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

	ate:				Time in:	Time ou		License/Pe		~ ~					Est. Type Risk Category Full Mod Page 1 of	2
					9:42	11:1		Food		_				_	i uli lvieu	
E	stabl	ishm	nent]	Nan		2-Foll		3-Complai ct/Owner N		<u> </u> 4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
_		nan			o que 1-30		Pest contro	1 -		Па	a d		C		Number of Violations COS: e trap: Follow-up: Yes 11/89	В
I-3		ai A	aare	ess:			SDS monthly	у		Hoo 04-2					e trap : Follow-up: Yes P I I / O O	
М					Status: Out = not in co points in the OUT box for	mpliance In each numb	N = in compliand ered item	ce NO	not o			NA ox for	\ = no	ot ap	plicable $COS = corrected on site NA, COS$ $R = repeat violation W-Wat V in appropriate box for R$	ch
										re In	nmed	iate	Cori	recti	ive Action not to exceed 3 days	
O	I N	iance N O	N A	C O	Time and Ten	nperature	for Food Safet	ty	R	O		ance N O	Stat N A	C O	Employee Health	R
T	11	U	А	S	(F = d 1. Proper cooling time a	egrees Fah				T			А	s	12. Management, food employees and conditional employees;	
3				/	Potatoes disc	arded	today				~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding	temperatu	re(41°F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding t	temperature	e(135°F)								Policy Preventing Contamination by Hands	
	/				4. Proper cooking time Potatoes 202	and temper	rature				/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro-	cedure for l	hot holding (16	55°F in 2			•				15. No bare hand contact with ready to eat foods or approved	+
W					Hours) Confirm to	•					•				alternate method properly followed (APPROVED Y N.) Gloves	
		/			6. Time as a Public Hea	alth Contro	l; procedures &	& records							Highly Susceptible Populations	
					Ар	proved So	urce				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking	
	./				7. Food and ice obtaine good condition, safe, ar	nd unadulte	proved source; I erated; parasite	Food in							Chemicals	
					destruction Ben e K											
	/				8. Food Received at pro	oper temper	rature				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Cor	ntamination			3				. /	Water 18. Toxic substances properly identified, stored and used	+
					9. Food Separated & pr			food							Watch use / read label /	
	~				preparation, storage, dis		-								Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200			ned and			~				19. Water from approved source; Plumbing installed; proper backflow device Keep an eye on air gaps	
		~			11. Proper disposition or reconditioned	of returned,	, previously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Fo	undation Ite	ems (2 Poi				_			rective Action within 10 days	
O U T	I N	N O	N A	C O S	Pri Demonstration	·			ints) vi	O U	I N	Req N O	uire N A	C O	Food Temperature Control/ Identification	R
O U T		N O	N A		Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowl	ledge/ Personn	nel nowledge,		O U T	I N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used: Equipment Adequate to	
		N O	N A		Demonstration 21. Person in charge pro	esent, demo	ledge/ Personn onstration of kn d Manager (CFI	nowledge,		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition	
		N O	N A		Demonstration 21. Person in charge properties of the perform duties of the plus	esent, demo	dedge/ Personn onstration of kr d Manager (CF) d persons/ perso and Food Pac	nowledge, M) onnel		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		N O	N A		Demonstration 21. Person in charge properties of the properties o	esent, demo rtified Food nauthorized rdkeeping Labeling	onstration of knd Manager (CF) d persons/ perso and Food Pace	nowledge, M) onnel		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/	
		N O	N A		Demonstration 21. Person in charge properties and perform duties. Cert plus 22. Food Handler no use the water of the control	n of Knowl esent, demo rtified Food nauthorized rdkeeping Labeling r available; vailable (sh	onstration of knd Manager (CF) d persons/ perso and Food Pac adequate press sellstock tags; p	nowledge, M) onnel ckage sure, safe		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
		N O	N A		Demonstration 21. Person in charge properties of the plus 22. Food Handler of the plus 22. Food Handler of the plus 23. Hot and Cold Water See 24. Required records and destruction); Packaged	n of Knowl esent, demo rtified Food nauthorized rdkeeping Labeling r available; vailable (sh Food label	onstration of kr d Manager (CF) d persons/ perso and Food Pac adequate press tellstock tags; p	nowledge, M) onnel ckage sure, safe parasite		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted	
		N O	N A		Demonstration 21. Person in charge properties of the plus 22. Food Handler/ no use of the plus 22. Food Handler/ no use of the plus 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance of the plus of the pl	n of Knowl esent, demo rtified Food nauthorized rdkeeping Labeling r available; vailable (sh Food label- with Appre	onstration of kn d Manager (CF) d persons/ perso and Food Pac adequate press ellstock tags; p ed oved Procedur becialized Proce	nowledge, M) onnel ckage sure, safe parasite		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		N O	N A		Demonstration 21. Person in charge properties of the plus 22. Food Handler of the plus 22. Food Handler of the plus 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance of the plus o	n of Knowl esent, demo rtified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f	onstration of knd Manager (CFI) d persons/ person and Food Pace adequate press tellstock tags; p ed oved Procedur pecialized Proce for specialized	nowledge, M) onnel ckage sure, safe parasite		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	
