	qu	ir	e d		of\$50.00 is after 1st	Retai					In	-		ion Report		 First aid I Allergy po Vomit clear 	olicy/traini	ng
					·		City of		W	all		E	Ī	nailed	L	Employee		
	ite: 2/2	1/	20	21	Time in: 2:30	Time out: 3:50	License/P Food		69)					st. Type Bbq fi	Risk Category	Page $\underline{1}$ of	2
	_			-	tion: 🖌 1-Routine	2-Follow Up			4-	Inve	stig	atioı	n	5-CO/Constru		6-Other	TOTAL/SCO	RE
			nent IS b		B que (I-30)		Contact/Owner Brett Randel	Name:						★ Number of R✓ Number of V		COS:	20/80/	/P
Ph I -3		al A	ddre	ess:		SDS	t control : monthly 12/13/21		Ho 11/2	od 24/21				e trap : 21 les 1000		Follow-up: Yes 🖌 No 🗌	20/00/	D
M					tatus: Out = not in compoints in the OUT box for a	$\frac{IN}{P} = in c$	ompliance N m Mark	$\mathbf{O} = \text{not c}$	bser	ved	N	$\mathbf{A} = \mathbf{n}$	not ap	oplicable $COS = co$	orrected or	site \mathbf{R} = repeat vic ark an \sqrt{n} in appropria	plation W- Wat	ch
					•			•						tive Action not to ex				_
Co O U	mpli I N	ance N O	e Sta N A	tus C O	Time and Tem	perature for Fo	od Safety	R	C O U		iance N O	Ν	C O		Fmr	bloyee Health		R
T		Ŭ		s	1. Proper cooling time a	egrees Fahrenheit and temperature	•		T				s		ood emplo	oyees and conditional	employees;	
	V				Time still withi	Ŭ				~				knowledge, respons		and reporting and exclusion; No dis	aharga from	
3				~	2. Proper Cold Holding Pie and ranch		F/ 43 F)			~				eyes, nose, and mo	outh	by hand sink	charge nom	
3				~	3. Proper Hot Holding to Okra in basket - will disc	emperature(135°) card at 4 hrs	F)			1						ontamination by Har	nds	
		V			4. Proper cooking time a	and temperature				~				14. Hands cleaned	and prope	erly washed/ Gloves u	used properly	
		~			5. Proper reheating proc Hours)	edure for hot hol	ding (165°F in 2			~					operly fol	h ready to eat foods of llowed (APPROVED		
w					6. Time as a Public Heal If using for pies need tph	Ith Control; proce	edures & records				11					ceptible Populations		
					Арг	proved Source				~				16. Pasteurized foo Pasteurized eggs us		prohibited food not of required	fered	
	~				7. Food and ice obtained good condition, safe, and destruction Watch	nd unadulterated;				L					(Chemicals		
	~				8. Food Received at pro To check	per temperature				~				& Vegetables		and properly stored;	Washing Fruits	
			<u> </u>			from Contamin	ation			~				18. Toxic substance Watch		y identified, stored an	nd used	
	~				9. Food Separated & pro preparation, storage, dis		d during food			1-				vvalen	Wat	er/ Plumbing		
3				~	10. Food contact surface Sanitized at 200 p	es and Returnable ppm/temperature	es ; Cleaned and 50-100 see attached			~				19. Water from app backflow device City approv		rce; Plumbing install	ed; proper	
		~			11. Proper disposition of reconditioned Disca	f returned, previo	ously served or			~						water Disposal Syste	m, proper	
	_						ion Items (2 Po				_			rrective Action with	in 10 day	28		- -
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R	O U T	Ν	N O	N A	C O S	Food Te	emperatu	re Control/ Identific	cation	R
?					21. Person in charge pre and perform duties/ Cert Need one on duty 22. Food Handler/ no un	tified Food Mana y at all times	ger (CFM)		2					27. Proper cooling Maintain Product T28. Proper Date Ma	emperatu	sed; Equipment Ade re Removed lids	quate to	
