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

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	rizor		uurc			TN.	Rentokil mo	onthly		09/2					10/2/21020 900 gallons	No ☐ Pics		
М					Out = not in corpoints in the OUT box for	ompliance IN each number	= in compliar red item	nce No Mark 2	O = not X in app						plicable COS = corrected NA, COS	on site $\mathbf{R} = \text{repeat vio}$ Mark an \mathbf{X} in appropriat	olation W-W	atch
			G.		Prio	rity Items	s (3 Points) violations	Requi	_					ive Action not to exceed 3	days		
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T	-11			š	(F = do	egrees Fahre and temperat				T	.,			š	12. Management, food em		employees:	
		~			Traper cooming time t	and tempera					~				knowledge, responsibilities		emproyees,	
	_				2. Proper Cold Holding See	temperature	e(41°F/ 45°F)			/				13. Proper use of restriction eyes, nose, and mouth	n and exclusion; No dis	charge from	
		-			3. Proper Hot Holding t See	temperature((135°F)		\mathbb{H}						Policy in files / scre			
-	V				4. Proper cooking time				\mathbb{H}						14. Hands cleaned and pro	Contamination by Han		
		~			5. Proper reheating proc			65°F in 2			~			_	15. No bare hand contact v			
		~			Hours)	cedure for in	ot notding (1	03 1 111 2				~			alternate method properly			
		/			6. Time as a Public Hea	alth Control;	procedures	& records							Highly St	usceptible Populations		
					Δn	proved Sou	rce								16. Pasteurized foods used Pasteurized eggs used whe		fered	
	1				7. Food and ice obtained			Eard in						-	No shelled eggs used with	sed		
	/				good condition, safe, an destruction											Chemicals		
	./				8. Food Received at pro	oper tempera	ature								17. Food additives; approv & Vegetables	red and properly stored;	Washing Fruit	s
					To check						•				Water 18. Toxic substances prope	erly identified stored an	nd used	_
	1				Protection 9. Food Separated & production	offected pres		g food			/				Shelving in back	city identified, stored an	id used	
3					preparation, storage, dis			g 100d							W	ater/ Plumbing		
3					10. Food contact surface Sanitized at _200_	es and Retur ppm/temper	rnables ; Clearature	aned and			~				19. Water from approved s backflow device City approved /	ource; Plumbing install	ed; proper	
		/			11. Proper disposition of reconditioned Disc	of returned, r	previously se	erved or			/				20. Approved Sewage/Was disposal	stewater Disposal System	m, proper	
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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)

Establishn Sonic	nent Name:	Physical A Horizo	I _	ity/State: Rockwal		Page <u>2</u> of <u>2</u>				
		1.101.120	TEMPERATURE OBSERVAT							
Item/Loca	ation	Temp F	Item/Location	Temp F	<u>Item/Location</u>	<u>Temp</u>				
Sunda	e cooler	37	Drawers		Wic					
,	Soft serve	39/40	Strips / burgers	178/ 156	Chicken	34				
(Cold wells		Nuggets	142	Cheese	37				
	Cheese	41	Ice cream freezer	-2	Hot dogs	34				
S	Steam table		Upright cooler	36	Wif	-8				
	Chili/	185/174	Corny dog	38						
С	old top unit		Upright freezer	8						
Toma	atoes / cut lettuce	37/38								
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO THE CONDITIONS OBSERVE	ED AND				
		elf closin	g / make renairs around doo	r to FRP	where needed					
	Front doors both are self closing / make repairs around door to FRP where needed Hot water at hand sink 105 F / reached 112 in kitchen and restrooms									
32			tation / same comment about							
37			or condensation issue! MUS							
37/39	Protect containers sitti				oo do tino waa nata laat iii					
45	Clean air vents where									
	Spigots and nozzles of		nd sanitized daily							
34	Files in kitchen		·····							
W	Protecting frozen food	s from fro	ost in upright freezer / still ha	ving an i	ssue wirh frost however					
	Sanitizer in buckets 15		· ·							
	Using Atkins thermocouple									
42/45	GeneralDetailed clean	ing unde	r, behind and around all equ	ipment						
42	Address inside coolers	s where r	eeded							
	Label spray bottle of oil when possible									
32 Rusty shelving various										
10/9	Deep cleaning inside ice machine needed ASAP mold is growing in scores - detail it! Today!									
	Threshold into wic - holding water STILL									
42/45	Minor cleaning inside	wic								
!!										
45	Watch and address M	aint item	s such as peeling pipe insul	ation etc						
45	Watch grout throughou	ut								
32	Replace sauce contain	ners etc v	vhere needed							
!!	Repair door to ice machine too!!!									
Covid	Screening employees	at arrival	/ thermo/ masks worn							
JUVIU	Refills- new cups	مد ما العظام	, alomo, madro wom							
Received (signature)	by:	/e	Print:		Title: Person In Charge/ O	wner				
Inspected (signature)	See abou	utríck	Print:		Samples: Y N # co					