Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

9/7/23			10:47 3:00 FS-6								6 CPFM	All	Page <u>1</u> of <u>2</u>						
					on: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE Contact/Owner Name: Number of Repeat Violations: Number of Violations COS:														
Sc	tabli ni (c F	lor	izc				ct/Owner Nel Lopez	Name:						Number of Repeat Viola ✓ Number of Violations C	otions: OS:	6/94/A		
Ph 28	ysic:	al A	^{ddre}	ess: ZO	n Rd Rockwall		est contro			Ho Expi	od red 1/	2024			e trap :/ waste oil e 4/18/24 800g	Follow-up: Yes No	0/94/A		
	(Com	pliar	nce S	Status: Out = not in corpoints in the OUT box for	$\frac{1}{\text{mpliance}} = \text{in}$	n complian	ce NO		t obsei					pplicable COS = corrected on s	site R = repeat vio	plation W= Watch the box for R		
IVI	uk u	не ар	ргор	паце											ox for IN, NO, NA, COS Man ive Action not to exceed 3 day		e box for K		
O U	mpli I N	ance N O	Sta N A	C O	Time and Tem			ty	R	0 U		ianco N O	N A	tus C O	Empl	oyee Health	R		
T	11	U	А	s	(F = de 1. Proper cooling time a	egrees Fahrenhe and temperature				T		U	А	s	12. Management, food employ		employees;		
		~			. 0	•					~				knowledge, responsibilities, and				
	/				2. Proper Cold Holding See	temperature(41	1°F/ 45°F)	١			/				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dise	charge from		
	✓				3. Proper Hot Holding t	emperature(135	5°F)								Poster at hand sink Preventing Cor	ntamination by Han	nds		
	✓				4. Proper cooking time	and temperature	re				1				14. Hands cleaned and proper				
					5. Proper reheating proc	cedure for hot h	nolding (16	65°F in 2							15. No bare hand contact with	ready to eat foods o	or approved		
		•			Hours)	Ith Control and	4	0			~				alternate method properly follogical Gloves				
	'				6. Time as a Public Hea	iui Controi; pre	ocedures	& records			ı				Highly Susce	eptible Populations			
					Арј	proved Source	•				~				Pasteurized eggs used when re		rerea		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Eggs				
					destruction GFS - (Gordon's	3 3								Chemicals				
	/				8. Food Received at pro Checking	per temperature	e				/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits		
						from Contam	ination				·				Water 18. Toxic substances properly	identified, stored an	nd used		
	~				Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Wate	r/ Plumbing			
					10. Food contact surface		-	ned and			Ι				19. Water from approved sour		ed: proper		
	~				Sanitized at 200						~				backflow device City approved	,	, FF		
	/				11. Proper disposition of reconditioned Disca	of returned, prev	viously ser	rved or			~				20. Approved Sewage/Wastev disposal	vater Disposal System	m, proper		
Priority Foundation Items (2 Po																			
					Pri	ority Found	ation Ite	ems (2 Po	ints)	viola	tions	Req	uire	Cor	rective Action within 10 days	7			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personr	nel	ints)	viola:	I N	Req N O	vuire N A	C C O S		e Control/ Identific	eation R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lissette Romero	Print: Lissette Romero	Title: Person In Charge/ Owner
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

F		T =				T	1 _				
	ment Name: Horizon	Physical A	ddress: Horizon Rd	City/State: Rockwall	I, Tx		Page	Page <u>2</u> of <u>2</u>			
001110	110112011	20001	TEMPERATURE OBSERVA		,	1 0 000 1					
Item/Loc		Temp	Item/Location	Temp	Item/Locat	tion		Temp			
WIF htt		10.1	10.1 Below amb		Reach in freeze		ezer	21.2			
	WIC	38	Coney station		Reach in fridge			38			
Gra	ided cheese/tomato	39/38	Cheese/hit dog	39/165	Gold Hold						
	Lettuce	39	Chili	184	Slice	Tom/slice	e chz				
	Soft serve	39	Fry Hot Hold		Lettuce/dice		tom				
	Dessert cooler Cookie dough		Chicken breast/strip	151/16	Hot hold						
			Tator tots	155 Pa		ties 191,	178	175			
	Whip	41	Patty freezer	13.6	Str	ips/corn c	dog	164/155			
Item	AN INCRECTION OF VOLUE FO		SERVATIONS AND CORRECT			TE COMPLETONS OF	CEDMED 42	VID.			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped temp greater than 101 in each room										
	<u> </u>										
	Hand sink equipped temp greater than 105 3 comp sink not set up, 117, quat sani 200ppm										
42	•	•	at both front entrances								
29	Using Atkinson digital										
34	Air curtain non opera										
	•			ononina							
34/45	, , ,										
40	Chemical cleaners stored separately away from food										
42	To remove sticker from plastic panels at WIF door, uncleanable										
	Kloppenberg ice machine non operational during inspection, clean										
	Left inspection at 11:15 to investigate a complaint in neighboring city. Returned at 2:30 to finish inspection										
	CO2 cylinders are secure to the wall										
	Cleaning soda and tea nozzles nightly										
	Cleaning crathco lemonade chiller nightly										
	Using red tongs to remove frozen meat patties from freezer to flat top grill										
37	Time to defrost reach in freezer, frozen condensation on top, HTT, food protected with lids										
- 3 ,	Veggie cooler, bottom amp 39 / raw wiener 39, slice cheese 40										
	Using gloves to touch Rte foods										
	Using hair restraints throughout all employees										
	 										
	Sani buckets filled at 3 comp sink Cooking burger patties 199, tator tots 205										
	May send picture of new test strips upon arrival										
Received (signature)		/ <u>P</u>	See ab	$\Omega V \Delta$		Title: Person In Cha	rge/ Owner				
Inspecte	d by:	» I	Print:								
(signature)	M		> Richard	<u>lliH t</u>		Samples: Y N	# collecte	ed			
Form EH-0	6 (Revised 09-2015)	1 1_0_				· _					