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

Retail Food Establishment Inspection Report

	First aid kit
	Allergy policy/training
닏	Vomit clean up
	Carallance a la calaba

-ollowup				City of Rockwall									Vomit clean up Employee health						
				Time out: 1:18	License/P								Est. Type	Risk Category Med	Page 1 of	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint							Inve	stiga	ation	1 [5-CO/Cons		6-Other	TOTAL/SCO	RE				
Establishment Name: Scotties Rockwall Contact/Owner Name: Patel * Number of Repeat Violations: V number of Violations COS:									_										
Physical Address: Pest control: Hood Grease trap: Follow							Follow-up: Yes	17/83	/B										
Rid	_			nca S	tatus: Out = not in com	AJB npliance IN = in complian	ice N	$\mathbf{O} = \mathbf{not}$	Na	vad	N/	Na N = n		plicable COS =	= corrected o	No De ropost vic	olation W-Wat	-ah	
Ma					points in the OUT box for e	each numbered item	Mark •	√ in ap	prop	riate l	box f	or IN	I, NO	O, NA, COS	N	1ark an √in appropri		ıcn	
Co	mpli	ance	e Sta	tus	Prior	rity Items (3 Points) violations	Requi	_	ompl				ive Action not to	exceed 3 a	lays			
O U	I N	N O	N A	C		perature for Food Safe grees Fahrenheit)	ety	R	O U	I N	N O	N A	C		Em	ployee Health		R	
Т		_		S	1. Proper cooling time ar	•			Т		S 12. Management, food employees and						employees;		
		<u> </u>								/				knowledge, resp	onsibilities.	, and reporting			
3					2. Proper Cold Holding t Wic in Tcs food	temperature(41°F/ 45°F) I section sand) wiches			13. Proper use of restriction and exclusion; No dischargeyes, nose, and mouth					scharge from				
					3. Proper Hot Holding te	emperature(135°F)				Ľ				D-	······································	4	. 3		
		<u> </u>			4. Proper cooking time a										Preventing Contamination by Hands Hands cleaned and properly washed/ Gloves used properly				
		<u> </u>			5. Proper reheating proce		65°F in 2			~					14. Hands cleaned and properly washed/ Gloves used properly				
		/			Hours)	edure for not notding (1	05 1 111 2				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y No handling of rte					
		_			6. Time as a Public Heal	th Control; procedures	& records							TVO Harianing		sceptible Populations			
															foods used;	prohibited food not of			
						proved Source				•				Pasteurized eggs Juices	s used when	required			
	•				7. Food and ice obtained good condition, safe, and destruction Commer	d unadulterated; parasite	Food in					Chemicals							
W					8. Food Received at prop Naked juice is E	per temperature	RT ???					~		17. Food additiv & Vegetables	es; approve	d and properly stored;	Washing Fruits		
					Protection 1	from Contamination			3					18. Toxic substa Label and u		ly identified, stored ar	nd used		
	~				9. Food Separated & pro preparation, storage, disp		g food							<u> Labor aria a</u>		ter/ Plumbing			
3					10. Food contact surface Sanitized at Na p	ppm/temperature				~			1	backflow device City appr	oved w	ource; Plumbing installed			
		/			11. Proper disposition of reconditioned	f returned, previously se	rved or			/				disposal	ewage/Wast	tewater Disposal Syste	m, proper		
					Prio	ority Foundation It	ems (2. Po	ints) v	iolat	ions	Rea	uiro	Cor	Watch	ithin 10 da	ive			
O U	I N	N O	N A	C		of Knowledge/ Person	,	R	OU		N O	N A	CO			ure Control/ Identific	ration	R	
Ť				Š	21. Person in charge pres	sent, demonstration of k	nowledge,		T	- '		••	Š			used; Equipment Ade			
	•				and perform duties/ Certing PRepackaged 22. Food Handler/ no under the performance of th		,		W					Maintain Produce	ct Temperat	ure Wic for TCS	see 2		
?	/				Prepackaged	authorized persons/ pers	sonner				'			•		•	. 1 01 : 1/		
			Safe Water, Recordkeeping and Food Package Labeling					29. Thermometers provided Thermal test strips Need new one in					Thermal test str		ted; Cnemical/				
W	✓			23. Hot and Cold Water available: adequate pressure, safe												nt, Prerequisite for O	peration		
	24. Required records available (shellstock tags; parasite												ermit (Current/ insp s						
