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Proventing Constraination by Hank Proventing Constraination	~						U							eyes, nose, and mouth									
1   5. Project relating procedures & for holding (dSS F in 2) for a provided in the angle of the impairing of the i			~		3. Proj	per Hot Holdin	ng tem	nperatu	re(135	°F)													
Items)   Items)   Items)   Items a Phile Heidin Control procedures & records     Image: Approxed Source   Approved Source   Items and the property addited (APROVED Y N > )     Image: Approxed Source   Approved Source   Items and the property addited (APROVED Y N > )     Image: Approxed Source   Approved Source   Items and the property addited (APROVED Y N > )     Image: Approxed Source   Items and the property addited (APROVED Y N > )   Items and the property addited (APROVED Y N > )     Image: Approxed Source   Image: Approxed Source (APROVED Y N > )   Items and the property addited (APROVED Y N > )     Image: Approxed Source   Image: Approxed Source (APROVED Y N > )   Items and the property addited (APROVED Y N > )     Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y N > )     Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y N > )     Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y N > )     Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y N > )     Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y N > )   Image: Approxed Source (APROVED Y			~		4. Proj	per cooking tin	ne and	d temp	erature						~		14. Hands cleaned and properly washed/ Gloves used properly						
Approved Source   No food handling     2   7. Food in the childhead from approved source; Four ling determines, edd, and subject control in the childhead from approved source; Four ling determines, edd, and subject control in the childhead from approved source; Four ling determines, edd, and subject control in the childhead from approved source; Four ling determines, edd, and subject control in the childhead from approved source; Four ling determines, edd, and subject control in the childhead from approved source; Four ling determines, edd, and subject control in the childhead from approved source; Four ling determines, edd, and subject control in the childhead from approved source; Four ling determines, edd, and subject control in the childhead from t							roced	lure for	hot hc	olding (	165°F in 2	2			-		. /						
Approved Source   Integry state-publicitie Good and ciprolizing Good Ciprolizing Ciprolizing Good Ciprolizing Ciprolizing			r			, ,						_					No food handling						
Approved Source Pesteurized eggs used when required   Production Chemicals   Production Production			/		6. Tim	ie as a Public F	Health	1 Contro	ol; proc	cedures	& record	ls							Highly Susceptible Populations				
Image: Second construction   Second Received a proper temperature   Chemicals     Image: Second Received and proper temperature   Second Received a proper temperature   Second Received a proper temperature   Second Received a proper temperature     Image: Second Received A protocol of the second A property stored and property stored. Washing Prutius   Second Received A protocol of the second A property stored. Washing Prutius     Image: Second Received A protocol of the second A property stored A protocol of the second A property stored. Washing Prutius   Second Received A protocol of the second A property stored. Washing Prutius     Image: Second Received A protocol of the second A protocol of						I	Appro	oved S	ource														
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Protection   Protection from Contamination     9   Protection from Contamination   Protection from Contamination     3   1   10: Frode context controls and Result     3   10: Frode context contact and result of properties and Result of properties and Result of Protection Result of Protectin Result of Protectin Result of Protecting Result of Protection Re	~	•					prope	r temp	erature								~						
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3   10. Food contact surfaces and Returnables ; Cleaned and Sanitized at					9. Foo						ng food			3					Several				
3   Samitad atNa pontemperature   Bev nozzles   Image: City approved discontent of the conditional system, proper discontent of the conditioned     1   11. Proper disposition of returned, previously served or reconditioned   Image: City approved discontent of the conditional system, proper discontent of the conditioned   Image: City approved discontent of the conditional system, proper discontent of the conditioned     Image: City approved discontent of the conditioned   Image: City approved discontent of the conditioned   Image: City approved discontent of the conditioned     Image: City approved discontent of the conditioned   Image: City approved discontent of the conditioned   Image: City approved discontent of the conditioned     Image: City approved discontent of the conditioned discontent discont	~										C								Water/ Plumbing				