	~				14		*			~				•	U	accurate, and calibrat	ed: Chemical/	
					Safe Water, Recor	Labeling	_			~				Thermal test strips				
	~				23. Hot and Cold Water See					1					-	t, Prerequisite for O	-	
			~		24. Required records available destruction); Packaged H		k tags; parasite			~				Posted	iment Pe	rmit (Current/ insp s	ign posted)	
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma Need tphc form	obtained for spec anufacturer instruction if using	ed Process, and cialized			~						ipment, and Vendin acilities: Accessible a		
					Cons	sumer Advisory			W					32. Food and Non- designed, construct Watch		act surfaces cleanable sed	e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin Cooked to required /	nder/Buffet Plate)/ Allergen Label			~					b cleaning	installed, maintained, facility provided	used/	
•	I	N	N	С	Core Items (1 Poin			Action	Not 0		XCee N	ed 90 N	0 Da C					R
O U T	N N	0	A	o s		of Food Contami			U T	Ν	0	A	o s			Identification		
1					34. No Evidence of Inse animals Flies		,				~			41.Original contain	er labelin	g (Bulk Food)		
	~				35. Personal Cleanliness	0. 0								42 Non E 10		ical Facilities		
1					36. Wiping Cloths; prop Avoid storing in 37. Environmental conta	n waist	neu		1					42. Non-Food Cont		lighting; designated a	araac ucod	
1					Ice in wit				W	/				*		berly disposed; faciliti		
1					38. Approved thawing n Cream corn turn	-			$\left \right $	~				Watch		ed, maintained, and cl		+
					39. Utensils, equipment,		rly used, stored,		1					See 46. Toilet Facilities	; properly	v constructed, supplied		_
1					dried, & handled/ In use See 40. Single-service & sin		•	+	1					47. Other Violation				
1					and used See						~							

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Melissa Garcia	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

43/64/72 43/64/72 Item AN NUMBER AN 46 Hot 42 To 3 46 Hot 42 To 3 46 Hot 42 To 3 45 Tim 39 Alw 39 Alw 45 Neg 45 Rug 45 Rug 45 Rug 45 Rug 45 Rug 40/37 Wiff 45 Rug 42 Dug 42 Neg 42 Rug 42 Neg 43 Neg 44 Neg 42	n ent buffet WiC s (made 1 hr prior) 2/82/70/88/80/82 Pie Ham Pico Cheese NINSPECTION OF YOUR ES OTED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind fatch scoop storage eminder that fly spra	41 40 39 39 39 0B 5TABLISHME g 100 F in der soda 11 om prerinse for dry go	TEMPERATURE OBSERVAT Item/Location Ice bath bus tub set up Ham Pico Ranch dressing Serving line Using tphc for buttermilk Cole slaw Potato salad / sour cream SERVATIONS AND CORRECTIV NT HAS BEEN MADE. YOUR ATTENT n restrooms station	Temp F 41 41 60 4 hrs or less 39 39/38 E ACTION	Item/Location Steam table Green beans / potatoes Mac n cheese / corn Meat on block 135/138/140/144 /135 Meat unit 156/135/135/143/148 Pots on stove	153/169						
