## Followup fee of \$50.00 after initial Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Da O		11/	20	22	Time in: Time out: License/Permit # Food handlers   Food managers   Page 1 of 2    1:15   Time out:   Food handlers   Food managers   Page 1 of 2				2_						
		pose of Inspection: 1-Routine 2-Follow Up 3-Complain							tion		5-CO/Construction 6-Other TOTAL/SCOI	RE			
Es	Stablishment Name: Contact/Owner Note Mackynzie Mc			Name	ame:					* Number of Repeat Violations: ✓ Number of Violations COS:					
Ph	Physical Address: Pest control:					Hood Grease			Gre	ase	trap: Follow-up: Yes 5/95/	4			
718 I-30 Commercial company 08/2022 Na  Compliance Status: Out = not in compliance IN = in compliance NO = not observed						NI A	Na No								
Ma	Mark the appropriate points in the OUT box for each numbered item Mark vin appropriate box for IN, NO, NA, COS Mark an vin appropriate box for R									en					
Co	mpli	iance	e Stat	tus	Pric	ority Items (3 )	Points) violation	s Requ				Corre Statu	_	ve Action not to exceed 3 days	
O U	I N	N O	N A	O C		nperature for Fo		R	1	O I U N T	N O	A	C O S	Employee Health	R
Т				S	1. Proper cooling time		<del>-,</del>			1			5	12. Management, food employees and conditional employees;	
		•			2 P		E/ 450E)			•				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding Good	g temperature(41°	r/ 45°r)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			/		3. Proper Hot Holding	temperature(135°	F)							Policy at hand sink  Preventing Contamination by Hands	
			· /		4. Proper cooking time	and temperature				<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro	ocedure for hot ho	lding (165°F in 2				,			15. No bare hand contact with ready to eat foods or approved	
			V		Hours)							$\perp$		alternate method properly followed (APPROVED Y $N_{\rm o}$ ) Gloves or utensils	
		<b>/</b>			6. Time as a Public He Prep only	alth Control; proc	edures & records							Highly Susceptible Populations	
					Ap	oproved Source						<b>/</b>		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required None used	
	•				<ol> <li>Food and ice obtained good condition, safe, and destruction</li> </ol>									Chemicals	
					8. Food Received at pr	oper temperature		+						17. Food additives; approved and properly stored; Washing Fruits	
	~				To check					/				& Vegetables All received precut and frozen	
	•				Protection	n from Contamir	nation		٧	۸.		ı	/	18. Toxic substances properly identified, stored and used Watch storage / arranged back room	
	~				9. Food Separated & preparation, storage, di Watch storage									Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200				٧	v			_	19. Water from approved source; Plumbing installed; proper backflow device To address drain / will cut off	
		/			11. Proper disposition reconditioned Disc					~	,		Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal	
														\Matah	
								oints)	viole	ations	Req	uire (	Corr	Watch rective Action within 10 days	
O U T	I N	N O	N A	C O S	Pr		tion Items (2 Pe	oints)	1	O I U N	Req	N A	C O		R
O U T	I N	N O		C O S	Demonstration 21. Person in charge print and perform duties/ Ce	iority Foundate n of Knowledge/ resent, demonstrate	rion Items (2 Personnel ion of knowledge,	_	1	O I	N	N A	С	rective Action within 10 days	R
	I N	N O			Demonstration 21. Person in charge pi	n of Knowledge/ resent, demonstratertified Food Mana	Personnel ion of knowledge, ager (CFM)	_	1	O I U N	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
	I N	N O			Demonstration 21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u	n of Knowledge/ resent, demonstratertified Food Manatanauthorized personauthorized personauthorized and F	Personnel ion of knowledge, ager (CFM) ons/ personnel	_	1	O I N T	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/	R
	I N	N O			Demonstration 21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u 11 Safe Water, Reco	n of Knowledge/ resent, demonstratertified Food Mana- unauthorized personatertified personater ordered for the personate	Personnel ion of knowledge, ager (CFM) ons/ personnel Food Package	_	1	O I N T	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site	
	I N	N O			Demonstration  21. Person in charge print and perform duties/ Ce  3  22. Food Handler/ no under the safe Water, Recommendation and Cold Water  23. Hot and Cold Water	n of Knowledge/ resent, demonstratertified Food Mana mauthorized personatered personate and F brdkeeping and F Labeling	Personnel ion of knowledge, ager (CFM) ons/ personnel Food Package nate pressure, safe	_	1	O I N T	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site Permit Requirement, Prerequisite for Operation	