Image: Production of the stability of the structure instructions in the structure instruction in the structure instructions in the structure instructions in the structure instructions in the structure instructure inst	3				10. Fo Sanitiz	ood contact surf zed at <b>Na</b>	faces _ pp	and Re m/temp	turnabl	les ; Cle <sup>e</sup> Bev	eaned and	s			~				backflow device City approved				
0   1   N		~				litioned			71	5					~				disposal Watch drains				
T   S   21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager (CPM)   S   27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature     Need One   Safe Water, Recordkeeping and Food Package Labeling   28. Proper Date Marking and disposition   29. Provide Marking and disposition     V   23. Hot and Cold Water available: adequate pressure, safe   28. Proper Date Marking and disposition   29. Premit (Current / inps sign posted )     V   24. Required records available (shellstock tags: parasite digmention); Paickager frood haleld   30. Food Establishment Permit (Current / inps sign posted )     Conformance with Variance, Specialized process, and HACCP plan: Variance obtained for specialized process and HACCP plan: Variance obtained for specycle plan: Variance obtained for specialize	0 I	N						- V			<u>````</u>		/	0	Ι	N	Ν	С		1			
W   and perform duties' Certified Food Manager (CFM)   Animal Product Temperature     W   22. Food Handlet' no unauthorized persons' personnel   23. Hord and Cold Water available; adequate persoure, safe     Safe Water, Recordkeeping and Food Package Labeling   23. Hor and Cold Water available; adequate persoure, safe   24. Required records available; deflattock tags; parasite dispersions' personnel   29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal rest strips. Wice and test strips on site     23. Hor and Cold Water available; deflattock tags; parasite dispersion, Packaged Food labeled COMMERCIAL COMMERCI		0	A		21 Da				U						N	0	A		Food Temperature Control/ Identification				
Safe Water, Record keeping and Food Package Labeling   29. Thermometers provided, accurate, and calibrated; Chemical/ Thermat test strips     23. Hot and Cold Water available; adequate pressure, safe determining: Packaged Food labeled Commercial Commercial Commercial Science with Approved Procedures   29. Thermometers provided, accurate, and calibrated; Chemical/ Thermat test strips     23. Hot and Cold Water available (abeled commercial Co	w				and pe	erform duties/ ( d one	Ĉertifi	fied Foo	od Man	ager (C	CFM)	е,			~				Maintain Product Temperature				
Safe Water, Recordiceping and Pood Package Labeling   Thermal test strips   Thermal test strips     Wic and Cold Water available; adequate pressure, safe   Thermal test strips   Wic and test strips on site     23. Hot and Cold Water available; adequate pressure, safe destruction; Packaged Food labeled Commercial   Thermal test strips   Wic and test strips on site     24. Required records available; (shellstock tags; parasite destruction; Packaged Food labeled Commercial   Thermal test strips   Thermal test strips     25. Compliance with Approved Procedures   Utensils, Equipment, and Vending   30. Food Establishment Permit (Current/ insp sign posted )     25. Compliance with Approved Procedures (Consumer Advisory   Strips   Utensils, Equipment, and Vending     31. Adepuate handwashing facilities: raccessible and properly supplied, used   31. Adepuate handwashing facilities: installed, maintained, used/ Service sink or curb cleaning facility provided Nor currence/al product     0   N o N   0   N o S   0   N o S   N o S<	V				22.10						isonnei						~						
23. Hot and Cold Water available; adequate pressure, safe   Vite 2ind test Strips On Site     24. Required records available; shellstock tags; parasite degrate pressure, safe   Permit Requirement, Prerequisite for Operation     24. Required records available (shellstock tags; parasite degrate pressure, safe   0     25. Compliance with Approved Procedures   30. Food Establishment Permit (Current/ insp sign posted )     25. Compliance with Variance, Specialized process, and HACCP plane. Variance of specialized processing methods; manufacturer instructions   31. Adequate handwashing facilities: Accessible and properly supplied, used     26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure? Reminder?Buffer Plane) / Allergen Label On commercial product   33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided Not using at insp     0   1   N   N   Cook (Disclosure? Reminder?Buffer Plane) / Allergen Label On commercial product   Not to Exceed 90 Days or Next Inspection , Whichever Comes First     0   1   N   N   C   Food Identification     1   1   1   1   1   1     27. Environmental contamination   R   V   N   N   C     1   N   N   C   Food Identification   1   1     1   N </td <td></td> <td></td> <td></td> <td></td> <td>S</td> <td>afe Water, Re</td> <td></td> <td></td> <td></td> <td>Food P</td> <td>ackage</td> <td></td> <td></td> <td></td> <td>~</td> <td></td> <td></td> <td></td> <td>Thermal test strips</td> <td></td>					S	afe Water, Re				Food P	ackage				~				Thermal test strips				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled COMTMETCIAL   30. Food Establishment Permit (Current/ insp sign posted )     25. Compliance with Approved Procedures   23. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized process, and HACCP plan; Variance Mediated Plan; Variance obtained for specialized process, and HACCP plan; Variance Mediated Plan; Variance	~	/		Γ	23. Ho	ot and Cold Wa	ater av	vailable	e; adeq	uate pre	essure, saf	e							•				
