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

												Employee nealth	
	ate: <b>7/</b> 0	7/2	20	21	Time in: Time out: License. 7:47 8:40 FS 8							FF Risk Category Page 1 of 2	2_
					tion: 1-Routine 2-Follow Up 3-Comp			-Inve	stio	ation	, I	5-CO/Construction 6-Other TOTAL/SCOR	₹E.
Es	stabli	ishm	ent i	Nan	ne: Contact/Owne	-		11111	<u>6</u>	44101		* Number of Repeat Violations:	
		: 58:	_	_	rth Angel Pest control:		Но	od		G	rance	Number of Violations COS:	В
	Golia		uurc	288.	Rentokil 06/21		05/2			Trir	mble	07/01/21 1000 No	
Ma						NO = not						plicable $COS = corrected on site NA, COS$ $Mark an$ $N = repeat violation W-Watch V in appropriate box for R$	h
					Priority Items (3 Points) violatio		ire In	nme	liate	Cor	recti		
О	Î	iance N	N	C	Time and Temperature for Food Safety	R	О		N	N	С		R
U T	N	0	A	o s	(F = degrees Fahrenheit)		T		0	A	O S	Employee Health	
		/			Proper cooling time and temperature			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		_			2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	-
	/				Good			/				eyes, nose, and mouth Screening at arrival	]
	/				3. Proper Hot Holding temperature(135°F) Good			<u> </u>				Preventing Contamination by Hands	
		/			4. Proper cooking time and temperature			/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (165°F in 2							15. No bare hand contact with ready to eat foods or approved	
		•			Hours)				•			alternate method properly followed (APPROVED Y. N)	]
		/			6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
					Approved Source			./				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												Liquid	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							Chemicals	
					destruction Watch containers							Chemicals	
	<				8. Food Received at proper temperature  To always check			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					•			<u> </u>				Water 18. Toxic substances properly identified, stored and used	$\vdash$
					Protection from Contamination  9. Food Separated & protected, prevented during food		W					Watch	$\vdash$
3					preparation, storage, display, and tasting See							Water/ Plumbing	
					10 Food contact surfaces and Returnables: Cleaned and						_	19. Water from approved source; Plumbing installed; proper	
3					Sanitized at 200 ppm/temperature See cleaning		3				V	backflow device Hose attachment - disconnected at insp	
		/			11. Proper disposition of returned, previously served or reconditioned Discarded			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	}
		-			Discarded			1					ı
		L .			Priority Foundation Items (2.1	Points)	viola	tions	Rea	uire	Cor	rective Action within 10 days	
0	I	N O	N A	C	Priority Foundation Items (2 I	Points)	О	I	N	N	С		R
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	_	I			_	Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Christian Hernandez	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: 5 5857	Physical A  N Gol		City/State: Rockwa	II License/Permit # FS 8975	Page	2 of 2		
			TEMPERATURE OBSERVA	ΓIONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		Temp 1		
	e cooler	39	Upright cooler	33/34	ColdTop unit				
Wh	nipped cream	41	Corny dogs	39	Diced tomato	es	39		
Sc	oft serve unit	41	Chicken	39	Sliced tomato	39			
	Wic		Upright freezer	-1	Cut lettuce / cheese		39/40		
	Hot dog	40	Hamburger freeze	r 7	Ambient drawer temp				
Chi	cken thawing	34	Steam table		161-199				
	Tomatoes	41	Eggs	181	Ice wells chee	se	40		
	Wif	-11	Chili	166					
		OF	SERVATIONS AND CORRECTI	VE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONDITIONS OBSE	RVED AI	ND		
34	Avoid propping front d	oor open	- open as AC is out / - nee	d to close	e for flies				
W		-	BUT tested good at three co			/ corre	cted all		
37	Condensation in sunda			I					
09/10			- to discard - least place into clear	containers	s and protect fromIce build up in	side un	it wirh lid		
10	-		sides and ceiling need		<u> </u>				
19			on the hose attachment at		sink again - disconnected	l hose	today		
37	Store mops to allow to			·					
34	Very small hole at bac		address						
42	Minor detailed cleaning	g of shel	ving in wic						
32	Cutting boards to be re	eplaced v	where needed - limes						
37	Walk in freezer conde	nsation is	ssue to address - rain drop	and arou	ınd door etc				
42	( food protected in box	es) clea	n shelving in coolers etc						
W	Watch storage of any	chemical	s adjacent to gloves in back	shelving	)				
	(Box of contender)								
W	Need to remove shipp	ing plasti	c from new equipment befo	re it beco	omes a sanitary Issue or t	akes	on		
37/9	Condensation in new f	reezer to	address ASAP						
09	Keep food covered to	protect i	nside freezer						
40	Remove foil wrapper for	rom pan	separator in steam table an	d coldTo <sub>l</sub>	p unit				
32	Rusty shelves in cold t	op unit -	paint peeling to address						
45	Minor cleaning under equipment etc								
45	Make repairs to cove b	pase etc	where needed / grout issue	S					
37/45									
47	Address leak at lemonade unit into trash can								
	A/c is broken and must be repaired ASAP								
	Clean air vents where needed								
	Soft serve milk discarded								
	Keep an eye on dumpster / remove old equipment as well								
Provide lid to toilet tank in men's RR   Received by:   Print:   Title: Person In Charge/ Owner									
(signature)		e'			Time: Ferson in Charg	y Gwner			
Inspected (signature)	See abov Kelly Kirkpa	itrick	Print:						
	Rowy Rui Nopu		100		Samples: Y N	# collect	ed		