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
Employee health

Date 11.		9/2	202	21	Time in: 8:27	Time out: 9:35		FS 6							Est. Type Risk	Category <b>Ed</b>	Page 1 of	2
					tion: 1-Routine	2-Follow U	J <b>p</b>	3-Compla	int	4-1	Inve	stiga	ation		5-CO/Construction 6-	Other	TOTAL/SCO	RE
Esta Sor					<sup>e:</sup> 5060 Horizon		Cont Ang	tact/Owner N el	Name:						* Number of Repeat Violations: _ ✓ Number of Violations COS:	_	10/90/	/^
Phy Horiz		l Ad	ldre	ss:		Re	est conti	0/29/21		Hoc 08/20					e trap : Follow- 11 Trimble 900 No 🗹	up: Yes	10/30/	
Marl	k the	omp e app	olian propi	riate	points in the OUT box fo		item	Mark ¶		oropria	ate bo	ox fo	r IN,	NO,	NA, COS Mark an		lation W-Wate te box for R	ch
Con	ınlia	nce	Stat	115	Pric	ority Items (3	Points	s) violations	Requir	_	<i>med</i> ompli				ive Action not to exceed 3 days			
О	Î	N	N A	C O S		mperature for F		ety	R	O U T		N O	N A	C O S	Employee Ho	ealth		R
		/		S .	1. Proper cooling time	and temperature					/			5	12. Management, food employees and knowledge, responsibilities, and report		employees;	
					2. Proper Cold Holding See attached	g temperature(41	°F/ 45°I	F)			·				13. Proper use of restriction and exclueyes, nose, and mouth	sion; No disc	charge from	
	/				3. Proper Hot Holding	temperature(135	5°F)								Posting at hand sinks Preventing Contamina	tion by Han	ds	
Ħ	•	/			4. Proper cooking time	e and temperature	9				/				14. Hands cleaned and properly wash			
		/			5. Proper reheating pro Hours)	ocedure for hot he	olding (1	165°F in 2					/		15. No bare hand contact with ready to alternate method properly followed (A			
$\vdash$	•	/			6. Time as a Public He	ealth Control; pro	cedures	& records							Highly Susceptible	Populations		
						pproved Source					/				16. Pasteurized foods used; prohibited Pasteurized eggs used when required		ered	
•					7. Food and ice obtains good condition, safe, a destruction Gordon	and unadulterated									Egg product only  Chemical	s		
•	/				8. Food Received at pr Yes		e				/				17. Food additives; approved and prop & Vegetables Water only		-	
						n from Contami					<b>/</b>				18. Toxic substances properly identifi Watch	ed, stored an	d used	
•					9. Food Separated & p preparation, storage, di Watch employee	isplay, and tastin	g								Water/ Plum			
•					10. Food contact surfact Sanitized at _200_			eaned and		3					<ol> <li>Water from approved source; Plur backflow device</li> <li>Address pipes from ice management</li> </ol>	achine (v	vill send pic)	)
	•				11. Proper disposition reconditioned Disc	of returned, prev	riously s	erved or			>				20. Approved Sewage/Wastewater Di disposal	sposal Syster	n, proper	
			N	С					ints) v	О	I	N	N	С	rective Action within 10 days			R
T T	N	О	A	o s	21. Person in charge pr		ation of	knowledge,		U T	N	0	A	o s	Food Temperature Contraction 27. Proper cooling method used; Equ			
					and perform duties/ Ce 4  22. Food Handler/ no t	unauthorized pers		,			•				Maintain Product Temperature  28. Proper Date Marking and disposit	on		+
ľ					All employees before	re starting					•				Good 29. Thermometers provided, accurate,		ed; Chemical/	+
					ŕ	Labeling		Ü			•				Thermal test strips Atkins			
•	4				23. Hot and Cold Wate 110 over 24. Required records a								I		Permit Requirement, Prereq			
		•			destruction); Packaged		ek tugs,	parasite			<b>\</b>				To post	rrene msp si	ign posted )	
					Conformance 25. Compliance with V	with Approved									<b>Utensils, Equipment,</b> 31. Adequate handwashing facilities:			
		•	/		HACCP plan; Variance processing methods; m	e obtained for sp	ecialized				~				supplied, used Equipped	Accessible al	id property	
					Cor	nsumer Advisor	y			2					32. Food and Non-food Contact surfact designed, constructed, and used See	es cleanable	, properly	
