r e q Follo	u w	ir	e c		of \$50.00 is after 1st	-		City of	Rock	Ś		In	spo	ecti	ion Report		Vomit clea Employee	olicy/trainir In up	ng
	Date:         Time in:         Time out:         License/P           12/15/2020         2:00         3:13         Food						ermit #							st. Type	Risk Category	Page <u>1</u> of _	2		
Pur	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						aint		Inve	estiga	atio	n	5-CO/Constru		6-Other	TOTAL/SCO	RE		
					ne: Q (1-30)		Con Don	tact/Owner	Name:						<ul><li>★ Number of Re</li><li>✓ Number of V</li></ul>			10/00/	/ ^
Phy I-30	sica	ıl A	ddro	ess:			est cont S 11/16			Ho 04/2	od 2020				e trap : //2020		Follow-up: Yes	10/90/	A
					Status: Out = not in co	$\frac{1}{1} = in$	complia	ance N	$\mathbf{O} = \text{not}$						oplicable $COS = co$			lation W- Wate	ch
Marl	k th	e ap	prop	oriate	points in the OUT box for Prio										D, NA, COS tive Action not to ex		fark an <b>v</b> in appropria ays	ate box for <b>R</b>	
0	Compliance Status         Time and Temperature for Food Safety           0         I         N         N         C           U         N         O         A         O						R	C O U	Î	ompliance I N N O		С	Employee Health				R		
Т		O     A $O$ $(F = degrees Fahrenheit)$ I     I. Proper cooling time and temperature						Ť		-	A	Š	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			employees;	-		
				2 Proper Cold Holding temperature(41°E/45°E)						r				13. Proper use of restriction and exclusion; No discharge from				_	
•	/		2. Proper Cold Holding temperature(41°F/45°F) Watch ice baths						~				eyes, nose, and mouth Screening at arrival						
3		3. Proper Hot Holding temperature(135°F) Discussed using tphc ( turkey )						Preventing Contamination by Hands				ıds							
•	4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gl			erly washed/ Gloves u	sed properly								
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						1				alternate method pr	operly fo	th ready to eat foods o ollowed (APPROVED						
	6. Time as a Public Health Control; procedures & records To discuss											Gloves or uter Hi		sceptible Populations					
	Approved Source							16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required					fered	Γ					
•	<ul> <li>7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</li> </ul>						<u> </u>				Cooking								
•	/				8. Food Received at pro	oper temperature	•				~				17. Food additives; & Vegetables Water only	••	d and properly stored;	Washing Fruits	
				I	Protection	n from Contami	nation				~				18. Toxic substance Watch labels	es proper	ly identified, stored an	d used	T
•	<ul> <li>9. Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting Good organization</li> </ul>					Water/ Plumbing													
•	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature 200/50-100					3					19. Water from app backflow device <b>Air gap</b>	proved so	urce; Plumbing install	ed; proper					
		/			11. Proper disposition reconditioned <b>Doe</b>	of returned, prev sn't retur	<sup>iously s</sup> N	erved or			~					age/Wast	ewater Disposal System	m, proper	
0	I	N	N	С	Pri	iority Founda	ation I	tems (2 Po	oints) v	iola 0		Req N	_	Cor	rrective Action with	in 10 da	ys		R
U T	N	0	A	O S		n of Knowledge				U T	Ν	0	A	O S	Food Te	emperati	ure Control/ Identific	ation	
•					21. Person in charge pr and perform duties/ Ce 1 cfm 22. Food Handler/ no u	rtified Food Mar	nager (C	CFM)			~				<ul><li>27. Proper cooling n</li><li>Maintain Product T</li><li>28. Proper Date Ma</li></ul>	l'emperatu		quate to	
┡					2.food handlers	-					~				Great	e	, accurate, and calibrat	ed; Chemical/	+
					Safe Water, Reco	Labeling					~				Thermal test strips Digital therm		est strips		
ŀ					23. Hot and Cold Wate						T	1 1				-	nt, Prerequisite for O	-	
			~		24. Required records a destruction); Packaged		ck tags	; parasite			~				30. Food Establish Posted	iment Pe	ermit (Current/ insp s	ign posted )	
					Conformance 25. Compliance with V	with Approved					1						uipment, and Vendin facilities: Accessible a		
			~		HACCP plan; Variance processing methods; m	e obtained for sp	ecialize	d		w	~				supplied, used	U	needs soap	nu property	
					Con	sumer Advisor	y			w					designed, construct	ed, and u	tact surfaces cleanable	- <u>-</u>	
