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

	ate:	7/2	20	23	Time in: 2:00	Time out: 3:14		License/Pe							Food hand	Food managers 2	Page 1 of _	2
					tion: 1-Routine	2-Follow		3-Complai		4-1	Inves	tigat	tion		5-CO/Construction	6-Other	TOTAL/SCO	RE
Е	stabl	ishme	ent l	Nan	ie:		Conta	ct/Owner N			III V C S		1011		* Number of Repeat Vic	olations:	TOTTLE	TLD_
_		: 585 :al Ac			rth	I	Ange Pest contro		I	Hoc	vd.		Gra	2000	✓ Number of Violations trap / waste oil :	Follow-up: Yes	18/82/	B
		Golia		35.			Rentokil 01/	06/23		01/20					. 01/04/2023	No No		_
					tatus: Out = not in conpoints in the OUT box for e	npliance IN	= in complian	ce NO	not o						olicable COS = corrected o		olation W-Wate	ch
IVI	iaik t	пе арг	лор.	паце	•										NA, COS May Action not to exceed 3 a	Mark an Vin appropris	ate box for K	
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U	N	o	A	o s	Time and Tem (F = de	perature fo egrees Fahre		ty	K	U	N	o	A	o s	Em	ployee Health		K
				Ü	1. Proper cooling time a	nd temperat	ure								12. Management, food emp		employees;	
		•									~				knowledge, responsibilities,			
3					2. Proper Cold Holding to See	temperature	e(41°F/ 45°F))							13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis	scharge from	
Ľ		_			3. Proper Hot Holding to	emnerature(135°F)								Posted at hand sink			
	~				Proper cooking time a	_									Preventing C 14. Hands cleaned and prop	Contamination by Han		
		~				•					~							
					5. Proper reheating proce Hours)	edure for ho	ot holding (16	65°F in 2			~				15. No bare hand contact with alternate method properly for			
					6. Time as a Public Heal	lth Control:	procedures	& records							Gloves	•		
L		•			o. Time as a rubite freat	iui controi,	procedures	<u> </u>								sceptible Populations		
					Арр	proved Sour	rce				~				 Pasteurized foods used; Pasteurized eggs used when 	•	iered	
	T				7. Food and ice obtained	1 from appro	oved source;	Food in										
	~				good condition, safe, and destruction	d unadultera	ated; parasite									Chemicals		
					8. Food Received at prop	per temperat	ture						Т		17. Food additives; approve	ed and properly stored;	Washing Fruits	
					To check						~				& Vegetables Water			
					Protection	from Conta	amination			3					18. Toxic substances proper Contender	rly identified, stored an	nd used	
	/				9. Food Separated & pro- preparation, storage, disp			g food								ter/ Plumbing		
	./				10. Food contact surface Sanitized at 200 p	es and Retur	nables ; Clea	ned and		3					19. Water from approved so backflow device	ource; Plumbing install	led; proper	
					11. Proper disposition of			1		3				-	To attach a back siphonage de 20. Approved Sewage/Wast			1
		~			reconditioned Disca	arded	reviously ser	rved or			/				disposal Watch	tewater Disposal Syste	m, proper	
							ndation Ite	ems (2 Poi	ints) v	iolati	ons I	Requ	ire (Corr		iys		
O U	I N	N O	N A	C O		ority Four			ints) vi	O U	I	N	N A	C O	rective Action within 10 da	ys ure Control/ Identific	cation	R
O U T	N	N O	N A		Prio	ority Four	dge/ Personn	nel		O	I	N	N A	C	rective Action within 10 da Food Temperat	ure Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: C 5857	Physical Address: 3260 N Goliad		City/State: Rockw	all	License/Permit # Pa	ge <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA								
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp 1				
Cold	coffee cooler		Upright freezer	HT	Cold t						
Wate	er temps on tray	40	Hot drawers		Hot d	s 183					
Soft s	serve unit product rt	40	Pop corn chicke	า 150	lce bath	p 41/44					
Soft	serve left product	40	Chicken strips	165	5 1	Milk cooler					
Ham	nburger freezer	9.6	9.6 Cold top unit		Wic						
2	door upright		Tomatoes / cut green	s 48/4	Tom	37/37					
	Cornydogs	40	Sliced tomatoes	40	Lime	e 37					
	Hot dogs	37	Diced tomatoes	48		Wif	11				
	11010.090		SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: All temps take		ENT HAS BEEN MADE. YOUR ATTEN	TION IS DII	RECTED TO T	HE CONDITIONS OBSERVED	AND				
	Hot water at hand sink	p an eye on dumpster area water at hand sink 111									
18			ontact surfaces that will then be s	anitized w	th a quats o	roduct follow company r	rocedures				
10			low but not on floor now		a quato p						
W			May not be used directly from	m sanitiz	er - washe	ed and sanitized at sink	ner staf				
37			in reach in cooler for coffee				t por otar				
47					to address	or racty energing i					
.,	Door to this unit is not closing to seal - was able to get it to close Sanitizer in buckets 200 ppm										
45	Watch grout throughou										
39	Need to replace slide of		ice machine								
W	•		ave fallen out of the box in	the free	zer						
02			nd water under shredded. I								
45	Need to clean drains w	here ne	eded								
02	Cold top unit to be ser	viced to	portion rt side 48/ below	19f							
32	To address rusty shelv		· ·								
37	-		ess asap / to protect boxes								
34	To address gap at bac	k door	. ,								
18	Contender must be sto	red and	used properly found in	ox with	hot dog w	rappers as well					
45	Various Maint issues fl	oors / cc	ve base / walls / air vents	peeling e	etc						
19	To provide back sipho	nage dev	vice at hose attachment	_							
46	Need paper towels in r	estroom	on left and toilet lid for roo	m on rig	ıht						
46	Need paper towels in r	estroom	on left and tollet lid for roo	om on rig	Int						
D' '	l l		D			Titale, Demonstra City					
Received (signature)	See abov	'e	Print:			Title: Person In Charge/ Own	ier				
Inspected			Print:								
(signature)	' Kelly kírkpa	tríck	\mathcal{RS}			Samples: Y N # colle	ected				
	6 (Revised 09-2015)					zampico. 1 11 π com					