		N O	N A		Demonstration 21. Person in charge properties and perform duties / Cert plus 22. Food Handler / no use and perform duties / Cert plus 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance vor the Component of the Component	n of Knowl esent, demo rtified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f	onstration of knd Manager (CF) d Manager (CF) and Food Pace and Food Pace adequate pressuellstock tags; ped oved Procedur pecialized Procedur instructions	nowledge, M) onnel ckage sure, safe parasite		W		N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
		N O	N A		Demonstration 21. Person in charge properties and perform duties of the plus 22. Food Handler of the plus 22. Food Handler of the plus 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance of the processing methods; many constants of the processing methods; many constants of the processing methods; many constants of the plus	rdkeeping Labeling r available; vailable (sh Food label ariance, Sp e obtained f anufacturer sumer Adv	onstration of knd Manager (CF) d Manager (CF) d persons/ person and Food Packs adequate pressuellstock tags; ped oved Procedure ocialized Processor specialized rinstructions visory	nowledge, M) onnel ckage sure, safe parasite res ess, and		W		N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around corner 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!!	
		N O	N A		Demonstration 21. Person in charge properties and perform duties / Cert plus 22. Food Handler / no use and perform duties / Cert plus 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance vor the Component of the Component	esent, demortified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f anufacturer sumer Advisori inder/Buffe	and Food Paces, adequate pressualized Procedur becialized Procedur becialized Procedurinstructions wisory	nowledge, M) onnel ckage sure, safe parasite res ess, and		W		N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around cornel 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
				S	21. Person in charge properties of the processing methods; many conditions of the processing of Consumer foods (Disclosure/Remicrondiment station with and condition of the processing of Consumer foods (Disclosure/Remicrondiment station with condition of the processing of Consumer foods (Disclosure/Remicrondiment station with condition of the processing of Consumer foods (Disclosure/Remicrondiment station with condition of the processing of Consumer foods (Disclosure/Remicrondiment station with condition of the processing of Consumer foods (Disclosure/Remicrondiment station with condition of the processing of Consumer foods (Disclosure/Remicrondiment station with condition of the processing processing of Consumer foods (Disclosure/Remicrondiment station with condition of the processing process	esent, demortified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f anufacturer sumer Advisori inder/Buffe to go cups	onstration of knd Manager (CFI d Manager (CFI and Food Pace and Food Pace adequate press tellstock tags; p ed oved Procedur becialized Proce for specialized Proce for specialized r instructions visory tes; raw or unde et Plate)/ Allerg s / ingredients b	nowledge, (M) onnel Ckage sure, safe parasite res ess, and er cooked gen Label by request	Action	W Not	to E.	N O	N A A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around corner 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/	r
OUU		N O	N A N A		21. Person in charge properties of the plus and perform duties of the plus 22. Food Handler on use and perform duties of the plus 22. Food Handler on use and performed with the processing methods; many construction of the plus o	esent, demortified Food nauthorized rdkeeping Labeling r available; vailable (sh Food label with Appre fariance, Sp e obtained f anufacturer sumer Advisori inder/Buffe to go cupe nt) Violat	onstration of knd Manager (CFI d Manager (CFI and Food Pace and Food Pace adequate press tellstock tags; p ed oved Procedur becialized Proce for specialized Proce for specialized r instructions visory tes; raw or unde et Plate)/ Allerg s / ingredients b	nowledge, (M) onnel Ckage sure, safe parasite res ess, and er cooked gen Label by request	R	W W	I N	NOO	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around corner 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Reminder to always prime	