•					26. Posting of Consum foods (Disclosure/Rem Ingredients by requ	inder/Buffet Pla					~				33. Warewashing F Service sink or curt	acilities; b cleaning	<b>ess anything in</b> installed, maintained, g facility provided	used/	
	-				Core Items (1 Poin		Requir	e Corrective	e Action	Not	t to E	Excee	ed 9	0 Da		on , Whi	ichever <u>C</u> omes First		<u>ما</u> سس
	I N	N O	N A	C O S	Prevention	of Food Contar	ninatio	n	R	O U T	N	N O	N A	C O S		Food	I Identification		R
1				5	34. No Evidence of Ins animals Flies	sect contamination	on, rode	nt/other		_		~		5	41.Original contain	er labelir	ng (Bulk Food)		Τ
w	/				35. Personal Cleanlines Watch type (	ss/eating, drinkir Of drink	ng or tob	oacco use			<u> </u>	<u> </u>				Phy	sical Facilities		
W	/				36. Wiping Cloths; pro Watch on wais	perly used and s	tored kets			1					42. Non-Food Cont	tact surfa	ces clean		Г
w	/				37. Environmental con Watch small a	tamination					~				43. Adequate ventil Watch	lation and	d lighting; designated a	areas used	
Ħ		~			38. Approved thawing				$\uparrow$	1	1					efuse pro	perly disposed; faciliti	es maintained	┢
	<u>_</u> 1		_		Prop	er Use of Utens	ils			1						ies install	ed, maintained, and cl	ean	1
W					39. Utensils, equipmen dried, & handled/ In us					Ē	~				46. Toilet Facilities Equipped	s; properl	y constructed, supplied	l, and clean	1
		_	_	_	40. Single-service & si	×1 1	5			-	ľ	-	_	—	47. Other Violation	15			+
					and used		Ŷ					~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Cody Marsh	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

Establish	nent Name: NANS	Physical A		City/State:		2_of					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	Temp F	tem/Location Temp F						
	warmer	<u>remp r</u>	Hot wells		Ice bath	<u>remp r</u>					
	Turkey	124	G Beans / pot /	142/141	Meat/ pico	41/37					
Mac	n cheese/ pot	140/138	Beans/ Mac n cheese	139/136	Wic						
	Gravy	136	Drawers		Items on cart						
	Brisket	146	Baked pot	180's	Brisket / ribs	41/40					
Bloo	ck just loaded		Cold wells		Turkeys / cut potatoes	39/39					
	112-127		Banana pudding	39	Wif	6					
Cold	wells sour cream	38	Slaw	39							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIV		NS CTED TO THE CONDITIONS OBSERVED AI	ND					
Number	NOTED BELOW:										
Covid											
	Hot water at hand sink -132 F watch (one hand sink in rear is not being used untilNew soap dispenser is received)										
w	(2 working and equipped hand sinks available) Watch use of waist and pocket towels as they can belo spread microorganisms around - used ONLX for bot items										
W	Watch use of waist and pocket towels as they can help spread microorganisms around - used ONLY for hot items Avoid use of any employee drink that involves, removing a cap with hands										
W	Avoid use of any employee drink that involves removing a cap with hands Avoid extended bot storage in plastic thin containers										
	Avoid extended hot storage in plastic thin containers Meats on block less than 1 hr / to be used within 2 hrs - might be best option as transferring back and forth to keep warm										
	When it falls below 135 Must also confirm it to be reheated to 165 Fin 2 hrs unit holding 154 F ambient (will be used before time)										
Cos					ch as it is over 100Ppm - dilute						
	-	-	y -200 ppm ( this has a covi								
	Discussed thermo sto			Ŭ							
W	Watch items on ice bath as	top portion	will increase in temp - currently 10	Degrees h	igher on top and 41 on bottom (cabba	ge meat)					
	(All will be used within	2 hrs) to	p goes first - keeping stirred	l consiste	ently should prevent						
	Watch what is stored u	under co	ndensation in wif (pipe in re	ar) to add	dress						
W	Label allSpray bottles	- purple l	iquid hanging on chemical	shelf							
34	Flies in kitchen										
19		-	ipe over drain behind ice m								
42/45											
	Dishmachine at 50-10										
W	Keep an eye on scrub brushes and replace when needed										
45	Address peeling ceiling over prep table behind line										
45	Dust air vents where needed /										
	Turkey on block and inside Warner not at hot holding temp - to address or to use TPHC as a formal method										
	Need lids on dumpster and drain plug										
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner						
Inspected (signature)		- -	Print:								
		uruk			Samples: Y N # collect	ed					
Form EH-06	6 (Revised 09-2015)										