Commercial   Posted     Conformance with Approved Procedures   Utensils, Equipment, and Vending     25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions   31. Adequate handwashing facilities: Accessible and properly supplied, used     Consumer Advisory   32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used     Consumer Advisories; raw or under cooked for commercial product   33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not using at insp     Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First     Opting Spray Dottles   Prevention of Food Contamination, roden/other animals Watch for flies and etc/ crickets / pest records   41. No N A S See   Constant surfaces clean See     I   33. Approved thawing method   W   43. Adequate ventilation and lighting; designated areas used     W   39. Utensils, equipment, & linen; properly used, Store clean   Store clean (1 Single-service & single-user aticles; properly used, store clean   44. Outler Facilities; installed, maintained, and clean See     I   Bysical Facilities; installed, maintained, and clean Store clean   49. Single-service & single-user aticles; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use ut	-									ck tags:	; parasite		-										
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0   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On commercial product   33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not using at insp     0   1   N   N   Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First     0   1   N   N   Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First     0   1   N   N   Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First     1   34. No Evidence of Insect contamination, rodent/other animals Watch for flies and etc / crickets / pest records   41. Original container labeling (Bulk Food)     1   35. Wiping Cloths; properly used and stored   42. Non-Food Contact surfaces clean See     1   38. Approved thawing method   43. Adequate ventilation and lighting; designated areas used     W   39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used stored Store Clean   45. Physical facilities; properly constructed, supplied, and clean See     W   39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used stored Store Clean   46. Toilet Facilities; properly constructed, supplied, and clean Men			~		HACC	ompliance with CP plan; Variar	n Varia	ance, S btained	peciali for spe	zed Pro ecialize	ocess, and d				~				31. Adequate handwashing facilities: Accessible and properly				
Image: Construct of foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On commercial product   Image: Construct of Construct			1	1		C	onsur	mer Ad	lvisory	7					~			L					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First     0   N   N   C   Food Identification     0   N   N   C   Food Identification     1   a   a   S   Prevention of Food Contamination, rodent/other animals Watch for flies and etc / crickets / pest records   N   N   C   Food Identification     1   a   a   a   a   S   Food Identification   Prevention of Food Contamination, rodent/other animals Watch for flies and etc / crickets / pest records     1   a   a   a   a   b   N   N   C   Food Identification     V   a   a   a   a   a   a   b   N   N   C   B     1   a <tha< th="">   a   a</tha<>	~				foods	(Disclosure/Re	emind	ler/Buff							~				Service sink or curb cleaning facility provided				
U   N   O   A   O   S   Food Identification     1   34. No Evidence of Insect contamination, rodent/other animals Watch for flies and etc / crickets / pest records   41. Original container labeling (Bulk Food)     Image: Control of Contamination of Contamination, rodent/other animals Watch for flies and etc / crickets / pest records   41. Original container labeling (Bulk Food)     Image: Control of Contamination of Contamination of Contamination of Contamination of Contact surfaces clean of Contact sur	0 1	N	N	C	Core	e Items (1 Po	oint)	Viola	tions l	Requir	e Correct								ays or Next Inspection , Whichever Comes First				
I   animals Watch for flies and etc / crickets / pest records     M   35. Personal Cleanliness/eating, drinking or tobacco use   Physical Facilities     M   36. Wiping Cloths; properly used and stored   42. Non-Food Contact surfaces clean     See   43. Adequate ventilation and lighting; designated areas used     M   38. Approved thawing method   44. Garbage and Refuse properly disposed; facilities maintained     W   39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Store clean   45. Physical facilities; properly constructed, supplied, and clean     M   39. Utensils, equipment, & linens; properly used Stored, dried, & handled/ In use utensils; properly used Store clean   46. Toilet Facilities; properly constructed, supplied, and clean     Men's room   47. Other Violations	U N			0		Preventio	on of ]	Food (	Contan	inatio	n	ĸ		U				0		1			