	•				destruction); Packaged F	Food labeled				•				Posted					
					25. Compliance with Var	ith Approved Procedu				ı						uipment, and Vendir facilities: Accessible a	0		
			~		HACCP plan; Variance of processing methods; man	obtained for specialized			2					supplied, used To supply	Č		ina property		
					Const	umer Advisory			W	~			Ī	designed, constr	ucted, and u	ntact surfaces cleanable			
			~		26. Posting of Consumer foods (Disclosure/Remin Prepacked				2					Service sink or o	curb cleanin	of shelving e installed, maintained, g facility provided to wash rinse			
					Core Items (1 Point	t) Violations Require	Corrective	Action	Not	to E) Da				Samuze		
O U	I N	N O	N A	CO	Prevention of	f Food Contamination		R	O U	I N	N O	N A	C 0		Food	d Identification		R	
Т	/			S	34. No Evidence of Insec	ct contamination, roden	t/other		_ T		~		S	41.Original cont	ainer labeli	ng (Bulk Food)			
	<u> </u>				animals Watch 35. Personal Cleanliness. Watch	/eating, drinking or toba	acco use	H			<u> </u>				Phy	sical Facilities			
H					36. Wiping Cloths; prope			H	1					42. Non-Food C					
١,٨	•				Not using 37. Environmental conta	mination		H	H				-		ntilation an	d lighting; designated	areas used	+	
W					Watch floor sto	orage		H		/			_	Watch		perly disposed; facilit			
		<u> </u>								~				Watch		1 2 1 2			
					•	r Use of Utensils	1.4		1							led, maintained, and c		1	
	•				39. Utensils, equipment, dried, & handled/ In use No scoops etc	e utensils; properly used			1]	Paper to	wels ne	ly constructed, supplie eeded in mer			
1					40. Single-service & sing and used Cardbo	gle-use articles; properly	y stored				~			47. Other Violat	ions				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alonso	Print: Pic on site	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:	II	License/Permit # Page <u>2</u> of <u>2</u>					
33311		ruage	TEMPERATURE OBSERVA								
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locati	<u>on</u>	Temp I				
Wic		29-43-51	Naked juice	48-49							
Sand	wich internal temp	51	To check Tcs statu	S							
C	reamer unit	33/34									
	Beer wic	40/41	Ice cream unit	-26/30							
Mov	ed Tcs at insp										
	1		SERVATIONS AND CORRECT	IVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	ITION IS DIRE	CTED TO TH	E CONDITIONS OBS	ERVED AND				
	Using emergency ice										
		gs - coun	ter is now used for preacka	aged items	and micr	owave					
	Watch cabinet interior	s and cle	an as needed								
02	To address temp of wic in area of TCS foods and drinks - tcs 51 F all other areas 29-34 F										
45	Clean under shelving	in wic									
W			and simply juice) TO COLDER A	AREA OF W	IC ASAP / c	hecking on naked	d juice Tcs status				
	beverage nozzles look much better										
Watch new cabinet interiors											
40	Hot water in restrooms		la va atva a ua								
46	Must have paper towe		ns restroom nd clean shelving and floo	ring							
45/42	And dust fans	e iii wic a	nd clean shelving and noc	ring							
40	Remove card board u	nder shel	ving on floor in wic								
			sticides to be used on site								
			s in back room by three co	mp							
33/10	Need approved sanitize	zer for thr	ee comp sink to use for wa	ashing soc	la nozzles	etc					
	Chlorox cleaner and b	leach ma	ay not be used as sanitize	r - yo use	plain blea	ch					
	Eliminate floor storage	e in back	room								
	Upright freezer not ac	cessible									
45	Clean under shelving		oom								
45	Clean around hot water	er heater									
45	Mop rack needed										
W/45/42			er cooler to allow to clean			and etc					
31			slightly low - to turn hot w	ater neate	er up						
31	Hand sink to also be a Watch condition of ga		shelving								
	Tracon condition of ga	174111264	GHOIVING								
Received	by:		Print:		,	Title: Person In Char	ge/ Owner				
(signature)	See abou	/e									
Inspected (signature)	l by:		Print:								
(orginature)	Kelly Kirkpo	utrick	/KS			Samples: Y N	# collected				