Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

0)3/	20	23	Time in: 9:04	Time out: 10:06		ense/Permit # 6891	Ŧ					Food handlers Food managers 4 Page 1 of 2	2_
	u rpo stabli			_	tion: 1-Routine e:	2-Follow U		omplaint Owner Name:	4-	-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE
-	onic nysic				izon	Pe	Angel est control :		Но			Gr	ease	✓ Number of Violations COS: 10/90/. se trap/ waste oil Follow-up: Yes ✓	Α
	05 h	Com	plia	nce S	Status: Out = not in con	npliance IN = in	ntokil 04/14/2 compliance	NO = not	obser			$\lambda = nc$	ot ap	e 900 4/14/23 No Pics pplicable COS = corrected on site R = repeat violation W-Watch	:h
M	ark t	he ap	prop	riate	points in the OUT box for o	each numbered it	tem	Mark √ in ap lations Requ			ox fo	r IN ,	NO,		
O U	ompli I N	iance N O	Sta N A	tus C O	Time and Tem			R	O U		ance N O	Stat N A	us C O	Employee Health	R
T	-,			Š	(F = de 1. Proper cooling time at	grees Fahrenhei nd temperature	*		T				Š	12. Management, food employees and conditional employees;	
		•			2. Proper Cold Holding	temperature(//10	°E/ /5°E)			•				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	_
	/				See	_				•				eyes, nose, and mouth Posted at hand sinks	
	/				3. Proper Hot Holding to See									Preventing Contamination by Hands	
	'				4. Proper cooking time a Hamburger 198 5. Proper reheating process.			in 2		~				Hands cleaned and properly washed/ Gloves used properly Solution 15. No bare hand contact with ready to eat foods or approved	
		'			Hours)		<i>5</i> \			~				alternate method properly followed (APPROVED Y. N.) Gloves	
		/			6. Time as a Public Heal Prep only	th Control; prod	cedures & rec	cords						Highly Susceptible Populations	
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Liquid for all	
	_				7. Food and ice obtained good condition, safe, and destruction Gordon's	d unadulterated;		d in						Chemicals	
	~				8. Food Received at prop Checking		,			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	1				Protection 9. Food Separated & pro	from Contamin		d		'				18. Toxic substances properly identified, stored and used	
	/				preparation, storage, disp			u						Water/ Plumbing	
3					10. Food contact surface Sanitized at <u>200</u> p	es and Returnablopm/temperature	e Need to clean ins	and side ice		~			1	19. Water from approved source; Plumbing installed; proper backflow device	
		~			11. Proper disposition of reconditioned Disca	f returned, previ arded	iously served	or		•				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch	
\perp		_							_		_		_		_
0	I	N O	N A	C		·		(2 Points)	О	I	N	N	С	rrective Action within 10 days Food Temperature Control/ Identification	R
O U T	N	N O	N A	C O S	Demonstration 21. Person in charge pre	of Knowledge/	/ Personnel	R		I	_			Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 4	of Knowledge/ sent, demonstra ified Food Man	/ Personnel ation of knowl nager (CFM)	ledge,	O U	I	N	N	C O	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: C horizon 5060	Physical A Horizo		ity/State: Rockwal		Page 2 of 2					
			TEMPERATURE OBSERVAT								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp					
Founta	ain area cooler	37	Drawers		Wic						
Soft s	serve unit product	40	Sausages	174	Tomatoes just cu	ıt 40					
S	Steam table		Egg	184	Coffee iced	38					
(Chili/ eggs	161/162	Cold top		Lemons	37					
Ice	welll cheese	41	Tomatoes/,lettuce	36/39	Wif htt	6.8					
No	hot dogs now		Diced	35							
	ırger freezer	11	Under hot dogs	34/36							
	oright freezer	-3.4	Upright freezer								
			SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTENTION	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED	AND					
	Hot water 112 F										
32	Replace strainers / utensils / food containers where needed becoming uncleanable										
45	To clean air vents whe	re neede	d								
45	Need to scrub drains v	where ne	eded								
	Sanitizer bucket 200'p	pm									
37	To keep condensation	catch ba	sin empty inside fountain co	oler							
	Cleaning Bev nozzles	daily f									
42/45			ed of heavy grease accumu	lation on	equipment						
37	Need to defrost hamburger freezer										
37	To address condensation in upright freezer										
	Threshold issue into wic is still being addressed										
00			en only cooking frozen br	eaded ur	ncooked						
32	Need to sand cutting b		to meat freezer unit								
39 32,			Non								
45	Rusty shelving to replace - on plan Need to clean behind three comp sink faucet										
70			<u> </u>	l contact	surfaces - and quats for foo	nd contact					
				2 00111401	and quale for loc	o comac					
	MAKE SURE TO KEEP THESE SEPARATED! Using Atkins thermocouple										
W	Cover to ice machine will be placed back on when repairs is finished										
10	Need to clean the ceiling in both units										
	Hat visors hair nets and beard nets used										
Received	by:		Print:		Title: Person In Charge/ Ov	vner					
(signature)	See abov	e'e									
Inspected (signature)	l by:		Print:								
(Sumariire)	7/ - 11 . 7. / . 7. 7	+ 4 -1	വ		i						