#### 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

Date: 7/20/22		2	Time in: 9:16	Time out: 10:42	FS-89							Page 1 of	2		
					tion: 1-Routine	2-Follow Up	3-Complai			-Inv	estig	atior	n	5-CO/Construction 6-Other TOTAL/SCO	RE
	tabli nic				ne:		ntact/Owner N istian Heri							Number of Repeat Violations: 5  Number of Violations COS: 11/00	/_
	ysic 50 N				wall, Tx 75087	Pest con Rentokil 7	/14/23			ood 2023				se trap: / waste oil   Follow-up: Yes   11/89	
Ma					points in the <b>OUT</b> box for e		Mark '		heckm	nark iı	n app	ropria	ate bo	pplicable COS = corrected on site R = repeat violation W= Wa ox for IN, NO, NA, COS Mark an in appropriate box for R	tch
Co	mpli	ance	Stat	tus	Prior	rity Items (3 Point	ts) violations	Requ	_	<i>mme</i> Comp				tive Action not to exceed 3 days	
O U	I N	N O	N A	C		perature for Food Sa	fety	R	U	D I U N	N	N A	C	Employee Health	R
Т		~		S	Proper cooling time as	•		П	T	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	<b>/</b>				2. Proper Cold Holding	temperature(41°F/45°	F)			_				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	_				3. Proper Hot Holding to See	emperature(135°F)								Émployee sign posted at handsinks	
	ر د				4. Proper cooking time a	and temperature				~				Preventing Contamination by Hands  14, Hands cleaned and properly washed/ Gloves used properly Gloves in use	
	·				5. Proper reheating proce Hours)		(165°F in 2			\ <u>\</u>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	· ·				6. Time as a Public Heal Shredded cheese	lth Control; procedure	s & records							Highly Susceptible Populations	
	•						riii							16. Pasteurized foods used; prohibited food not offered	
	1	1			7. Food and ice obtained	d from approved source	e: Food in							Pasteurized eggs used when required Using pasteurized eggs	
	>				good condition, safe, and destruction Gordon f	d unadulterated; parasi food	ite							Chemicals	
	/				8. Food Received at proj Checked on deliv					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
						from Contamination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, disp	· *	ng food							Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200 p	es and Returnables; Cl ppm/temperature	eaned and		3	3				19. Water from approved source; Plumbing installed; proper backflow device Drain hose need air gap	*
	~				11. Proper disposition of reconditioned <b>Disca</b>					~				20. Approved Sewage/Wastewater Disposal System, proper disposal City approved	
		ļ			Prio	ority Foundation	Items (2 Po		_	_	_	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S		of Knowledge/ Perso		R	U	J N	N O	N A	C O S	Food Temperature Control/ Identification	R
	>				21. Person in charge pre and perform duties/ Cert 2	tified Food Manager (	CFM)			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no un	nauthorized persons/ pe	ersonnel			~				28. Proper Date Marking and disposition	
						rdkeeping and Food I Labeling	Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Onsite and current, uningban atkins thermo	)
	~				23. Hot and Cold Water available; adequate pressure, safe Good pressure									Permit Requirement, Prerequisite for Operation	
	~				24. Required records avadestruction); Packaged F		; parasite			~				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
			Í		Conformance w 25. Compliance with Va	vith Approved Proced								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				HACCP plan; Variance processing methods; mat Temps taken 5x	obtained for specialize mufacturer instructions	ed			~				supplied, used Equipped	
						sumer Advisory			2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	*
	~				26. Posting of Consumer foods (Disclosure/Remin Ingredients upon req	nder/Buffet Plate)/ All	nder cooked ergen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	ī	N	N	С	Core Items (1 Point	t) Violations Requir	re Corrective	Actio	n No		Exce	ed 90 N	<i>Da</i>	tys or Next Inspection , Whichever Comes First	R
U T	N	O	A	o s		of Food Contamination			T	J N	0	A	o s	Food Identification	
1					34. No Evidence of Inse animals			*		~				41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness		bacco use							Physical Facilities	
	~				36. Wiping Cloths; prop Stored in bucke			Ш		~				42. Non-Food Contact surfaces clean	
1					37. Environmental conta	amination		*		~				43. Adequate ventilation and lighting; designated areas used	
	~				38. Approved thawing n	method			1					44. Garbage and Refuse properly disposed; facilities maintained Clean concrete, dispose of nonop equipment     45. Physical facilities installed, maintained, and clean	
					Proper	TI CTI U			- 11	⊥1	Ī			45. Physical facilities installed, maintained, and clean	
4	I				39. Utensils, equipment	er Use of Utensils , & linens; properly use	ed, stored.							46. Toilet Facilities; properly constructed, supplied, and clean	
	~				39. Utensils, equipment, dried, & handled/ In use 40. Single-service & sin	, & linens; properly use e utensils; properly use	ed		1					46. Toilet Facilities; properly constructed, supplied, and clean  See  47. Other Violations	*

## Retail Food Establishment Inspection Report

# City of Rockwall

ĺ	Received by: Christian Hernandez	Print: Christian Hernar	Title: Person In Charge/ Owner MOD		
	Inspected by: Richard Hill	Print: Richard Hill	Business Email: Store585/@sonicpartnerne		

Form EH-06 (Revised 09-2015)

1 P. 1						T 1 (2) 11 11	T 5	2 6 0
	ment Name: C North	Physical A	N Goliad St	ity/State: Rockwal	l, Tx	License/Permit # FS-8975	Page	2 of <u>2</u>
T4/T		m	TEMPERATURE OBSERVAT	,	T4			<b>T</b>
Item/Loc	rve product L / R 39	Temp N/A	Item/Location WIC	Temp	Item/Loca	Chili		Temp 147
		_						
9			Dice tom/ lett 36		Chicken			156
	nip cream top	41	Whole tom	37	Cold top cooler			
	UC fridge	39	Chesses	37	Tom/lett. 39			40
Tator tots 142			WIC	10	SI	ice Cheese		40
ι	JP Freezer	10	All items HTT			Dice tom		40
Al	ll items HTT		Burger freezer	20		Inside		39
	UP Fridge	36	Eggs	183		Hit dog		39
		OH	SERVATIONS AND CORRECTIV	E ACTION	NS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature Handsink equipped 12	es are taken in	ENT HAS BEEN MADE. YOUR ATTENT F	ON IS DIRE	СТЕД ТО Т	HE CONDITIONS OBSER	VED A	ND
32	Address rusty shelf in		cooler					
45	Replace outlet cover u							
19	<u> </u>		der Drive thru soda machine	<u> </u>				
37	~ .		up on ceiling, continue to co					
			uats sani 200ppm, stripes c		d curren	t		
45	General detail cleaning	g through	nout all floor drains					
32	Address rusty hand sp	rayer at	3 comp sink					
37	Address frozen conde	nsation b	puildup in WIF pipe, need to բ	orotect b	oxes			
45/34			bottom corner, upper right of	orner				
32			throughout dry storage					
47			cylinder next to drink syrups	1				
4.4			), eggs 183, bacon 137					
44			pster area, dispose of non o	-	al equip	ment		
45 Restrooms equipped 100 at each sink, lid for toilet on room to right								
Received (signature)		е	Print:			Title: Person In Charge/	Owner (	
Inspected (signature)			Richard	Hill				
Form FIL 00	6 (Revised 09-2015)			·		Samples: Y N #	# collect	ed