

Retail Food Establishment Inspection Report

Followup Inspection Fee of \$50.00 after the first followup

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 6/21/23	Time in: 10:00	Time out: 12:30	License/Permit # Food5169	CPFM 3	Food handlers 5	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Soulmans Ridge			Contact/Owner Name: Ashley Young		Number of Repeat Violations: <u>4</u> Number of Violations COS: <u>2</u>		15/85/E
Physical Address: 691 E 130 Rockwall, Tx		Pest control : SDS Pest 5/8/23	Hood 3/20/23	Grease trap / waste oil Luquid Management 5/23/23 1000	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
	3			✓			3				★
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	3				★		✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓								✓		
	✓						✓				
							✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
							2				★
	✓						2			✓	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓						1				
	1				★		1				
	✓						✓				
Proper Use of Utensils							1				
	✓						✓				
	✓								✓		