	I N	N O			Demonstration  21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u 11  Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction): Packaged Made to order	n of Knowledge/ resent, demonstrate rtified Food Mana anauthorized person ordkeeping and F Labeling er available; adequivailable (shellstook Food labeled er or comme	Personnel ion of knowledge, ager (CFM) ons/ personnel Food Package hate pressure, safe sk tags; parasite nercially pa	R	1	O I N T	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site	
	I N	N O			Demonstration  21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u 11  Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction): Packaged Made to order	n of Knowledge/ resent, demonstrate retified Food Mana anauthorized person ordkeeping and F Labeling er available; adequivailable (shellstook Food labeled Pr Or COMIN with Approved F	Personnel ion of knowledge, ager (CFM) ons/ personnel rood Package nate pressure, safe ek tags; parasite nercially paracedures	R	1	O I N T	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )	
		N O			Demonstration  21. Person in charge primard perform duties/ Ce 3  22. Food Handler/ no under the control of the	resent, demonstrate rtified Food Mana anauthorized person the Labeling are available; adequivailable (shellstock Food labeled or Or COMN with Approved For a postance, Specialize obtained for specialize obtained for specializers.	Personnel ion of knowledge, ager (CFM) ons/ personnel Food Package hate pressure, safe ek tags; parasite hercially paraged procedures and procedures and cialized	R	1	O I N T	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending	
	I N	N O			Demonstration  21. Person in charge primand perform duties/ Ce 3  22. Food Handler/ no under the control of the	resent, demonstrate rtified Food Mana anauthorized person the Labeling are available; adequivailable (shellstock Food labeled or Or COMN with Approved For a postance, Specialize obtained for specialize obtained for specializers.	Personnel ion of knowledge, ager (CFM) ons/ personnel Food Package hate pressure, safe ek tags; parasite hercially paraged procedures and procedures and cialized	R	2	O I N T	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	I N	N O			Demonstration  21. Person in charge pr and perform duties/ Ce 3  22. Food Handler/ no u 11  Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Made to Orde  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 2 times per  Con  26. Posting of Consum	resent, demonstrate retified Food Mana anauthorized person delegation of Labeling and F Labeling ar available; adequivailable (shellstood Food labeled FOO COMP with Approved F Variance, Specialize obtained for spenanufacturer instruments of the Pool of the P	Personnel  ion of knowledge, ager (CFM)  ons/ personnel  Food Package  nate pressure, safe of tags; parasite  Percedures  red Process, and cialized actions  or under cooked	R	2	OU IN N	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch condition food container  33. Warewashing Facilities; installed, maintained, used/	
		N O			Demonstration  21. Person in charge pr and perform duties/ Ce 3  22. Food Handler/ no u 11  Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction): Packaged Made to Orde  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 2 times per  Con  26. Posting of Consum foods (Disclosure/Rem posting at menu	resent, demonstrate retified Food Mana anauthorized person debelong and F Labeling er available; adequivailable (shellstood Food labeled Pror Comn with Approved F Variance, Specialize obtained for spenanufacturer instruments of the property of the proper	Personnel ion of knowledge, ager (CFM) ons/ personnel ons/ personnel ond Package hate pressure, safe ek tags; parasite nercially particular procedures and process, and cialized actions of knowledge, ager (CFM) ons/ personnel ons/ p	R	2		V	N A	COSS	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Set up confirmed	
