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

					<u>CO/ routine insp</u>									Employee	пеаш
	ite:	3/	20	22	Time in: Time out: 9:54	FS 88							Food handle New crev	- C	Page <u>1</u> of <u>2</u>
					tion: 1-Routine 2-Follow Up	3-Complai		4.	Inves	etiga	tion		5-CO/Construction	6-Other	TOTAL/SCORE
			nent			ntact/Owner N		1122	IIIVG	ouga	uon		* Number of Repeat Viol		TOTAL/SCORE
Sc	nic	60	)72	(hv	vy 276) Ne	w owner M	loham	me	ed H	aifa	ı /		✓ Number of Violations	COS:	10/00/D
			Addre		Pest cor			Ho					e trap//waste oil	Follow-up: Yes	18/82/B
221			hwy		Pest rang		-		2022				as 09/16/2022 / need info	No	
M:	ork tl	Com	nplia:	nce S	otatus: Out = not in compliance IN = in compliance points in the OUT box for each numbered item	NO Mark X	O = not c						plicable COS = corrected on MA, COS	n site $\mathbf{R}$ = repeat vio ark an $\mathbf{X}$ in appropriate	lation W-Watch
1416	iik ti	ne ap	pprop	Jilate				_					ive Action not to exceed 3 do		C BOX IOI R
	mpli	iance	e Sta			, , , , , , , , , , , , , , , , , ,		_	ompli	ance	Stati	us		-5-	
O U	I N	O	N A	C	Time and Temperature for Food S	afety	R	O U			N A	C O	Emr	oloyee Health	R
Т				S	(F = degrees Fahrenheit)  1. Proper cooling time and temperature			Т				S			1
		/	·		1. Proper cooming time and temperature								<ol> <li>Management, food emplo knowledge, responsibilities,</li> </ol>		employees;
	/				2. Proper Cold Holding temperature(41°F/ 45	°F)							13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from
													Posted at hand sinks	3	
	/				3. Proper Hot Holding temperature(135°F) See								Preventing Co	ontamination by Han	nds
	. /				4. Proper cooking time and temperature Confirmed internal temp of hamburger 166								14. Hands cleaned and prope	erly washed/ Gloves u	ised properly
	•					(1650E: 0			~				Using gloves or ut	tensils	1
		/	·		<ol><li>Proper reheating procedure for hot holding Hours)</li></ol>	(165°F in 2			/				15. No bare hand contact wit alternate method properly fol		
					,										/
		/	'		6. Time as a Public Health Control; procedure All temp controlled today	es & records							Highly Suso	ceptible Populations	
											Т		16. Pasteurized foods used; p		fered
					Approved Source				~				Pasteurized eggs used when	required	
					7. Food and ice obtained from approved source	ce; Food in			11				Liquid eggs		
	/				good condition, safe, and unadulterated; paras								(	Chemicals	
					destruction Gordon								·	2 <b>110111011</b> 19	
	_				8. Food Received at proper temperature						Т		17. Food additives; approved	l and properly stored;	Washing Fruits
	<b>/</b>				To check				~				& Vegetables Water only		
			<u> </u>		Production forms Contamination			2					18. Toxic substances properly	y identified, stored an	d used
			1		Protection from Contamination			3					Store low	•	
3				/	<ol><li>Food Separated &amp; protected, prevented dur preparation, storage, display, and tasting</li></ol>	ring food							Wat	er/ Plumbing	
					Watch and cover etc								10 W	701 11 11 11	
W					10. Food contact surfaces and Returnables; C Sanitized at <b>200</b> ppm/temperature	leaned and		3					19. Water from approved sou backflow device	arce; Plumbing install	ea; proper
					• • •								See attached		
		. /	·		11. Proper disposition of returned, previously reconditioned No returns	served or							<ol><li>Approved Sewage/Waste disposal</li></ol>	ewater Disposal System	m, proper
		•			No returns								Watch drains		
						Items (2 Poi	ints) vi	_		_		_	Watch drains rective Action within 10 day	vs	
O U	I N	N O	N A	CO			ints) vi	O U	I N	N	N A	C O	Watch drains rective Action within 10 day	ys ure Control/ Identific	ation
O U T	I N	N O	N A	C O S	Priority Foundation  Demonstration of Knowledge/ Person	onnel	ints) vi	0	I N	N	N A	С	Watch drains rective Action within 10 day Food Temperatu	re Control/ Identific	ation
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## **Retail Food Establishment Inspection Report**

## New owner to apply for new CO

## City of Rockwall

Received by: (Printed / Covid Melinda Burkhead	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: C 6072	Physical A		City/State: Rockwal		ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1			
Cold to	op unit sundae cooler	41	Cold top unit		Wic				
Sof	ft serve unit 1	40	Garlic butter / tomatoes	39/36	Tomatoes	37			
Sh	ake machine	40	Cut lettuce / sliced tomatoes	36/37	Lemons for reference	e 36			
Ste	am table chili	167	Below	39/40	Onions for reference	e 37			
	Hot dogs	135	Upright cooler						
	Gravy	190	Hot dogs / corny dogs	41/41					
Ham	nburger freezer	12	Bacon	40					
110.11	Wif	11	Freezer upright	23-25					
	V V I I		SERVATIONS AND CORRECTIONS						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T	TABLISHMI			CTED TO THE CONDITIONS OBSERVED	AND			
44	To clean around dump		· · · · · · · · · · · · · · · · · · ·						
44		•	vement in front of doors to s						
		_			ses heat but then returns when hot water	is turned off			
			this issue so that hot water						
W			fudge away from hand sink						
37			· · · · · · · · · · · · · · · · · · ·		dress -COS but need to fix the	problem			
42/45			ded under and behind and a	around ed	quipment				
39	<u> </u>		eep handle out of contact		. I				
W			but will need to test at 75?c	egrees o	r temp indicated on label				
W	To store sanitizer off co								
42,	To deep clean tortilla d								
42	Need to deep clean ins			aral battle	as an haalt nean table				
18			prep service surfaces - sev		• • •	o protoct			
47					own and lids placed on product t	o protect			
42/45 W	To watch shelving that		d under as well (unable to s	ee mside	)				
32			ts are peeling and to be add	droccod c	as not washahla				
			g as well ( floors and etc )	ii esseu a	as not washable				
72/40 !			<u> </u>						
W/09	Shelving to be 6 inches from floor  Best to store personal items low and boxes below prepped items / cover onions sliced on bottom shelf								
37/45	•		ssues in wif / flooring that is			. 0.1011			
W	·		is badly rusted and peeling		a detailed oleaning				
* *	<u> </u>		· · ·		up minimal tca				
Restrooms equipped with soap and towels and hot water 112 and up minimal tca  Watch doors at front and back and seal any gaps too and bottom									
	Transmission at north a	24011	and gape too and						
	Temporary crew on sit	e remino	l all new about hair restrain	ts etc					
	Temporary crew on site remind all new about hair restraints etc  This crew is certified but will not be the new staff on site therefore will need info on new staff								
	Remind greaser trap h								
Received (signature)	by:		Print:		Title: Person In Charge/ Own	er			
Inspected (signature)		ıtríck	Print:		Samples: Y N # colle	ected			
	5 (Revised 09-2015)								