		N		S	21. Person in charge properties of the plus and perform duties of the plus 22. Food Handler on use and perform duties of the plus 22. Food Handler on use and performed with the processing methods; many construction of the plus o	esent, demortified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f anufacturer sumer Advisori inder/Buffe to go cups nt) Violat	onstration of kind Manager (CFI dependent) dependent of the dependent of t	nowledge, (M) onnel Ckage sure, safe parasite res ess, and er cooked gen Label by request Corrective	Action	W W	I N	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around corner 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Reminder to always prime ys or Next Inspection, Whichever Comes First	r
OUT		N		S	21. Person in charge properties and perform duties / Cer 1 plus 22. Food Handler / no u Safe Water, Reco 23. Hot and Cold Water See 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; many conditions of Consumer foods (Disclosure/Remicondiment station with Core Items (1 Point Prevention 34. No Evidence of Insanimals Fruit flies	esent, demortified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre fariance, Sp e obtained f anufacturer sumer Advisori inder/Buffe to go cups nt) Violat of Food Co ect contam	dedge/Personn onstration of kr d Manager (CF) d persons/ person and Food Pace and Food Pace adequate press dellstock tags; ped oved Procedur becialized Proce for specialized rinstructions visory dest Plate)/ Allerges/ ingredients to tions Require of the contamination ination, rodent/	nowledge, (M) onnel ckage sure, safe barasite res ess, and er cooked gen Label by request Corrective	Action	W W	I N	N O O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around corner 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Reminder to always prime ys or Next Inspection, Whichever Comes First Food Identification	r
OUT		N		S	21. Person in charge properties of the plus of the plu	esent, demortified Food nauthorized rdkeeping Labeling r available; vailable (sh Food label- with Appra ariance, Sp e obtained f anufacturer sumer Advisori inder/Buffet to go cups nt) Violat of Food Co ect contami	ledge/Personn onstration of kr d Manager (CF) d persons/ person and Food Pace adequate press adequate press ellstock tags; p ed oved Procedur ocialized Proce for specialized r instructions visory les; raw or unde et Plate)/ Allerg s / ingredients b itions Require of ontamination ination, rodent/ rinking or tobace RV	nowledge, (M) onnel ckage sure, safe barasite res ess, and er cooked gen Label by request Corrective	Action	W W	I N	N O O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around corner Equipped / soap at one around corner watch condition!! 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Reminder to always prime ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	r
OUT		N		S	21. Person in charge properties of the plus of the plu	esent, demortified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f anufacturer sumer Advisori inder/Buffe to go cups nt) Violat of Food Co ect contam- ss/eating, di C awa perly used at tamination	and Food Paces, and Food Paces, and Food Paces, adequate press ellstock tags; ped oved Procedur pecialized Procedur pecialized Procedur pecialized Procedur pecialized Procedur pecialized Procedur pecialized Proces, and stored plate) Allerges / ingredients between the period	nowledge, (M) onnel ckage sure, safe barasite res ess, and er cooked gen Label by request Corrective	Action	W W	I N	N O O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around cornel 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Reminder to always prime ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	r
OUT		N		S	21. Person in charge properties of the plus of the plu	esent, demortified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f anufacturer sumer Advisori inder/Buffe to go cups nt) Violat of Food Co ect contam. ss/eating, di O awa perly used a tis tamination	and Food Paces, and Food Paces, and Food Paces, adequate press ellstock tags; ped oved Procedur pecialized Procedur pecialized Procedur pecialized Procedur pecialized Procedur pecialized Procedur pecialized Proces, and stored plate) Allerges / ingredients between the period	nowledge, (M) onnel ckage sure, safe barasite res ess, and er cooked gen Label by request Corrective	Action	W W	I N	N O O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around corner 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Reminder to always prime ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained	r
OUT		N		S	21. Person in charge properties of the plus of the plu	esent, demortified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f anufacturer sumer Advisori inder/Buffe to go cups nt) Violat of Food Co ect contam. ss/eating, di O awa perly used a tis tamination	dedge/Personn onstration of kn d Manager (CFI d persons/ person and Food Pace and Food	nowledge, (M) onnel ckage sure, safe barasite res ess, and er cooked gen Label by request Corrective	Action	W Note O U T	I N	N O O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around corner equipped / soap at one around corner designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Reminder to always prime and Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch and keep clean 44. Garbage and Refuse properly disposed; facilities maintained Watch and keep clean 45. Physical facilities installed, maintained, and clean	r