О О		N	A	S	Demonstration  21. Person in charge price and perform duties/ Ce 3  22. Food Handler/ no unit in the safe Water, Record in the safe Water, Record in the safe Water, Record in the safe Water in	resent, demonstrate retified Food Mana anauthorized person reduced person retained Food Manauthorized person reduced per available; adequation and retained for COMN with Approved For anaufacturer instruction of the person reduced per Advisory revenues and reduced per Advisories; ravainder/Buffet Plate retained for special person reduced per Advisories; ravainder/Buffet Plate retained for special person reduced person retained reduced person retained reduced person re	Personnel ion of knowledge, ager (CFM) ons/ personnel Food Package hate pressure, safe ek tags; parasite Percially paraged Process, and cialized actions on or under cooked by Allergen Label Require Corrective	R	22	OU IN NOT TO THE PROPERTY OF T	N O	N A A A A A A A A A A A A A A A A A A A	C O S S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up confirmed  ys or Next Inspection, Whichever Comes First	
			A	S	Demonstration  21. Person in charge pr and perform duties/ Ce 3  22. Food Handler/ no u 11  Safe Water, Reco 23. Hot and Cold Wate  24. Required records a destruction); Packaged Made to Orde  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 2 times per  Con  26. Posting of Consum foods (Disclosure/Rem posting at menu  Core Items (1 Poin  Prevention	resent, demonstrate retified Food Mana mauthorized person dependent of Labeling er available; adequivailable (shellstood Food labeled er Or COMN with Approved Forance, Specialize obtained for spenanufacturer instrument of Food Contament). Violations Food Contament of Food Contament	Personnel ion of knowledge, ager (CFM) ons/ personnel ond Package nate pressure, safe ok tags; parasite nercially paced Procedures and Process, and cialized actions over under cooked (a) Allergen Label Require Corrective ination	R R	2 2 Non No	OU IN NOTE TO SERVICE	NO	N A A A A A A A A A A A A A A A A A A A	C O S S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Set up confirmed  ys or Next Inspection, Whichever Comes First  Food Identification	
OU		N	A	S	Demonstration  21. Person in charge print and perform duties / Ce 3  22. Food Handler / no unit in the control of the control	resent, demonstrate retified Food Mana mauthorized person deping and F Labeling reavailable; adequation and the section of Food Contamination of Co	Personnel ion of knowledge, ager (CFM) ons/ personnel food Package tate pressure, safe ek tags; parasite forcedures ted Process, and citalized actions w or under cooked es/ Allergen Label Require Corrective ination the rodent/other	R R	2 2 Non No	OU IN NOTE TO SECULATE TO SECURATE TO SECULATE TO SECURATE TO SECULATE TO SECULATE TO SECULATE TO SECULATE TO SECURATE TO SECU	N O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)	
OUU		N	A	S	Demonstration  21. Person in charge property and perform duties/ Ce 3  22. Food Handler/ no unit in the perform duties of the perform duties of the performance of th	n of Knowledge/ resent, demonstrate retified Food Mana mauthorized person ordkeeping and F Labeling revailable; adequivailable (shellstood I Food labeled Pror Comn with Approved F Variance, Specialize obtained for spenanufacturer instructurer instructurer instructurer Advisories; ravainder/Buffet Plate of Food Contam sect contamination ass/eating, drinking	Personnel ion of knowledge, ager (CFM) ons/ personnel ons/ personnel ond Package nate pressure, safe ok tags; parasite nercially pacedures red Process, and cialized actions over or under cooked of Allergen Label Require Corrective ination on, rodent/other og or tobacco use	R R	22	OU IN NOTE TO SERVICE	N O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up confirmed  yes or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)	
OUU		N	A	S	Demonstration  21. Person in charge pr and perform duties/ Ce 3  22. Food Handler/ no u 11  Safe Water, Reco 23. Hot and Cold Wate  24. Required records a destruction): Packaged MaCle to Orde  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 2 times per  Con  26. Posting of Consum foods (Disclosure/Rem posting at menu  Core Items (1 Poin  Prevention  34. No Evidence of Insanimals  35. Personal Cleanlines  36. Wiping Cloths; pro Best to wet first	resent, demonstrate retified Food Mana mauthorized person deping and F Labeling er available; adequivailable (shellstood Food labeled Pr Or COMN with Approved F Variance, Specialize obtained for spenanufacturer instrument of Food Contam sect contamination ess/eating, drinking operly used and stort	Personnel ion of knowledge, ager (CFM) ons/ personnel ons/ personnel ond Package nate pressure, safe ok tags; parasite nercially pacedures red Process, and cialized actions over or under cooked of Allergen Label Require Corrective ination on, rodent/other og or tobacco use	R R	2 2 2 1	OU IN NOTE TO SERVICE	N O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See	
