	lii	e c		of \$50.00 is after 1st		City o	of Roc	kw			spo	ect	ion Report	Vomit clea	olicy/trainiı an up	ng
Date: 09		7/2	21	Time in: 12:50	Time out: 1:19		e/Permit # 904						Est. Type	Risk Category	Page <u>1</u> of _	2
Purp	ose	of In	spec	tion: 🖌 1-Routine	2-Follow Up	3-Com	plaint	4-	-Inve	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
Estat Scot						Contact/Owr Patel	er Name:						 ★ Number of Repeat V ✓ Number of Violation 		7/00/	۸
Phys: Ridge			ess:			control : best control m	onthly	Ho Na	od		G Na		se trap :	Follow-up: Yes	7/93//	A
-	Co	mplia		Status: Out = not in co	$\frac{1}{1} = in co$	mpliance	NO = not		rved	N	4		oplicable COS = corrected		olation W-Wat	ch
Mark	the a	approp	oriate	points in the OUT box for Prio									D, NA, COS tive Action not to exceed 3	Mark an Vin appropr	ate box for R	
Comp O I			tus C			•	R	_	lomp	lianc N	e Sta	atus		aays		
U N T			o s	(F = d	nperature for Foo legrees Fahrenheit)		ĸ	U T	N					nployee Health		
	V			1. Proper cooling time	and temperature				~	,			12. Management, food emp knowledge, responsibilities		l employees;	
		+		2. Proper Cold Holding	g temperature(41°F/	/ 45°F)		-	-			-	13. Proper use of restriction	n and exclusion; No di	scharge from	╋
V				See					~	•			eyes, nose, and mouth Policy postings		-	
		~		3. Proper Hot Holding	temperature(135°F))								Contamination by Ha	nds	
		~		4. Proper cooking time	and temperature				/	'			14. Hands cleaned and pro	operly washed/ Gloves	used properly	Т
		~		5. Proper reheating pro- Hours)	cedure for hot hold	ing (165°F in	2			~			15. No bare hand contact waternate method properly			T
_	_	-		6. Time as a Public Hea	alth Control: proces	dures & recor	de								· · · · · ·	_
		/		0. This as a rubic rice			45		1	1	1	1	Highly Su 16. Pasteurized foods used	usceptible Populations		
				Ар	oproved Source						~		Pasteurized eggs used whe	•	licicu	
V				7. Food and ice obtaine good condition, safe, ar destruction Yummi							<u> </u>	1		Chemicals		
				8. Food Received at pro	oper temperature						~		17. Food additives; approv & Vegetables	red and properly stored	Washing Fruits	T
				To check						,			18. Toxic substances prope	erly identified, stored a	nd used	+
-	T	T	r	9. Food Separated & pr	n from Contamina				r				Watch storage in ba	ick room		-
V				preparation, storage, di	. <u>.</u>	uuring roou							W	ater/ Plumbing		
3				10. Food contact surfact Sanitized at <u>Na</u>	ppm/temperature (Clean nozZl	l es		~	,			19. Water from approved s backflow device City approved	, C		
	V	•		11. Proper disposition of reconditioned	of returned, previou	isly served or			~	,			20. Approved Sewage/Was disposal	stewater Disposal Syste	em, proper	
- 0 1	N	N	C	Pri	ority Foundati	on Items (2	Points)	violat 0		s Req			rrective Action within 10 d	lays		1
U N T			O S		n of Knowledge/ P			U T	N	0	A	O S		ture Control/ Identifi	cation	
V				21. Person in charge pr and perform duties/ Cer			ge,		~	,			27. Proper cooling method Maintain Product Tempera		equate to	
V	-	t		1 22. Food Handler/ no u	inauthorized person	ns/ personnel				~			28. Proper Date Marking a	nd disposition		+
<u> </u>			I	Safe Water, Reco	ordkeeping and Fo	od Package			~	,			29. Thermometers provide Thermal test strips	d, accurate, and calibra	ted; Chemical/	+
-	1	÷	r	23. Hot and Cold Wate	Labeling	to prossura sa	fa						All on site			_
V		-		See 110 24. Required records av					T		1	r	Permit Requireme 30. Food Establishment F	ent, Prerequisite for (-	
V				destruction); Packaged		tags, parasite			~	'			Posted	crime (Current/hisp	sign posted)	
		_	I	Conformance	with Approved Pr				1	1	I			quipment, and Vendi		
V				25. Compliance with V HACCP plan; Variance processing methods; m Commercial	e obtained for speci	alized			~	•			31. Adequate handwashing supplied, used Equipped	g facilities: Accessible a	and properly	
					sumer Advisory				~	•			32. Food and Non-food Co designed, constructed, and		e, properly	
V				26. Posting of Consume foods (Disclosure/Rem Commercial produc	inder/Buffet Plate)/				~	,			Watch 33. Warewashing Facilities Service sink or curb cleani Suppliers on sit	ng facility provided	, used/	
						equire Correc	tive Actio	n Not	t to E	Exce	ed 9	0 Da	us or Next Inspection, Wi		i	
O I U N T			C O	Prevention	of Food Contamin	nation	R	O U T	N	N O	N A	C O S	Foo	od Identification		1
1			3	34. No Evidence of Ins	ect contamination,	rodent/other		1		~		3	41.Original container label	ing (Bulk Food)		T
~	•		\vdash	animals See 35. Personal Cleanlines	ss/eating, drinking (or tobacco use			1	<u> </u>		<u> </u>	Ph	ysical Facilities		+
-	-			36. Wiping Cloths; pro	perly used and stor	ed		1					42. Non-Food Contact surf	-		T
			\vdash	37. Environmental cont	tamination			╞	~	,		-	See attached 43. Adequate ventilation at	nd lighting; designated	areas used	╀
		/	-	38. Approved thawing	method			┢	•	,		-	44. Garbage and Refuse pr	operly disposed; facilit	ies maintained	+
								1		-		-	45. Physical facilities insta			╋
				Propo 39. Utensils, equipmen	er Use of Utensils	y used, stored			_			<u> </u>	See attached 46. Toilet Facilities; proper			╉
1				dried, & handled/ In us See 40. Single-service & sin	se utensils; properly	y used			~	' 			47. Other Violations	, constructor, supplie	_, crean	+
V				and used												

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mike 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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Establishment Name: Scotties Rock	wall	Physical A Bidge		City/State: Rockwal	1	License/Permit # FS 9049	Page <u>2</u> of <u>2</u>			
		Ridge road			1	103043				
Item/Location		<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion	Temp			
Wic Tcs food se	ction	39/41								
Beverages	nonTCS	34								
Refrigerated creamer unit		37								
Beer	wic	39								
Itom			SERVATIONS AND CORRECT							
Number NOTED BEI	OW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSEF	RVED AND			
Using red	-		de eter a construction							
		· · ·	doctor pepper							
	Ill gaps at bac r in restroom		oth equipped							
	or storage in									
				helvina wh	ere need	ed and walls for	spills			
	Dish soap and sanitizer on site for warewashing if needed									
Also hav	e thermo and	test strips on site								
Hot wate	r at three con	np sink 1	10							
Will add	new first aid k	cit								
Received by:			Print:		I	Title: Person In Charge	/ Owner			
(signature) Sec	e abov y Kírkpo	/e				The reson in Charge				
Inspected by: (signature)		7	Print:							
Eorm EH 06 (Poviced 09 2		ıtrick	/KS			Samples: Y N	# collected			