

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

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 09/03/2020	Time in: 1:25	Time out: 2:20	License/Permit # FS 9049	Est. Type Convenient	Risk Category LOW	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Scotties Rockwall			Contact/Owner Name: Mike		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 2860 ridge road			Pest control : AJB monthly	Hood Na	Grease trap : Na	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

10/90/ A

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					
	✓					✓					
			✓								
			✓			✓					
			✓						✓		
			✓								
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						3					
	✓					Water/ Plumbing					
3						✓					
			✓			✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W	✓					✓					
	✓								✓		
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
			✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
			✓			✓					
Proper Use of Utensils						W					
W	✓					✓					
			✓			1					
	✓						✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mukesh Patel	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Scotties Rockwall	Physical Address: Ridge road	City/State: Rockwall	License/Permit # FS 9049	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream unit	-29				
Beer wic	40				
Creamer unit	38				
Wic main	38/40				
Sandwich area barely	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Using emergency ice - watch interiors of unit and make repairs where needed
	Still not selling hot dogs
	All items are prepackaged with exception of beverages
42	Clean inside cabinets where needed
	New soda counter - watch interiors as they are dark and difficult to see to clear.
10	Need to clean badly slime Coated beverage nozzles at the soda station - these should be done routinely to avoid this from happening
45/42	Address floor storage in wic and clean inside
	Including shelving and fans etc
	Hot water 100 in restrooms
46	Need paper towels in the Men's restroom
	Back room - clean under the shelving
	Hot water at three comp 110 F (small leak)
45	Clean under sinks and etc
18	Label all spray bottles
37	Eliminate floor storage in this area
W	Discussed using chlorox clean up to clean non food areas and will use plain bleach to
W	Sanitize in the threeComp sink flow after washing and Rinsing
	Just using to wash beverage nozzles
18	Another spray bottle not labeled on counter
	Watch wic temp especially around sandwiches - barely 41 F
	Will need to set up sinks for coffee units when washing
	Keep an eye on condition of gray counter unit and also any wooded surface etc
Covid	Social distracting stickers / employees wearing masks / screening at pos
	Using a quats wipe for customer touched surfaces / avoid using bleach with it ever
	Also using an aerosol phenylpenol spray / and chlorox cleaning avoid mixing uses and chemical to avoid reactions

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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