Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
K V	Allergy policy/training Vomit clean up Employee health
	Employee health

	ate:	0/0	20	^^	Time in:	Time out:		ense/Per			.:1	٠.	ء ما		اء ماء م		s Food managers	Page 1 of	2
					10:26	12:14 2-Follow U		eea Complair	<u> </u>	_			tion) =г	posted 5-CO/Cons	11 trustion	6-Other	TOTAL/SCO	
Es	stabli	ishme	ent l	Nam	ne:	2-Follow U	Contact/C			<u> </u> 4-1	inves	uga	uon		* Number o	f Repeat Viola	tions:	TOTAL/SCO	KE
-		nans			9	Pe	Don est control :			Нос	od		Gre	ase	e trap / waste oil	of Violations C	Follow-up: Yes	15/85/	/B
	1 E I	-30				SDS	S monthly compliance			11/15	5/202		Les	100	00 07/13-22 / gle	ns	No		
M					Out = not in conpoints in the OUT box for our	npnance each numbered it	tem	Mark 🗸		ropria	ate bo	x for	IN, N	Ю,	NA, COS		rk an 🗸 in appropri	olation W- Wate ate box for R	ch
Co	ompli	iance	Stat	tus	Prior	rity Items (3	Points) vio	lations 1	Requir	_			Corre Statu	_	ive Action not to	exceed 3 da	ys		_
O U T	I N	N O	N A	C O S	Time and Tem	perature for Fo			R	O U T	I N	N O	A	C O S		Empl	oyee Health		R
W				3	1. Proper cooling time at Discussed bea	nd temperature				1				3	12. Managemen		yees and conditional	employees;	
					2. Proper Cold Holding						_						nd exclusion; No dis	charge from	_
	~				2. Proper Cold Holding	temperature(41	17 43 1)				~				eyes, nose, and To post pos	mouth		charge nom	
3				/	3. Proper Hot Holding to Mac n cheese in hot hold	emperature(135° ling	°F)										ntamination by Har	nds	
		/			4. Proper cooking time a	and temperature	;				1				14. Hands clear	ned and proper	rly washed/ Gloves u	ised properly	
	/				5. Proper reheating proc Hours) Mac n ch	edure for hot ho	olding (165°F	7 in 2					7		15. No bare han		ready to eat foods o		
					•			cords			ľ						,		
W		•			6. Time as a Public Heal Not using for pies Usi	ng as sample o	only						1		16. Pasteurized		eptible Populations ohibited food not of		
					Арр	proved Source						•	/		Pasteurized egg	s used when re			
					7. Food and ice obtained good condition, safe, and			d in											
	•				destruction Ben e K	eith											hemicals		
	/				8. Food Received at prop To always Che	_					/				& Vegetables	_	and properly stored;	Washing Fruits	
					•	from Contami	•			W	•				Water on 18. Toxic substa	ly ances properly	identified, stored an	nd used	+
					9. Food Separated & pro			d		VV	_				Watch stora	ige of spra	У		
W	•				preparation, storage, disp Watch												r/ Plumbing		
3				/	10. Food contact surface Sanitized at 200 p	es and Returnable ppm/temperature	les ; Cleaned ^e Can one	and			/			ļ	backflow device	e	ce; Plumbing install	ed; proper	
					11. Proper disposition of									ī		OVEO ewage/Wastev	vater Disposal Syste	m, proper	+
					reconditioned Disca										disposal Les				
0	I	N	N	C				s (2 Poir	nts) vi	0	I	N	N	C	rective Action w				R
U T	N	0	A	o s	Demonstration 21. Person in charge pre			ledge		U T	N	0		o s			e Control/ Identific		
	/				and perform duties/ Cert			icage,		W	~				27. Proper cooli Maintain Produ	ng method use ct Temperatur	ed; Equipment Ade ^e Discussed	quate to	
	/				22. Food Handler/ no un 11 plus getting new o	authorized persones 2,	sons/ personn	el			~				28. Proper Date Stickers	Marking and	disposition		
					Safe Water, Recor		Food Packag	ge			/						ccurate, and calibrat	ted; Chemical/	
					23. Hot and Cold Water	Labeling available: adequ	uate pressure	. safe							Digital and	<u>d trap stri</u>	-		+
	•				24. Required records ava		•									•	, Prerequisite for O mit (Current/ insp s	-	