OUU		N	A	S	Demonstration  21. Person in charge primad perform duties/ Ce 3  22. Food Handler/ no utility and perform duties/ Ce 3  22. Food Handler/ no utility and perform duties/ Ce 3  23. Hot and Cold Water 24. Required records a destruction): Packaged Made to Order 25. Compliance with Verification of Conformance 26. Posting of Consumfoods (Disclosure/Remposting at menu Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanline: 36. Wiping Cloths; probest to Wet first 37. Environmental conformation of Conformation Conformation of Conformatical Conformation of Conformatical Conformation of Conformatical Con	resent, demonstrate retified Food Mana mauthorized person deping and F Labeling er available; adequivailable (shellstock Food labeled er Or COMM with Approved F Variance, Specialize obtained for spenanufacturer instructurer and the section of Food Contam section and section of Section	Personnel ion of knowledge, ager (CFM) ons/ personnel ons/ personnel ond Package nate pressure, safe ok tags; parasite nercially pacedures red Process, and cialized actions over or under cooked of Allergen Label Require Corrective ination on, rodent/other og or tobacco use	R R	2 2 2 1	OU IN NOTE TO SERVICE	N O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Inside coolers	
OUU		N	A	S	Demonstration  21. Person in charge price and perform duties/ Ce 3  22. Food Handler/ no utility and perform duties/ Ce 3  22. Food Handler/ no utility and cold Water Records and Cold Water Records and destruction); Packaged Made to Order Conformance  25. Compliance with Variance processing methods; manual cold water Conformance 25. Compliance with Variance processing methods; manual cold cold cold cold cold cold cold col	resent, demonstrate retified Food Mana mauthorized person deping and F Labeling er available; adequivailable (shellstock Food labeled er Or COMM with Approved F Variance, Specialize obtained for spenanufacturer instructurer and the section of Food Contam section and section of Section	Personnel ion of knowledge, ager (CFM) ons/ personnel ons/ personnel ond Package nate pressure, safe ok tags; parasite nercially pacedures red Process, and cialized actions over or under cooked of Allergen Label Require Corrective ination on, rodent/other og or tobacco use	R R	2 2 2 1	OU IN NOTE TO SERVICE	N O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Rotated daily 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up confirmed ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Inside coolers  44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	
OUU		N	A	S	Demonstration  21. Person in charge pri and perform duties/ Ce 3  22. Food Handler/ no util  Safe Water, Reconstruction  23. Hot and Cold Water  24. Required records a destruction): Packaged Made to Order Conformance  25. Compliance with VHACCP plane; Variance processing methods; mage and the processing of Consumfoods (Disclosure/Remposting at menu)  26. Posting of Consumfoods (Disclosure/Remposting at menu)  Core Items (1 Point Prevention)  34. No Evidence of Instantials  35. Personal Cleanlines  36. Wiping Cloths; probest to wet first animals  37. Environmental con Watch Conder  38. Approved thawing Pull thaw strawless.	resent, demonstrate retified Food Mana mauthorized person describing and F Labeling revailable; adequivailable (shellstock Food labeled Pror COMN with Approved F Variance, Specialize obtained for spenanufacturer instructurer i	Personnel ion of knowledge, ager (CFM) ons/ personnel ons/ personnel ond Package nate pressure, safe ok tags; parasite nercially parasite nerciall	R R	2 2 2 1		N O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Set up confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Inside coolers  44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster  45. Physical facilities installed, maintained, and clean Maint items - door to restroom / need mop rack /	
OUU		N	A	S	Demonstration  21. Person in charge primand perform duties/ Ce 3  22. Food Handler/ no unit in the process of t	resent, demonstrate retified Food Mana mauthorized person dependent of Food Mana mauthorized person dependent of Food labeled or Or COMN with Approved Food labeled or Institute of Food Contamn sect contamination sect contamination of Sation method operiles or Use of Utensil at, & linens; proper labeled of the Composition of Sation method operiles or Use of Utensil at, & linens; proper labeled of the Sation of Sat	Personnel ion of knowledge, ager (CFM) ons/ personnel ond Package nate pressure, safe ek tags; parasite Procedures red Process, and cialized actions ev or under cooked el/ Allergen Label Require Corrective ination n, rodent/other g or tobacco use ored s erly used, stored,	R R	22		N O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Set up confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Inside coolers  44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster  45. Physical facilities installed, maintained, and clean	
