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
Allergy policy/training Vomit clean up Employee health
Employee health

Date 11.		6/20)22	Time in: 8:20	Time out: 9:12		License/Per							Food handlers Food managers Page 1 of _	2
				tion: 1-Routine	2-Follow		3-Complain		4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
		shment #506		^{ne:} O rizon		Contac Angel	t/Owner Na	ime:						* Number of Repeat Violations: ✓ Number of Violations COS:	/ A
		ıl Addı	ess:			Pest control	:		Нос		^			e trap//waste oil Follow-up: Yes V	Ά
2805		rizon Complia	ince S	Status: Out = not in co	INI — :	1/11/2022 r in compliance	2	= not c		t 202 ved		<u> </u>		<u> </u>	ch
Mar				points in the OUT box for	r each numbered		Mark X	in app	ropri	ate bo	x for	IN, N	0,	plicable COS = corrected on site R = repeat violation W-Wate NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	J11
О	I	nce Sta	C	Time and Ten	nperature for l	Food Safety	v	R	О	Î	N	Statu N	С		R
T T	N	O A	O S		legrees Fahrenh	neit)	,		T T		0		o s	Employee Health 12. Management, food employees and conditional employees;	
	•	/		1. Froper cooming time	and temperatur	е				~				knowledge, responsibilities, and reporting	
3				2. Proper Cold Holding Wic and soft	g temperature(4 Serve	1°F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Sonic sign at hand sink	
	/			3. Proper Hot Holding See	temperature(13	35°F)								Preventing Contamination by Hands	
Ħ		/		4. Proper cooking time	and temperatur	re				/				14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating pro Hours)	cedure for hot l	holding (165	5°F in 2			_				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
				6. Time as a Public Her	alth Control; pr	rocedures &	records							Highly Susceptible Populations	
												Т		16. Pasteurized foods used; prohibited food not offered	
				•	oproved Source					•				Pasteurized eggs used when required Liquid	
				7. Food and ice obtaine good condition, safe, a destruction Gordon	nd unadulterate		ood in							Chemicals	
				8. Food Received at pro	oper temperatur	re								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Т
				J	n from Contan	nination				·				Water 18. Toxic substances properly identified, stored and used	+
				Food Separated & preparation, storage, di			food							Watch Water/ Plumbing	
H			H	10. Food contact surface	ces and Returna	ables ; Clean	ed and	_					-	19. Water from approved source; Plumbing installed; proper	
_				Sanitized at 200					3				-1	backflow device To address air gaps at ice machines	
	•			11. Proper disposition of reconditioned Disc	arded	eviously serv	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	N N	С	Pri	iority Found	lation Iter	ms (2 Poir	ıts) vi	iolat 0		Req N		Corr	rective Action within 10 days	R
	N	N N O A		Demonstration		,		K	U		0	A	o s	Food Temperature Control/ Identification	K
				21. Person in charge pr and perform duties/ Ce 4 on site						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/			22. Food Handler/ no u All employees have	nauthorized pe sonic cert	ersons/ perso	onnel			~				28. Proper Date Marking and disposition Good	
				Safe Water, Reco						/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Labeling	. 1 000 1 1101	auge		W	•					
Τ.	/	T		23. Hot and Cold Wate	Labeling				W					Need new test strips expired last Month Permit Requirement, Prerequisite for Operation	
•	/			See attached 24. Required records a	Labeling er available; ade	equate pressi	ure, safe		W					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
	/			See attached 24. Required records at destruction); Packaged Per order	Labeling or available; ade vailable (shellst Food labeled	equate pressi tock tags; pa	ure, safe		W	·				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed/covid Angel Lopez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		ity/State:	License/Permit #	Page <u>2</u> of <u>2</u>						
Sonic	c horizon 5050	Horizo	TEMPERATURE OBSERVAT	Rockwal	l 6891							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp 1						
Sunda	ae cooler creamer	42/41	Upright freezer	3	Wif	НТТ						
Sc	oft serve unit	48/48	Upright cooler									
S	Steam table		Corn dogs / egg wash	38/39								
(Chili / eggs	174 /2002	Wic	42/43								
Draw	er unit hot holding		Cheese	42								
Sa	ausage / egg	159/193	Cut tomatoes	42								
Col	d top hot dogs	36	Lemon for reference	42								
Cut I	lettuce/tomatoes	38/34/37	Hot dogs	43								
Item	AN INCRECTION OF VOLIDER		SERVATIONS AND CORRECTIVE			DVED AND						
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN IN F											
	Hot water 126											
W	Fountainette cooler is	holding v	vater and is borderline temps	S								
37	Watch and address co	ntainers	in condensation									
02	Soft serve unit is hold	ing highe	r temps and it was just load	ed								
	Cleaning ice machine	today										
	Sanitizer in buckets 20	00 ppm										
46	Grout issues various I	ocation a	and chipped tiles and expose	ed aggre	gate							
45	To clean air vents whe	re neede	ed									
	Hamburger freezer 8.6 F											
	Using gloves for rte and utensils for raw frozen											
37/cos			s frosty - upright freezer con									
	•		ppm to check per label at ter	mp requi	res							
W	Need new sink stoppe		•									
45 /37			<u> </u>									
02	Wic is holding borderline temps 42/43 F will address ASAP											
	(Heavy use this am and unit just repaired to address asap											
W	Keep an eye on dump											
45	Address torn pjpe insu		•									
37/45	To address water alon	<u> </u>										
19 45	_		th ice machines and clean u	inder								
	What are plans for from											
45	To repair broken lens cover or replace bulbs with plastic les											
Received (signature)	Thy:	noz	Print:		Title: Person In Charge	e/ Owner						
·	Angel Lo	hez	n.									
Inspected (signature)		ıtrick	Print:		_							
	6 (Revised 09-2015)				Samples: Y N	# collected						