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

07	:: /18	/20	22	Time in: 12:48	Time out: <b>2:03</b>		ense/Permit 8 8975						Food Managers Food Handlers  1 on duty All within 30 days Page 1 of 2	<u>-</u>
Purpose of Inspection: 1-Routine 2-Follow Establishment Name:			2-Follow U	V Up 3-Complaint 4-Investigation Contact/Owner Name:			ation		5-CO/Construction 6-Other TOTAL/SCOR	E				
		ment 857	Nan	ne:		Angel	wner Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	$\Box$
	N Goliad Rento					est control : ntokil 07/15-20	022	Ho 5/22			Gı	reas	e trap / waste oil : Follow-up: Yes 7	<u> </u>
Mark	Co the	mplia approp	nce S oriate	points in the OUT box for		item	NO = no Mark ✓ in	approp	oriate l	box f	or IN	, NO		n
Com	plian	ce Sta	itus	Prio	ority Items (3	Points) viol	ations Requ		<i>nmea</i> Compl				ve Action not to exceed 3 days	
	I N		C		nperature for F				I	N O	N A	C O	Employee Health	R
Т			S	1. Proper cooling time		*		T				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holding	temperature(41	°F/ 45°F)			V				Troper use of restriction and exclusion; No discharge from	
3				Cold top unit	again	17 13 1)			~				eyes, nose, and mouth Posted at hand sink	
·	/			3. Proper Hot Holding	temperature(135	5°F)							Preventing Contamination by Hands	
	V	1		4. Proper cooking time	and temperature	e			1				14. Hands cleaned and properly washed/ Gloves used properly	
	v	/		5. Proper reheating pro Hours)	cedure for hot ho	olding (165°F	in 2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )	
w	44			6. Time as a Public Hea	alth Control; pro	cedures & rec	ords						Gloves  Highly Susceptible Populations	
VV						1					_		16. Pasteurized foods used; prohibited food not offered	
		1		•	proved Source								Pasteurized eggs used when required Precooked eggs	
·				7. Food and ice obtained good condition, safe, and destruction			in						Chemicals	
				8. Food Received at pro	oper temperature	e			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					n from Contami	ination		3					Water only 18. Toxic substances properly identified, stored and used	
				9. Food Separated & pr	otected, prevent	ed during food	l	3					To label	
·				preparation, storage, di									Water/ Plumbing	
w	1			10. Food contact surfact Sanitized at 200	ppm/temperatur	re		3				•	19. Water from approved source; Plumbing installed; proper backflow device See hose attached	
	V	/		11. Proper disposition of reconditioned	of returned, previ	nously served o	or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
			_											
				Pri	ority Founda	ation Items							rective Action within 10 days	
	I N		C O S	Demonstration	n of Knowledge	/ Personnel	R	violar O U T	I	Req N O	N A	Cor C O S	Food Temperature Control/ Identification	R
U			О	Demonstration 21. Person in charge pr and perform duties/ Ce 1 on duty	of Knowledge/ esent, demonstra rtified Food Mar	/ Personnel ation of knowled nager (CFM)	edge,	O U	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

COLLIC	: 5859	N Gol		City/State: <b>Rockwa</b> l	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT	TIONS							
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp					
Sunda	e cooler	39	Hot drawers		Hamburger freeze	er 17					
Soft s	serve left product	39	Hot dogs	166	Upright cooler corny do	og <b>4(</b>					
Soft	serve product	40	Chicken strip	165	Foot long	37					
Foun	tainette ambient	39	Popcorn chicken	159	Wic						
Che	ese in ice wells	38	Upright freezer	-11	Diced tomatoes	38					
Hot holding chili		159	Hot drawers hamburgers	166-178							
	<u> </u>		Cold top tomatoes	54	Wif	5 40 7.					
			Cut lettuce / cut tomatoes			<del>                                     </del>					
		OF									
Item			SERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENT		NS CTED TO THE CONDITIONS OBSERVE	D AND					
Number	NOTED BELOW: temps in F										
46	Restrooms one open -	need lid	to toilet tank								
19	Hot water at front hand	sink 11	and up / leak at hot water	handle -	running						
34	To close gaps at all do	ors									
37	To address.condensati	ion in su	ndae cooler on tray and in I	Jpright fr	reezer and in wif ceiling etc						
32	Peeling shelving in var	ious coo	lers - sundae cooler								
02	Cold top unit holding h	igh temp	s now - may only use for 4	hrs or les	s until repaired						
	Sanitizer confirmed at	74 F at 2	200 ppm								
39	Ice machine is badly damaged and draining under onto floor and drip on front of unit as well / to address										
	Being cleaned inside										
42/46	To clean shelving and	ceiling a	nd fan guards etc in wic								
			und equipment throughout								
				under un	it						
	Front ice bin is draining onto floor and not drain puddle under unit  Door not closing on Wif may be reason for ice accumulation/ ice on floor too										
	Gloves used to touch rte foods										
45	To address air vents where needed clean and address										
	Mop sink hose attachment to faucet without back siphonage device - removed hose at insp										
18	Spray bottles not labeled at mop sink / also found chlorinated cleaner in three comp sink where quats is used										
32	Watch soft serve machines temps and also rusty fan guard										
35	Watch employees food and drinks store away and address hair restraints										
45				Tiali Tost	iidiiii						
39/32/	To address missing outlet covers  2/ Time to replace wooden knife magnet - store knives clean on magnet										
45	•			on mayn	GI.						
32	Various locations with grout issues  To address rusty chemical rack shelving										
32	TO AUGIESS TUSTY CHETHICALTACK SHEIVING										
Received	hv.		Print:		Title: Person In Charge/ Ov	vner					
(signature)	See abov Kelly kírkpa	'e			Tiue. I cison in Charge Ov	·iiCi					
Inspected	l by:		Print:								
(signature)	·										