OUU		N	A	S	Demonstration  21. Person in charge pri and perform duties/ Ce 3  22. Food Handler/ no util  Safe Water, Reconstruction in the safe water, Reconstruction in the safe water in	resent, demonstrate retified Food Mana mauthorized person deping and F Labeling er available; adequivaliable (shellstock Food labeled er Or COMN with Approved F Variance, Specialize obtained for spenanufacturer instructurer assumer Advisory er Advisories; ravainder/Buffet Plate of Food Contamps and Food Contamps excet contamination excet contamination excet contamination method operries er Use of Utensilet, & linens; properse utensils; properse	Personnel ion of knowledge, ager (CFM) ons/ personnel ons/ personnel ond Package tate pressure, safe tate pressure, safe tate pressure, safe tate pressure, safe onercially paragraphic personnel oner	R R	22		N O	N A A A A A A A A A A A A A A A A A A A	Day	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Rotated daily  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See need thermos for coolers / food thermo on site  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition food container  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Inside coolers  44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster  45. Physical facilities installed, maintained, and clean Maint items - door to restroom / need mop rack /  46. Toilet Facilities; properly constructed, supplied, and clean	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Jessica Murphy	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Othie king	Physical Address:		City/State: Rockwa	II	License/Permit # Page 1						
0	3.1.13 1.1.1g	1.00	TEMPERATURE OBSERVA		••	1 000 0 120						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>	Temp					
Bever	age cooler	37	Upright									
Deep	freezer (customer)	-2.6	36-38 F									
Almon	d milk cooler glass front	38.9	Upright freezer	.9								
C	Cold top unit											
	Mangoes	39										
S	Strawberries	39										
G	Greek yogurt	39										
De	eep freezer 2											
Tan			SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F											
	Hot water at hand sink 136 and up watch											
	Sanitizer buckets 200	in bucke	t '									
	Watch additives under	soap dis	spenser									
	Employee heath poste	er on wal	l behind hand sink									
29	To provide thermo in w	/armest l	ocation of the almond milk	cooler co	s / but ne	ed one in three o	ther units					
	Best to move dirty lids	away fro	m clean paper towels for h	ands								
	Reminder to protect it	ems in de	eep freezer from any cond	ensation t	hat migh	t be on under sid	e of lid					
W			he top of the drain slightly b									
	Discussed quats issue	with clo	th towels - will soak prior to	storing i	n solution	า						
Note	<del>                                     </del>											
	Replacing pitchers even	ery 4 hrs										
	Allergy blenders are se	eparated	from non allergy									
	Posting on menu for a	llergens	as well									
	Sink sanitizer 200 ppn	n										
Note	Make sure that hand s	ink stays	accessible when kitchen i	s used for	rprepping	g ( ice chests )						
	Bleach is only used on floor and quats on food contact surfaces - advise to never mix											
	Lights missing from reach in but appears to be light enough when kitchen light is onadd led bulbs											
42	Minor spills inside 3 door unit to clean bottom pan freezer											
	Temps taken 3 times per day											
	Freezer units are defrosted every Sunday											
45	What are plans for door repair to restroom											
39	·											
Cos			chemicals together and mo		over the	shelf where scoop	os are store					
	Changing mop heads weekly discussed hanging to allow to dry											
W	Watch type of containers used as they should be nsf approved and easy to clean											
	Checking dates daily											
Received (signature)	See abov	e	Print:			Title: Person In Charge	/ Owner					
Inspecte (signature)		tríck	Print:									
						Samples: Y N	# collected					