Non-   Non-Food Contact surfaces clean     Non-Food Contact surfaces clean   Physical Facilities     Non-Food Contact surfaces clean   See     Non-Food Contact surfaces clean   Non-Food Contact surfaces clean     No-Food Contact surfaces clean   No	1									· ·		;				~			41.Original container labeling (Bulk Food)				
36. Wiping Cloths; properly used and stored USing spray bottles   42. Non-Food Contact surfaces clean See     1   37. Environmental contamination   43. Adequate ventilation and lighting; designated areas used     38. Approved thawing method   44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster     Proper Use of Utensils   45. Physical facilities installed, maintained, and clean See     39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Store clean   46. Toilet Facilities; properly constructed, supplied, and clean Men's room     40. Single-service & single-use articles; properly stored   47. Other Violations	~	•		1									1						Physical Facilities				
1   37. Environmental contamination     2   38. Approved thawing method     2   38. Approved thawing method     2   38. Approved thawing method     39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Store Clean     40. Single-service & single-use articles; properly stored	~	•			36. W	iping Cloths: p	proper	rlv used	l and st	ored			1	1									
38. Approved thawing method   44. Garbage and Refuse properly disposed; facilities maintained     Proper Use of Utensils   45. Physical facilities installed, maintained, and clean     39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used   46. Toilet Facilities; properly constructed, supplied, and clean     40. Single-service & single-use articles; properly stored   47. Other Violations	1				37. En	vironmental co	ontam	inatior	1				1	$\vdash$	~								
Proper Use of Utensils   45. Physical facilities installed, maintained, and clean See     39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used   46. Toilet Facilities; properly constructed, supplied, and clean Men's room     40. Single-service & single-use articles; properly stored   47. Other Violations				$\vdash$									-	۱۸	-					+			
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used   46. Toilet Facilities; properly constructed, supplied, and clean     Model   Model   Men's room     40. Single-service & single-use articles; properly stored   47. Other Violations						<b>D</b>	oneri	Uce of	1140	le				VV	. /				45. Physical facilities installed, maintained, and clean				
dried, & handled/ In use utensils; properly used 1 Men's room   40. Single-service & single-use articles; properly stored 47. Other Violations	Ι				39. Ut		•				ed, stored		-		•				See				
	W				dried, Store	& handled/ In e clean	n use u	utensils	; prope	erly use	d			1					Men's room				
	V										-					~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

	nent Name: es Rockwall	Physical A Ridge		City/State: Rockwal	1	License/Permit # FS 9049	Page <u>2</u> of <u>2</u>						
00011		Tildge	TEMPERATURE OBSERVA			100040							
Item/Loca	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion	<u>Temp F</u>						
Ice cre	am unit	-29											
	Beer wic	40											
С	reamer unit	38											
	Wic main	38/40											
Sand	wich area barely	41											
T.			SERVATIONS AND CORRECT										
Item Number	AN INSPECTION OF YOUR <mark>ES'</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	/ED AND						
			teriors of unit and make re	epairs whe	re neede	d							
	Still not selling hot dog												
40		-	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			rage nozzles at the soda station				om hannoning						
-			-				om nappening						
40/42	Address floor storage Including shelving and												
	Hot water 100 in restro												
46	Need paper towels in t		restroom										
10	Back room - clean und												
	Hot water at three con												
45	Clean under sinks and												
18	Label all spray bottles												
37	Eliminate floor storage	in this a	rea										
W	Discussed using chlore	ox clean	up to clean non food areas	s and will ι	use plain	bleach to							
W	Sanitize in the threeComp sink flow after washing and Rinsing												
	Just using to wash bey	verage no	ozzles										
18	Another spray bottle n	ot labeled	d on counter										
	Watch wic temp espec	cially arou	und sandwiches - barely 4	1 F									
			fee units when washing										
	Keep an eye on condition of gray counter unit and also any wooded surface etc												
Covid	d Social distracting stickers / employees wearing masks / screening at pos												
Covia	•	it over											
	Using a quats wipe for Also using an aerosol ph		oid reactions										
Received (signature)	by:		Print:	.g		Title: Person In Charge/							
	SEE abuv												
Inspected (signature)	See abov <sup>by:</sup> Kelly Kírkpo	ıtríck	Print:			Samplaci V N "	aallaatad						
	•					Samples: Y N #	collected						