Condiment Potatoes 43/64/72 43/64/72 43/64/72 Item Number AN NO 46 42 70 46 42 70 46 42 70 45 39 45 39 45 45 45 45 45 45 45 45 45 45 70/3 45 80/3 42 02 80/3 90/3 45 80/3 90/3 90/3 90/3 90/3 90/3 90/3 90/3 90/3 90/3 90/3 90/3 90/3	ent buffet WiC s (made 1 hr prior) 2/82/70/88/80/82 Pie Ham Pico Cheese NINSPECTION OF YOUR ES OTED BELOW: all temps F of water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind vatch scoop storage eminder that fly spra	NonTCS NonTCS 41 40 39 39 39 08 57ABLISHME g 100 F in der soda 11 om prerinse for dry go	Ice bath bus tub set up Ham Pico Ranch dressing Serving line Using tphc for buttermilk Cole slaw Potato salad / sour cream SERVATIONS AND CORRECTIV INT HAS BEEN MADE. YOUR ATTENTION INT HAS BEEN MADE. YOUR ATTENTION INT HAS BEEN MADE. YOUR ATTENTION Station	41 41 60 4 hrs or less 39 39/38 E ACTION	Steam table Green beans / potatoes Mac n cheese / corn Meat on block 135/138/140/144 /135 Meat unit 156/135/135/143/148 Pots on stove	148/154 149/155 153/169						
Potatoes 43/64/72 43/64/72 43/64/72 Item Number AN NOT 46 42 70 46 42 70 46 42 70 45 70 45 39 45 70 45 70 45 800 45 800 45 800 45 800 45 800 45 800 45 800 42 901 42 902 902 902 902	Wic s (made 1 hr prior) 2/82/70/88/80/82 Pie Ham Pico Cheese NINSPECTION OF YOUR ES DIED BELOW: all temps F of water not reaching o scrub drain pan un of water in kitchen 1 ishmachine - 100 pp me to reseal behind datch scoop storage eminder that fly spra	41 40 39 39 39 0B 5TABLISHME g 100 F in der soda 11 om prerinse for dry go	Ham Pico Ranch dressing Serving line Using tphc for buttermilk Cole slaw Potato salad / sour cream SERVATIONS AND CORRECTIV INT HAS BEEN MADE. YOUR ATTENTI IN restrooms station station	41 41 60 4 hrs or less 39 39/38 E ACTION	Green beans / potatoes Mac n cheese / corn Meat on block 135/138/140/144 /135 Meat unit 156/135/135/143/148 Pots on stove	149/155						
43/64/72 43/64/72 Item AN NUMBER AN 46 Hot 42 To 3 46 Hot 42 To 3 46 Hot 42 To 3 45 Tim 39 Alw 39 Alw 45 Neg 45 Rug 45 Rug 45 Rug 45 Rug 45 Rug 40/37 Wiff 45 Rug 42 Dug 42 Neg 42 Rug 42 Neg 43 Neg 44 Neg 42	s (made 1 hr prior) 2/82/70/88/80/82 Pie Ham Pico Cheese NINSPECTION OF YOUR ES OTED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind fatch scoop storage eminder that fly spra	41 40 39 39 0B STABLISHME g 100 F in der soda 11 prerinse for dry go	Pico Ranch dressing Serving line Using tphc for buttermilk Cole slaw Potato salad / sour cream SERVATIONS AND CORRECTIV INT HAS BEEN MADE. YOUR ATTENTION INT HAS BEEN MADE. YOUR ATTENTION Station	41 60 4 hrs or less 39 39/38 E ACTION	Mac n cheese / corn Meat on block 135/138/140/144 /135 Meat unit 156/135/135/143/148 Pots on stove	149/155						
43/64/72 43/64/72 Item K Number AN 46 Hot 42 Tot 46 Hot 42 Tot 45 Tim 39 Alw 39 Alw 45 Net 45 Net 45 Net 45 Net 45 Net 40/37 Wift 45 Rus 40 Got 27 Wh 02 Net W Net 02 Net 02 Inter 02 Inter 02 Inter	2/82/70/88/80/82 Pie Ham Pico Cheese NINSPECTION OF YOUR ES DIED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind 'atch scoop storage eminder that fly spra	41 40 39 39 0B STABLISHME g 100 F in der soda 11 prerinse for dry go	Ranch dressing Serving line Using tphc for buttermilk Cole slaw Potato salad / sour cream SERVATIONS AND CORRECTIV INT HAS BEEN MADE. YOUR ATTENTI IN restrooms station	60 4 hrs or less 39 39/38 E ACTION	Meat on block 135/138/140/144 /135 Meat unit 156/135/135/143/148 Pots on stove	153/169						
