time out:         License/Per           09/02/2022         12:50         1:32         FS 9e												Food handlersFood managersNeed all $1$ Page $\underline{1}$ of .	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N										atior	1	5-CO/Construction     6-Other     TOTAL/SCO     * Number of Repeat Violations:	RE				
S	Scotties Rockwall Mukesh Patel						)			C		✓ Number of Violations COS:	/B					
	Physical Address:     Pest control :       2860 Ridge road     AJB pest and termite					Hood Grease Na Na						No□Pic						
М	Mark the appropriate points in the OUT box for each numbered item Mark X						O = not observed $NA = not appleX in appropriate box for IN, NO, N$					NO,	NA, COS Mark an $\lambda$ in appropriate box for <b>R</b>					
C	Compliance Status							Requi		n <i>med</i> ompl	tive Action not to exceed 3 days							
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety				U	0 I N U N O T -		N C A O S		Employee Health				
		~			1. Proper cooling time and te			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
					2. Proper Cold Holding temp							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	~				Good temps 3. Proper Hot Holding tempe							To post/ to email						
			~	<ul> <li>4. Proper cooking time and temperature</li> </ul>										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure 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				
	6. Time as a Public Health Control; procedures & records					Ц						Highly Susceptible Populations						
					Approve	ed Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
3				~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Yogurt july 28th									Chemicals				
	8. Food Received at proper temperature     To check								~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables							
					Protection from			~		•		18. Toxic substances properly identified, stored and used						
					9. Food Separated & protecte			•			On shelving unit in back room Water/ Plumbing							
	•				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and									19. Water from approved source; Plumbing installed; proper				
3					Sanitized at <u>Na</u> ppm/t				N	~				backflow device Original plumbing				
		~			11. Proper disposition of returned, previously served or reconditioned					~			0	20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 U	I N	N O	N A	C O	Demonstration of K	v		R	O U	Ι	N O	N A	C O		R			
Т	./			S	21. Person in charge present, and perform duties/ Certified				Т			./	S	27. Proper cooling method used; Equipment Adequate to				
					22. Food Handler/ no unautho	-				•				Maintain Product Temperature 28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package				Package					~		29. Thermometers provided, accurate, and calibrated; Chemical/						
					Lab	Labeling d Water available; adequate pressure, safe								Thermal test strips Hanging in wic				
	~				24. Required records availabl		-							Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted )				
					destruction); Packaged Food		, parasite			~				Posted				
					<b>Conformance with</b> A 25. Compliance with Variance			F						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance obtain processing methods; manufact	ined for speciali	zed			~				supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly				
									w	'				designed, constructed, and used Watch and see 40				
	~				26. Posting of Consumer Adv foods (Disclosure/Reminder/ Commercial				2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Need sanitizer				
0	Ι	N	N	С	Core Items (1 Point) V	Violations Requ	ire Corrective	Action R	n Not		xcee N	ed 90 N	) Da C	ays or Next Inspection , Whichever Comes First	R			
U T	N	0	Α	0 S	Prevention of Foo 34. No Evidence of Insect co				U T		0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)				
1					animals Watch			$\left  - \right $			~							
<u>1</u>				V	35. Personal Cleanliness/eatin Watch / moved 36. Wiping Cloths; properly to	used and stored		$\left  - \right $	-					Physical Facilities           42. Non-Food Contact surfaces clean				
╞	•	~			Using spray bottle 37. Environmental contamina	e quats		$\left  - \right $	N N					See 43. Adequate ventilation and lighting; designated areas used	+			
╞		-			38. Approved thawing metho	od		$\left  - \right $	-	~				In wic 44. Garbage and Refuse properly disposed; facilities maintained Watch				
		-			Proper Use	se of Utensils			1	-				45. Physical facilities installed, maintained, and clean See				
	~				39. Utensils, equipment, & li dried, & handled/ In use uter				F	~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
1					40. Single-service & single-u and used <b>See</b>	use articles; prop	erly stored				~			47. Other Violations				
									_			·						

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Printed /covid 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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	nent Name: es Rockwall	Physical Address: 2860' Ridge road			ity/State: <b>Rockwal</b>		License/Permit # FS 9049	Page_	Page <u>2</u> of <u>2</u>	
00011		TEMPERATURE OBSERVA					103043			
Item/Loca	ation	<u>Temp F</u>	Item/Location	.,	Temp F	Item/Locati	ion		Temp F	
Wic Tc	s food section	38/39	Open face coc	ler	37					
	Milk area	39/40								
	Beer wic	29								
		20								
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number										
	Ice unit is locked on outside - no ice sign posted									
45	General cleaning under shelving as needed in wic in milk area ( shelving too									
07	Yogurt dates July 28 2022 - to pull									
10	Not using drawers for any customer foods									
42	To clean inside cabine				4l					
10	Need to clean slime developing on ice dispenser wand and tube									
	(These areas are above the drink in the cup)									
40	Not using cream cooler dispenser unit									
45	Avoid using cardboard on shelving where possible as it is not washable									
40	To clean under shelving unit in hallway Avoid using cardboard also on floor in wic under racks									
45	Clean flooring inside wic where needed and shelving and avoid floor storage etc									
42/45	-		me major cleaning und							
45	Clean around. Lights too and replace burned bulbs									
	Two gallon milk contai	ners date	ed august 28 near door	to no	t sell					
	Restrooms with hot wa	ater and s	soap and towels							
45	To address cleaning in beer wic and watch floor storage to allow to clean etc									
	Back room:									
45/34	Clean up dead crickets where needed									
	Hand soap and paper towels provided									
35	Plumbing approved when installed - no air gap									
10	Avoid storing personal items on rolls of paper towels									
10	Need sanitizer for three comp sink to wash and sanitize beverage nozzles and coffee dispenser parts Test strips for bleach are on site									
	Store is showing age									
	No prep on site just soda and coffee units									
	Owner will get regular chlorox bleach and will send pic									
	Owner will have all employees food handler certified									
Received (signature)	<sup>by:</sup> See abov <sup>(by:</sup> Kelly kírkpa	'e	Print:				Title: Person In Charge/	Owner		
Inspected (signature)	by:	, , 7	Print:							
( )	кецу кігкра	itrick	~KS				Samples: Y N #	collected	d	