	/				destruction); Packaged F Per order					W							(
					Conformance w										Need to p	oost			
					25 Compliance with Va			and							ī	Utensils, Equi	pment, and Vendin		
	/				25. Compliance with Va HACCP plan; Variance processing methods: ma	riance, Speciali obtained for spe	ized Process, ecialized	and		W	✓				31. Adequate has supplied, used	U tensils, Equi andwashing fa	cilities: Accessible a	nd properly	
	•				HACCP plan; Variance processing methods; may 4 times per day	riance, Speciali obtained for spe nufacturer instru taking tem	ized Process, ecialized uctions	and		W	<u> </u>				31. Adequate has supplied, used Watch block	Utensils, Equi andwashing fa king with	cart / another	nd properly within 3 feet	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Melissa Garcia	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Reheated Mac n cheese to 184 F

	ment Name: nans ridge	Physical A		City/State:		e <u>3</u> of <u>2</u>			
Soulmans ridge 691 E I- 30 Rockwall TEMPERATURE OBSERVATIONS									
Item/Location Temp F Item/Location Temp F Item/Location Item/Location Temp F Item/Location Temp F									
Serving line cold wells			Meat on block		Sour cream on line	38			
Bar	nana pudding	39	Pork/ brisket	163-181	Items on stove top				
	Pot salad	38	Sausage / turke	y 148/152	Beans / beans	183-184			
Pies	whole butter milk	53	Drawer unit		Bean mix in ice (add water)	41			
Slic	ed buttermilk	54	Potatoes 8	199-202	Wic				
	Hot wells		Hot holding uni	t 148	Bean mix / chicken	41/41			
Mac n	cheese / green beans	140-145	Brisket / chicke	າ 200/167	Mac n cheese / cubes potatoes	40/40			
	Beans	171	Sausage/ Mac n chees		1011141000	41			
T ₄	AN INCRECTION OF VOLD EC		SERVATIONS AND CORRECT		NS ECTED TO THE CONDITIONS OBSERVED A	MD			
Item Number	NOTED BELOW: All temps take		NI HAS BEEN MADE. YOUR AITER	TION IS DIKE	ECTED TO THE CONDITIONS OBSERVED A	ND			
W	To address accumulat	ion on ve	nt outside						
			estrooms 104 F and going	า นท					
	Soda station cleaned		g	,					
	Confirm air gap at ice								
34	Observed flies in Dish		area and front area						
32	Time to address rusty								
32	•		y stained and scored to b	e discarde	ed .				
	Hot water at 112 and u		•	<u> </u>					
	Sanitizer in red bucket								
7.7				t correct temp	p - storing in container on pan on ice is no	ot working			
!!					tphc and will need to fill out fo	_			
!!			*		lual pies / these are marked samp				
36	Avoid use of wiping clo		•	,	· ·				
03			lly at 122 - removed to rel	neat to 165	5 then will add to line				
	Sanitizer bucket at blo		,						
32	Avoid placing tape of s	stickers o	n knives - makes them dif	icult to cle	ean				
39			on handle to stove and ir						
!!	•				ol down and Mac n cheese etc				
!!			nust track cool down ever						
Cos	To store Sani spray bo		'						
			address - protecting item	s under wi	ith lids / to cover okra				
!!	•	·	· · · · · · · · · · · · · · · · · · ·		ibs 41-42 / need to expedite of	uickly			
!!	These were removed this m	orning and	placed on prep table in kitchen a	80 and wrap	oped then placed back into the wic near	the door			
	Avoid placing these by	the doo	on a box of raw meat - s	hould be c	on rack - EXPEDITE quickly				
32/37	New to address peelin	g parts to	ceiling over front line						
10/32	Need to store can ope	ner clear	n - replace blade						
45	·								
45									
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner	r			
Inspected (signature)	See above Inspected by: (signature) Kelly kirkpatrick RS Samples: V. N. # collected								
	1,0000		,		Samples: Y N # collec	ted			