•					26. Posting of Consum foods (Disclosure/Rem Policy allergens / ir	ninder/Buffet Pla	te)/ Alle	rgen Label			/				33. Warewashing Facilities; installed, Service sink or curb cleaning facility Equipped		used/	
			T		Core Items (1 Poi	nt) Violations	Require	e Corrective		_			_		ys or Next Inspection , Whichever C	omes First		
			N A	C O S		of Food Contar			R	O U T	I N	N O	N A	C O S	Food Identific			R
W					34. No Evidence of Insanimals Small gap a	t front doors						<b>/</b>			41.Original container labeling (Bulk F	food)		
1					35. Personal Cleanline <b>See</b>	ess/eating, drinkir	ıg or tob	oacco use							Physical Faci	lities		
•	/			Ī	36. Wiping Cloths; pro Stored in solu	operly used and s	tored			1					42. Non-Food Contact surfaces clean See			
1	T				37. Environmental con						1				43. Adequate ventilation and lighting; Watch	designated a	reas used	
		$\dashv$	1		38. Approved thawing WiC						~				44. Garbage and Refuse properly disp	osed; facilitie	es maintained	+
									1 1		•				Watch			+
						per Use of Utens	ils			1					45. Physical facilities installed, mainta	ined, and cle	ean	
1					39. Utensils, equipmendried, & handled/ In u	per Use of Utens:	erly use			1	<b>/</b>				See 46. Toilet Facilities; properly constructions			_
1					39. Utensils, equipmen	nt, & linens; propuse utensils; propuse utensils; propuse articles	erly use erly used	d		1	<b>✓</b>				See			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Mayra Camarena	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: c drive 5060	Physical A Horizo		ity/State: Rockwal	License/Permit # FS 6891	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT							
Sunda	ation le cooler	Temp F	Item/Location	Temp F	Item/Location	Temp I				
Suriua	le coolei	35	Hot drawers		Upright freezei					
So	oft serve unit	34/36	Chicken	174	Upright cooler					
lo	ce bath unit		Eggs / burgers	183/164	Corny dogs	40				
	Cheese	41	Cold top		Chicken	39				
S	Steam table		Tomatoes / diced	39/32	Wic	34				
(	Chili / eggs	153/191	Lettuce	37	Tomatoes	34/35				
	Gravy	151	Hot dogs below	35	Cheese / lime	37/33				
Нο	t bin chicken	145	Hamburger	-13	Wif					
110	t Dill Chicken		SERVATIONS AND CORRECTIV							
Item			NT HAS BEEN MADE. YOUR ATTENTI			ED AND				
Number	NOTED BELOW:									
			uipped and posters at hand	sinks for	employee health and hand	<u>l</u> washing				
- 10			103 at back hand sink							
42	Clean fan over hand s									
39	· ·		torage on three cook sink							
	Sanitizer bucket- 150-200 ppm best to store off floor but also not on prep table									
32	Watch peeling coating				1-1-					
37	Sundae cooler still having condensation issue and using lexan to contain									
45	Grout issues significant in front of soft serve unit									
42 37	Hamburger freezer - ti		ine and cold area too -spills							
37			freezer - covering food to pi	rotoot						
35	Store employee meals			Oleci						
42			n on sprayer at three compa	rtment si	nk					
32/37			ceiling in ice machine / also							
W			- not over drains but also flush							
42/32	_		oox starting to oxidize and ch		enter bin drain appears to be i	lot attached				
45			a couple are missing - water		floor					
32/45	Threshold into both ur		· · · · · · · · · · · · · · · · · · ·	)	11001					
45	(This was a construction		· .							
	,		and address torn insulation	า						
		•	m soda station - torn liner et							
45	Replace light shields v	•								
45	Address ongoing Maint to floors, cove base walls and ceiling etc									
Received (signature)	See ahov	/e	Print:		Title: Person In Charge/ C	)wner				
Inspected (signature)	See abou	. <del> </del>	Print:							
	кешу кикро	urick	(KS		Samples: Y N # c	collected				