о о и т 1		N		S	21. Person in charge properties of the plus of the plu	esent, demortified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f anufacturer sumer Advisori inder/Buffet to go cups nt) Violat of Food Co ect contami- ss/eating, dr ICO AWA perly used of IS tamination n freez method er Use of U t, & linens;	dedge/Personn onstration of kn d Manager (CFI d persons/ person and Food Pace and Food	nowledge, (M) onnel ckage sure, safe parasite res ess, and er cooked gen Label by request Corrective	Action	W W W	I N	N O O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around cornel 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition!! 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Reminder to always prime ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained Watch and keep clean 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	r
OUT		N		S	21. Person in charge properties of the plus and perform duties of the plus 22. Food Handler of the plus 23. Hot and Cold Water See 24. Required records and destruction); Packaged 25. Compliance with V HACCP plan; Variance processing methods; manual of the processing methods; manual foods (Disclosure Rem Condiment station with Core Items (1 Poir Prevention 34. No Evidence of Instantians Fruit flies 35. Personal Cleanlines Store low and 36. Wiping Cloths; prostore in bucke 37. Environmental cont Watch items in 38. Approved thawing the properties of the plus plus plus plus plus plus plus plus	esent, demortified Food nauthorized rdkeeping Labeling r available (sh Food label- with Appre ariance, Sp e obtained f anufacturer sumer Advisori inder/Buffe to go cups nt) Violat of Food Co ect contam. ss/eating, di O awa perly used its tamination n freez method er Use of U t, & linens; se utensils;	dedge/Personn constration of kind Manager (CFI d Manager (CFI d persons/ person and Food Pace and Fo	nowledge, (M) onnel ckage sure, safe parasite res ess, and er cooked gen Label by request Corrective /other cco use	Action	W W W	I N	N O O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Single tray and space out 28. Proper Date Marking and disposition Great 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / soap at one around corner Equipped / soap at one around corner watch condition!! 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Reminder to always prime as or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained Watch and keep clean 45. Physical facilities installed, maintained, and clean See	r

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jason Wiley	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: nans BBQ	Physical A		City/State: Rockwal		ge <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT	TIONS								
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	<u>Temp</u>						
No more Tcs on condiment bar			Banana pudding	38	Hot box							
	Wic	37/38	Potatoes in drawe	r 194/202	Brisket							
	Chicken	41	Cabbage / beans	149/155	158/159/160							
Cho	pped potatoes	38	Cream corn	150	Turkey	154						
	Butter	39	Sourcream		Ribs 128-135							
	Ribs	41			Returned to pit							
Pot	tatoes on cart	43-49	Using ice bath for	r	Pies on line 2 hrs							
(Discarded)											
	<u> </u>	OB	SERVATIONS AND CORRECTIVE	VE ACTION	l NS							
Item Number	AN INSPECTION OF YOUR ES				CTED TO THE CONDITIONS OBSERVED	AND						
	Hot water at 100 F in r	actroom	<u> </u>									
39			condiment bar - handle out	of produc	<u> </u>							
00	Smoking signage post			or produc	, t							
	0 0 0 .		ach solution in spray bottle	not lahel	ed (200 nnm)							
W / COS					ng sanitizer and therefor cannot	he usec						
W7 000	Hot water at 124 F and		200 ppin / dishinachine is no	disperiori	ig samilizer and therefor carmor	be usec						
		•	nlastic containers - renlac	e when h	adly stained and scored etc							
W					ng sanitizer! / primed and is v	vorkina						
45			and over and around equip		<u> </u>	vonang						
18					y food prep areas per the labe	el						
45	Need to resilicone beh		•		, , , , , , , , , , , , , , , , , , ,							
45												
W	Clean air vents where needed Store can opener clean											
	Wic - good date marking											
42	Minor cleaning of shelving etc in wic											
01												
42	Clean spills in equipm	ent wher	e needed									
W	Ribs just off pit at 128-135- placed all back on pit to continue to cook											
	Using digital therm											
18	Discussed using contender bleach product vs quats around food areas - Mgr set up sanitizer bucket with quats for wiping cloths											
36	To avoid using dry cloths in pockets											
	Return wiping cloths to	•										
	Always use chemicals per labels											
	Using micro fiber wiping cloths for food contact surfaces in buckets of quats / allow surface to air dry											
	Watch when using bleach and quats in same facility											
W	Avoid reuse of cardboard as it is not a washable surface											
Received (signature)	lby:		Print:		Title: Person In Charge/ Own	er						
,	<u>see abov</u>	<u>'e</u>										
Inspected (signature)		itici ch	Print:									
	Reddy Rui Apo				Samples: Y N # colle	ected						