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

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	Time in: Time out: License/H 2/09/2021 9:53 12:33 FS 8									k Category	Page <u>1</u> of <u>2</u>				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla			aint	nt 4-Investigation 5-C			atior	1	5-CO/Construction 6	CO/Construction 6-Other				
Es	tabli	ishme	nt l	Nam		Name:						* Number of Repeat Violations: ✓ Number of Violations COS:		1010010	
Ph	ysic	al Ad			Pest control:			ood	-				v-up: Yes	10/90/A	
•					$\mathbf{O} = \mathbf{no}$	$\mathbf{O} = \text{not observed}$ $\mathbf{NA} = \text{not}$			٠		_		olation W-Watch		
					√ in a	in appropriate box for IN, NO, NA				NO,	NA, COS Mark an √in appropriate box for R				
Co	Compliance Status					R	(Compliance O I N				io io oxeeca o augs		R	
U T	N		A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)		1	U N T	Ö	A	o s	Employee F			
		/			Proper cooling time and temperature			/				12. Management, food employees an knowledge, responsibilities, and repo		employees;	
					2. Proper Cold Holding temperature(41°F/ 45°F)	+						13. Proper use of restriction and excl	lusion; No dise	charge from	
3					One cooler on line turned		L	~				eyes, nose, and mouth Posted at bulletin board by	y hand sin	k	
	/				3. Proper Hot Holding temperature(135°F) Ambient							Preventing Contamination by Hands			
		'			4. Proper cooking time and temperature			/				14. Hands cleaned and properly was		1 1 2	
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				/			15. No bare hand contact with ready alternate method properly followed			
		/			6. Time as a Public Health Control; procedures & records Not officially - prep only							Highly Susceptible	Populations		
					Approved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							Chemicals			
					destruction Us foods										
	/				8. Food Received at proper temperature To check always			/				17. Food additives; approved and pro & Vegetables	operly stored;	Washing Fruits	
					Protection from Contamination			/				Water only 18. Toxic substances properly identification Low	fied, stored an	d used	
	/	9. Food Separated & protected, prevented during food									-	Water/ Plumbing			
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at _200_ ppm/temperature 180		٧	٨			-	19. Water from approved source; Plubackflow device Already in works	umbing installe	ed; proper	
		/			11. Proper disposition of returned, previously served or reconditioned Discarded			•				20. Approved Sewage/Wastewater D disposal Watch	Disposal Syster	m, proper	
				ļ	Priority Foundation Items (2 Po	oints)	viole	ations	Req	uire	Cor				
O U	I	N	N	C	T	R		O I	N	N	C	Food Temperature Cont		l R	
	N		A	O	Demonstration of Knowledge/ Personnel		1	U N	o	A	О		trol/ Identific	ation	
T	^ _			o s	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		1			A		27. Proper cooling method used; Ec			
	× /				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4 22. Food Handler/ no unauthorized persons/ personnel		1	U N		A	О	<u> </u>	quipment Adec		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Andrew Huffman	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: aniganz Rosie's grill	Physical Address:			ity/State: Rockwal		License/Permit # Page 8894			
	<u> </u>		TEMPERATURE	OBSERVATI	ONS					
Item/Loc		Temp F	Item/Location		Temp F	Item/Location		Temp F		
Cold to	op sauce	38	Cold top turned do	•		Dessert cooler		41		
	Dressing	38	Cut lettuce /eg	gs / corn	39/40	Cheese/ wings		41/41		
	Ambient	36	Monty C	hristo	41	Drawer unit				
D	eep freezer	-10	Pasta/ corny dog		43/44	Burgers / cooked chicken.		39/40		
Serv	er cooler non Tcs	52	Ambient steamTab		152	Wic				
Up	oright freezer	-11	Cold top		33	Pasta / cheese	38/39			
Upr	ight fry cooler		Rice / p	oico	39/39	Tomatoes / grou	ınd beef	39/39		
Wings	s / chicken / cheese	39/38/ 39	Cheese /	turkey	39/41	Wings / bu	utter	40/39		
		OF	SERVATIONS AND	CORRECTIV	E ACTION	NS S				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hot water 100 F at hand sink									
	Soaking soda nozzles									
32	Address rusty shelving		needed							
	Watch storage of tong			e sure it sta	ays clea	n				
32	Duct tape on handle to									
42	Detailed cleaning of w			guipment						
42	Clean hand sink hand									
	Sink sanitizer - 200 ppm									
W	1	Repair leak at faucet at prep rinse faucet - new one planned								
45	Time to reseal behind prerinse area									
	New machine coming!!!									
	Dishmachine tested to be 100 ppm									
	Gloves used to touch	rte foods								
	Watch shelving throughout									
42	Need to clean inside d	rawers ir	kitchen under tal	ble						
39/34	Hang mops to dry - fruit flies in area									
	New shelving in dry storage - awesome									
45	Seal around mop sink									
	Cleaning inside ice ma	achine M	onthly							
45/32	Replace ceiling tiles of	ver ice m	achine. With was	hable						
45	To Clean behind equip	ment								
42	To Clean knife holder									
	Pizza table sausage 4	1/ ham 4	1/ tomatoes 39/ b	elow 38						
46	46 Restroom (small one) being repaired - willFlow until									
W	Women's main restroom pressure is being worked on									
	(already in works)									
	Turned down cooler at insp Will Followup									
Received	by:	•	Print:			Title: Person In	Charge/ Owner			
(signature)	See abov	e'e								
Inspected			Print:							
(signature)	Kelly Kirkpa	ıtrick	$\langle \mathcal{RS} $			Samples: Y N	# collect	ed		
			ı			Samples, 1	" concet			