Item Number AN NOT 46 Hot 42 To 42 To 43 Hot 44 To 45 Hot 45 Tim 39 Alw 45 New 45 New 45 New 45 New 45 Rus 45 Rus 45 Rus 45 Rus 40/37 Wit 42 Dus 45 Rus 42 Dus 42 Dus 43 Rus 445 Rus 42 Dus 60 Qus 102 New 02 New 02 Inad	Pie Ham Pico Cheese Cheese NINSPECTION OF YOUR ES OTED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind datch scoop storage eminder that fly spra	41 40 39 39 0B TABLISHME g 100 F in der soda 11 prerinse for dry go	Serving line Using tphc for buttermilk Cole slaw Potato salad / sour cream SERVATIONS AND CORRECTIV INT HAS BEEN MADE. YOUR ATTENTI IN restrooms station station	4 hrs or less 39 39/38 E ACTION	135/138/140/144 /135 Meat unit 156/135/135/143/148 Pots on stove	153/169						
Item Number AN NO 46 Hot 42 To 46 Hot 42 To 46 Hot 42 To 46 Hot 42 To 46 Net 42 To 39 Alw 39 Alw 45 Net 40/37 Wift 45 Rus 40/37 Wift 42 Dus 45 Rus 40/37 Wift 42 Dus 42 Dus 42 Dus 42 Dus 42 Net 02 Net Witt O2 02 Inad	Ham Pico Cheese NINSPECTION OF YOUR ES OTED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind 'atch scoop storage eminder that fly spra	40 39 39 08 TABLISHME g 100 F in der soda 11 om prerinse for dry go	Using tphc for buttermilk Cole slaw Potato salad / sour cream SERVATIONS AND CORRECTIV INT HAS BEEN MADE. YOUR ATTENTI In restrooms station station	39 39/38 e action	Meat unit 156/135/135/143/148 Pots on stove	153/169						
Item Number AN NO 46 Hot 42 To 46 Hot 42 To 46 Hot 42 To 46 Hot 42 To 46 Net 45 Tim 39 Alw 39 Alw 45 Net 40/37 Wif 45 Rus 40/37 Wif 42 Dus 45 Rus 40/37 Wif 42 Dus 42 Dus 42 Net 42 Net 42 Net 02 Net Wil Net 02 Inad	Pico Cheese NINSPECTION OF YOUR ES DTED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind 'atch scoop storage eminder that fly spra	39 39 08 STABLISHME g 100 F in der soda 11 om prerinse for dry go	Cole slaw Potato salad / sour cream SERVATIONS AND CORRECTIV INT HAS BEEN MADE. YOUR ATTENTI In restrooms station	39 39/38 e action	156/135/135/143/148 Pots on stove	153/169						
Item Number AN NO 46 Hot 42 To 42 To 43 Hot 44 To 45 Tim 45 Tim 39 Alw 45 New 45 New 45 Rus 45 Rus 45 Rus 40/37 Wit 42 Dus 45 Rus 40/37 Wit 40 Rus 40 Rus 42 Dus 42 Dus 42 Rus 42 New 02 New Wit O2 02 Inad	Cheese NINSPECTION OF YOUR ES OTED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind datch scoop storage eminder that fly spra	39 OB STABLISHME g 100 F in der soda 11 om prerinse for dry go	Potato salad / sour cream SERVATIONS AND CORRECTIV INT HAS BEEN MADE. YOUR ATTENTION In restrooms station	39/38 e action	Pots on stove	153/169						
Item Number AN NO 46 Hot 42 To 42 To 43 Hot 44 To 45 Tim 45 Tim 45 Rei 39 Alw 45 Nei 45 Rei 39 Alw 45 Rei 45 Rei 45 Rei 45 Rei 40/37 Wit 42 Dus 42 Dus 42 Dus 42 Dus 42 Nei 02 Nei 02 Nei 02 Inad	N INSPECTION OF YOUR ES OTED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind 'atch scoop storage eminder that fly spra	OB STABLISHME g 100 F in der soda 11 om prerinse for dry go	SERVATIONS AND CORRECTIV INT HAS BEEN MADE. YOUR ATTENTI In restrooms station	E ACTION	NS							
Number No 46 Hot 42 To 42 To 43 Hot 45 Tim W Wa 39 Alw 45 New 45 New 45 New 45 Rus 45 Rus 45 Rus 40/37 Wif 42 Dus 40 Rus 40/37 Wif 40 Rus 40 Rus 40 Rus 42 Dus 60 Rus 42 New 02 New 02 New 02 Inad	DTED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind atch scoop storage eminder that fly spra	g 100 F in der soda 11 pm prerinse for dry go	NT HAS BEEN MADE. YOUR ATTENTI n restrooms station station			ND.						
