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

Date 06		7/20)22	Time in: 2 10:35	Time out: 11:41		icense/Per		16	9				Food Managers Food Handlers All but new Page 1 of 2	2
				tion: 1-Routine	2-Follow U		-Complair			Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
Esta	ablis	hmen ans	Nan	ne:		Contact Don	/Owner Na	ame:						* Number of Repeat Violations: Vumber of Violations COS:	
Phys 691 I		l Add	ress:		SDS	st control S monthly			Hoo 04/19					e trap / waste oil : Follow-up: Yes In arling Pics	<u> </u>
Mark	ck the	ompli e appro	ance S priate	Status: Out = not in core points in the OUT box for	each numbered it		Mark V		oropr	iate b	ox fo	or IN,	NO	plicable COS = corrected on site R = repeat violation W-Watch	h
Com	nplia	nce St	atus	Prior	rity Items (3	Points) v	violations I	Requir	_	<i>med</i> mpli				ve Action not to exceed 3 days	
0	Î	N N O A	С		nperature for Fo egrees Fahrenhei		,	R	O U T	I N	N O	N A	C O S	Employee Health	R
		/		Proper cooling time a	and temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
2			<u> </u>	3. Proper Hot Holding t Removed to reheat at in	emperature(135°	°F)								Policy to post sign at hand sink Preventing Contamination by Hands	
3	-			4. Proper cooking time				_		_				14. Hands cleaned and properly washed/ Gloves used properly	
	·			5. Prope <u>r r</u> eheating proc	1		°F in 2			~				Using gloves and utensils 15. No bare hand contact with ready to eat foods or approved	
W				Hours) lemp at	165F					'				alternate method properly followed (APPROVED YN)	
·	/			6. Time as a Public Hea Timer for pies 2 hrs / will	alth Control; prod I send form	cedures &	records							Highly Susceptible Populations	
				Apj	proved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking	
·				7. Food and ice obtained good condition, safe, an destruction			ood in							Chemicals	
·	/			8. Food Received at pro Checking	oper temperature	:						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protection	from Contami	nation				1				18. Toxic substances properly identified, stored and used	
				9. Food Separated & preparation, storage, dis			ood							Water/ Plumbing	
·	/			10. Food contact surface Sanitized at _200_	es and Returnabl ppm/temperature	les ; Cleand e 100 ma	ed and achine		3				ł	19. Water from approved source; Plumbing installed; proper backflow device Need air gap at ice machine /Plumbing approved by building insp when installed	
	٠	/		11. Proper disposition of reconditioned Disco			ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		N		Pri	ority Founda	tion Iten	ns (2 Poi							rective Action within 10 days	
		N N O A			of Knowledge/			R	O U T	I N	N O	A	C O S	Food Temperature Control/ Identification	R
l				21. Person in charge pre and perform duties/ Cer 3	tified Food Man	nager (CFM	1)			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
·	/			22. Food Handler/ no ur Within 2 weeks of hir	nauthorized persore approx 12	sons/ persor	nnel			~				28. Proper Date Marking and disposition Great labels	
				Safe Water, Recor	rdkeeping and l Labeling	Food Pack	age		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips To provide for hot drawers and hot holding	
·	/			23. Hot and Cold Water 125 and over	r available; adeq	uate pressu	ire, safe							Permit Requirement, Prerequisite for Operation	
		V	,	24. Required records av destruction); Packaged		ck tags; pa	rasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
					vith Approved l									Utensils, Equipment, and Vending	
·				25. Compliance with Va HACCP plan; Variance processing methods; ma 4 times per day	obtained for spe anufacturer instru	ecialized	ss, and			~				31. Adequate handwashing facilities: Accessible and properly supplied, used	
			1		sumer Advisory					_	_			32. Food and Non-food Contact surfaces cleanable, properly	
									W	~				designed, constructed, and used Watch cutting boards	
	/			26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	er Advisories; ra inder/Buffet Plat est	w or under te)/ Allerge	n Label			~				Watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Young	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Mans I-30	Physical A	ddress:	City/State: Rockwal		Page 2 of 2					
			TEMPERATURE OBSERVA	1							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I					
HOT DO	ox ambient	144/124	Cold well temps	35/37							
Saus	sage one package	124	Pie / pot salad	38/39	Hot holding uprigl	nt					
Po	tatoes / Mac	130/165	Pico/ ham mix in ic	e 36/40	Temp at exit on r	140-143					
Stea	am table temps		Wic		Teams at exit						
Bea	ns /green beans	166/154	Pico/ potatoes	37/38	Potatoes	154					
Cabb	age / MacN cheese	161/162	Ham / turkey	36/36	Sausage reheating	19 122-128					
Fres	h baked potatoes	196-206	Pie / fish	38/38	Will reheat and temp at 1	65					
Draw	ers ambient temps	128-131	Wif	-10							
	1	OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO THE CONDITIONS OBSERVE) AND					
	Hot water 127										
03	Rt side of hot box is holdin	g 120's am	bient and product is beginning t	o get lower	in temp- removed those and rehea	ated at insp					
	Will move all hot holdi	ng to left	side where temps are high	er							
			r - ambient temp is 146 on		ube						
	Keep an eye on cutting	g board	•								
29	Need to place a thermo	in the hot	drawers to confirm temps be	efore placir	ng hot potatoes in unit (turned i	up at insp)					
	Using timer on pies fo	r 2 hrs	·		•	<u> </u>					
	When using ice baths	to always	s use water too								
	Sanitizer in buckets 200 ppm										
45/	Continue monitor and	address	Maint items / peeling ceilin	g over bad	ck prep storage						
W	Best to cover open for	od contai	ners even in freezer on se	cond shel	f						
42	Dust fan guards where	needed	and floor and shelving who	ere neede	ed						
45	Clean air vents where	needed	-								
45	Area around air vents	on ceilin	g are damaged due to con	densation	etc to address						
19	Need to maintain air g	ap over h	nub at ice machine drain								
45	Also need to clean dra	in and a	ea under and around ice n	nachine							
W	Avoid reuse of cardboard										
	Rt side of hot holding	recovere	d during insp!								
	Also hot drawers at ex	it 153/14	9 and up								
	Foods reheated and w	/ill be mo	nitored to reach 165 at reh	eat and h	not holding at 135 or higher!						
	To send pics of both reheated and thermo in hot holding										
	Customer self service are looks good										
	Hot water in restrooms 100F										
Received (signature)	l by:		Print:		Title: Person In Charge/ Ow	ner					
Inspected (signature)		ıtríck	Print:		Samples: Y N # col	llected					