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 07 .		3/2	20:	20	Time in: 1:35	Time out: 2:39		FS 89								Est. Type	Risk Category Med	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow	Up 🔲	3-Complai			Inve	stiga	ation		5-CO/Cons		6-Other	TOTAL/S	SCORE
Esta Sor					ne: orth Goliad		Conta Ange	nct/Owner N el	Name:						* Number of ✓ Number of	f Repeat Viola of Violations C	cos:	19/8	1 /D
Phy North				ss:		Pr	est contro restoX 06/	/16/2020		Hoo Nee	od d info)			e trap : e 1000 07/02/200		Follow-up: Yes No 24 hrs	19/0	1/D
Marl					tatus: Out = not in copoints in the OUT box for Prio	r each numbered		Mark •		pprop	riate b	ox f	or IN,	, NO	plicable COS = 0, NA, COS ive Action not to		rk an Vin appropri	olation W-Nate box for R	Watch
О	I	nce N O	Stat N A	tus C O		nperature for I		ety	R	O U	Î	ance N O		us C O		Empl	loyee Health		R
T				S	(F = d	legrees Fahrenh and temperature				T		_		S		t, food emplo	yees and conditional	employees;	
H	-				2. Proper Cold Holding	temperature(4)	1°F/ 45°F))			•				knowledge, resp 13. Proper use o		nd reporting nd exclusion; No dis	charge from	
3				~	Upright and cold	d top / disc	arded p	product			~				eyes, nose, and Sonic policy	mouth	,		
•	/				3. Proper Hot Holding See						ا ـ		1				ntamination by Har		
\vdash	•				4. Proper cooking time Hot holding is over requ5. Proper reheating pro			65°F in 2			~			-			ready to eat foods of		
	•	/			Hours)	11.0					~				alternate method Gloves —-	d properly foll	owed (APPROVED	Ŷ. N.	.)
Ц	•	/			6. Time as a Public Hea	alth Control; pro	rocedures	& records					I		16 Pactourized		eptible Populations rohibited food not of		
					Ap	proved Source	e				~				Pasteurized eggs Yes			icicu	
•	/				7. Food and ice obtaine good condition, safe, as destruction											C	hemicals		
١,					8. Food Received at pro		re				_				& Vegetables	ves; approved	and properly stored;	Washing Fru	iits
						n from Contam	nination				·				Water 18. Toxic substa	ances properly	identified, stored an	id used	
					9. Food Separated & pr preparation, storage, di			g food			<u> </u>					Wate	r/ Plumbing		
3				/	10. Food contact surfact Sanitized at 200	ces and Returnal ppm/temperatu	bles ; Clea	aned and		3				-	backflow device	2	rce; Plumbing install	• •	
	Ť				11. Proper disposition or reconditioned	of returned, prev	viously ser	rved or			•						need to detach ur water Disposal Syste		isea
															Motob di	raine			
	_				Pri	iority Found	lation It	ems (2 Po	ints) v	riolat	ions	Rea	uire	Cor	Watch dr		5		
	I N	N O	N A	C O S	Pri Demonstration	•			ints) v	o U		Req N O	N	Corr C O S	rective Action w	rithin 10 day:	s re Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishn Sonic	nent Name:	Physical A North		City/State: Rockwal	License/Permit # FS 8975	Page <u>2</u> of <u>2</u>					
301110	, 3037	INOITII	TEMPERATURE OBSERVAT		1 130973						
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location	Temp 1					
Sunda	e cooler	41	Drawers fried		Wic						
(Soft serve	35	Strips / breast	165/166	Chicken	39					
Cold	top unit on line		Chili	157	Tomatoes	40					
_	ut tomatoes	42/44	Hamburger freezer not in use)							
	nolding borderline temps	44	Upright freezer								
	Warmers		-8/21 (bottom to top)								
	unior meat	177	Upright cooler								
	Chicken	179	Temps 54-61 discarded								
	CHICKEH		SERVATIONS AND CORRECTIVE		TG.						
Item	AN INSPECTION OF YOUR ES		NT HAS BEEN MADE. YOUR ATTENT			ED AND					
Number	NOTED BELOW:										
46	Repair toilet in men's restroom										
	Hot water in restrooms	3 112 F									
	Hot water in facility 130 F watch for scalding										
	Front doors closing be	Front doors closing better									
45	make repairs to cove b	pase and	tile where needed								
31	Provide paper towels t	o front h	and sink								
10			bucket on front table with m			meet labe					
37			undae cooler - spilling out of								
37!		so need to watch dripping condensation on SS lids in soft service unit									
		anitizer coming from sink dispenser 200 ppm									
	Discussed employee										
42/	Clean inside coolers a										
W	Rinsed hot dogs in cold water 84 F — at 1:30 pm - placed them into pan and into wic currently 71 /										
45.07	Unit is holding 39 f	مانات مانات									
	•		oing from pipes onto floor								
45	Also need to repair flo		is and wif day a flaggata								
45 Time to reseal panel joints in wic and wif day n floor etc Watch shelving in equipment _ clean where needed and watch condition.											
34/45	To repair back door to	•		alcii conc	JILIOH.						
W	Keep an eye on dump										
	Make repairs to allDoo										
39	Store ice buckets inve		Te flot sell closling								
19											
W	Need to replace back siphonage device at mop sink where hose is atta he's Keep and eye on interior of ice machine and areas that have become coated with lime deposit etc										
W Reep and eye on interior of ice machine and areas that have become coated with lime depo											
Covid	Employees wearing ma	asks / 20/	/20/ sanitizer on patio / saniti	zing plac	e of order / tables too/ quate	s sanitizer /					
	· · ·		d areas such as areas outsid		•						
	Comes premixed - lab				11 2 333 334 40						
Received (signature)	by:		Print:		Title: Person In Charge/ (Owner					
Inspected (signature)	See abou	ıtrick	Print:		Samples: Y N #6	collected					