Number No 46 Hot 42 To 42 To 43 Hot 45 Tim W Wa 39 Alw 45 New 45 New 45 New 45 New 45 New 45 New 40/37 Win 42 Dus 42 Dus 45 Rus 40/37 Win 42 Dus 42 Dus 42 New 92 New 02 New 02 New 02 Inad	DTED BELOW: all temps F ot water not reaching o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind atch scoop storage eminder that fly spra	g 100 F in der soda 11 om prerinse for dry go	station	ON IS DIRE(CTED TO THE CONDITIONS OBSERVED AN							
42 To 42 To 45 Tim W Wa 39 Alw 39 Alw 45 New 45 New 45 New 45 New 45 Rus 40/37 Wif 45 Rus 42 Dus 60 Go 27 Wh 02 New Wif O2 02 Inad	o scrub drain pan un ot water in kitchen 1 ishmachine - 100 pp me to reseal behind 'atch scoop storage eminder that fly spra	der soda 11 pm prerinse for dry go	station									
Hot 45 Tim W Wa 39 Alw 39 Alw 45 Neg 45 Neg 45 Neg 45 Neg 45 Neg 40/37 Wif 45 Rus 40/37 Wif 42 Dus 60 27 W Neg W Neg 02 Neg 02 Inad	ot water in kitchen 1 ishmachine - 100 pp me to reseal behind atch scoop storage eminder that fly spra	11 pm prerinse for dry go	station									
Dis 45 Tim W Wa Rei Rei 39 Alw 39 Alw 45 Nei 45 Nei 40/37 Wif 45 Rui 40/37 Wif 42 Dui 27 Wh 02 Nei Wil Nei 02 Inad	ishmachine - 100 pp me to reseal behind atch scoop storage eminder that fly spra	om prerinse for dry go										
45 Tim W Wa Rei Rei 39 Alw 39 Alw 45 Nei 45 Nei 40/37 Wif 45 Rui 40/37 Wif 42 Dui 60 27 Wh Nei 02 Nei 02 Inad	me to reseal behind atch scoop storage eminder that fly spra	prerinse for dry go										
W Wa 39 Alw 39 Alw 45 Neg 45 Neg 40/37 Wif 45 Rus 40/37 Wif 42 Dus 27 Wh 02 Neg Wil Neg 02 Inad	atch scoop storage	for dry go		Time to reseal behind prerinse station								
Ref 39 Alw 39 Alw 45 Neg 45 Neg 40/37 Wif 45 Rus 40/37 Wif 42 Dus 27 Wh 02 Neg Wif Neg 02 Inad	eminder that fly spra		Watch scoop storage for dry goods									
39 Alw 45 New 45 Pot 40/37 Wif 45 Rus 42 Dus 27 Wh 02 New Wil O2 Wil O2 02 Inad		Reminder that fly spray is to be applied per label										
Sar 45 Ner 40/37 Wif 40/37 Wif 45 Rus 42 Dus 27 Wh 02 Ner Wil Ner 02 Ner 02 Inad	Always best to hang mops to allow to dry -											
45 New 40/37 Wif 45 Rus 42 Dus 42 Dus 27 Wh 02 New Wil O2 02 Inad	ways best to hang h	nops to al	low to dry -									
Pot 40/37 Wif 45 Rus 42 Dus 27 Wh 02 New Wil O2 Wil New 02 Inad	anitizer in red bucke	ts 200Ppr	n quats									
40/37 Wif 45 Rus 42 Dus 27 Wh 02 New W New 02 Inad 02 Inad	eed to clean air vent											
45 Rus 42 Dus Go Go 27 Wh 02 New W New Will 02 02 Inad		•	-88f on sheet pan uncovere									
42 Dus Go Go 27 Wh 02 New W New Will 02 02 Inad		kes / cond	lensation on elbow of pipe to	address	s / cover items to protect / clear	n floor						
Government	Rusty walls in wic											
27 Wh 02 Net W Net Wil 02 Inad	Dust fan guards in wic											
02 New W New Wil 02 Inad	Good date marking in wic											
W Nee Wil 02 Inad	When cooling dressing to remove lids to cool aggressively then cover when 41 F											
Wil 02 Inad	Need to add ice and after to ice bath bus tub											
02 Inad	Need to know true PH of house made ranch dressing / appears to be around 4.5-4,6 - so until for sure											
	Will need to be kept cold 41 currently 60 f and over 4 hrs											
	Inadequate ice bath for pies on line — top pan is not touching ice and water below - also pie is 64 F - 2 hrs out on line - will discard at 70 F											
	Watch items on block - sausage losing temp - ambient heater temp 181											
	address any maint											
		<u> </u>			in ice							
	eneral detailed clea	<u> </u>										
Received by:	eneral detailed clea		1		Title: Person In Charge/ Owner							
(signature)	eneral detailed clea ream corn in bag bre		Print:									
Inspected by: (signature)	eneral detailed clea ream corn in bag bre	/e	Print:									
Eve 03 Frie 45 To 42/45 Ge 38 Cre Received by:	Every 4 hrs and w r sanitized ! / had been all day - 03 Fried Okra - 98 -138 f fried one hour ago 143 in steam table 45 To address any maint issues to ceiling etc 42/45 General detailed cleaning under behind and around equipment 38 Cream corn in bag brewing thawed wedged into side of bus tub not in ice Breeived by:											