Followup fee of \$50.00 after initial Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Employee health

Date: Time in: Time out: License/Permit # Food handlers Food managers   Page 1 of 2																	
11/13/2023 12:08 12:44 FS 9035 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint									4-Investigation			<u>.                                     </u>	Pp 5-CO/Construction	Pp 6-Other	TOTAL/SCORE		
Es	Establishment Name: Contact/Owner N									4-investigation		и ј	* Number of Repeat Vio ✓ Number of Violations	lations:	TOTAL/SCORE		
_	Speedys (convenience store)  Physical Address:  Pest control:								Hood Greas			G	reas	e trap :/ waste oil	17/83/B		
	407 s Goliad Commercial company  Compliance Status: Out = not in compliance IN = in compliance N								Na			Na	ı	No □ Pics			
Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site No = not observed NA = not applicable COS = corrected on site Nark under the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the No = not observed NA = not applicable COS = corrected on site Nark under the Nark und																	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days  Compliance Status  Compliance Status																	
O U	O I N N C Time and Temperature for Food Safety						R	U	) I	N	N	C 0	Employee Health				
T		(F = degrees Fahrenheit)  1. Proper cooling time and temperature						Т	T S 12. Management, food employees and conditional em				employees;				
							Ш		V				knowledge, responsibilities,				
	2. Proper Cold Holding temperature(41°F/45°F) See							V	V				13. Proper use of restriction eyes, nose, and mouth		charge from		
			<b>/</b>		3. Proper Hot Holding tempera	ture(135°F	F)	$\forall$		Poster needed at hand sink  Preventing Contamination by Hands					nds		
			•		4. Proper cooking time and tem	perature		+		14. Hands cleaned and properly washed/ Gloves used							
					5. Proper reheating procedure f	or hot hold	ling (165°F in 2			15. No bare hand contact with ready to eat foods or appr					or approved		
			~		Hours)						/			alternate method properly fo No food handling	llowed (APPROVED	YN)	
			/		6. Time as a Public Health Con	trol; proce	dures & records							Highly Sus	ceptible Populations		
					Approved	Source						/		16. Pasteurized foods used; Pasteurized eggs used when		fered	
					7. Food and ice obtained from a		ource: Food in								•		
3					good condition, safe, and unade	ılterated; p	parasite								Chemicals		
					destruction Damages ou  8. Food Received at proper term		storner area	$\vdash$		T			1	17. Food additives; approved	and properly stored:	Washing Fruits	
	~	NonTCS									~		& Vegetables		,		
	Protection from Contamination								V	1			18. Toxic substances proper Low	ly identified, stored an	d used		
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						П						-	Water/ Plumbing		
					10. Food contact surfaces and I		s · Cleaned and	Н						19. Water from approved so		ed: proper	
	~				Sanitized at Na ppm/ter		s, cleaned and		٧	٧				backflow device Air gap at three con	_		
		. /			11. Proper disposition of return reconditioned	ed, previo	usly served or							20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper	
						2 1 4						Щ	L				
0	I	N	N	C	•			ints) R	C	) I	N	N	C	rective Action within 10 da		R	
U T	N	0	A	O S	Demonstration of Kno				T		0	A	o s		ire Control/ Identific		
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				quate to						
Pp  22. Food Handler/ no unauthorized persons/ personnel Pp									/		28. Proper Date Marking and	d disposition					
Safe Water, Recordkeeping and Food Package									Ť		29. Thermometers provided, Thermal test strips	accurate, and calibrat	red; Chemical/				
	Labeling					L	Non Tcs now										
	~	23. Hot and Cold Water available; adequate pressure, safe 112 and up			Ш							t, Prerequisite for O					
	/	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial					V	1			30. Food Establishment Pe Posted	rmit (Current/ insp s	ign posted )				
					Conformance with Ap									Utensils, Eq	uipment, and Vendin	0	
				Ī	25. Compliance with Variance, HACCP plan; Variance obtains	ed for spec	ialized			,  -				31. Adequate handwashing f supplied, used	facilities: Accessible a	nd properly	
					processing methods; manufactu	ırer instruc	etions		2					To clean			
					Consumer A	Advisory			2	<u>.</u>				32. Food and Non-food Con designed, constructed, and u		e, properly	
					26. Posting of Consumer Advis	sories; raw	or under cooked							See attached 33. Warewashing Facilities;	installed, maintained,	used/	
			•		foods (Disclosure/Reminder/Bu	ıffet Plate)	/ Allergen Label				<b>'</b>			Service sink or curb cleaning	g facility provided		
0	ī	N	N	С	Core Items (1 Point) Vio	lations R	equire Corrective	Actio	n No				0 Da	ys or Next Inspection , Whi	chever Comes First	R	
U T	N	0	A	o s	Prevention of Food				T.	JN			o s		Identification	K	
1					34. No Evidence of Insect cont animals Cleaning and hall a	t front do	or / flies	$oxed{oxed}$			/			41.Original container labeling	ng (Bulk Food)		
1					35. Personal Cleanliness/eating	, drinking	or tobacco use							Phys	sical Facilities		
	/				36. Wiping Cloths; properly us				1					42. Non-Food Contact surface See	ces clean		
1					37. Environmental contaminati Condensation / de	on frost		П	1					43. Adequate ventilation and Lights out in wic / exc			
	38. Approved thawing method				$\Box$	٧	٨				44. Garbage and Refuse prop New dumpster						
	<u> </u>				Proper Use of	of Utensils			1	+-	1			45. Physical facilities install See attached	ed, maintained, and cl	ean	
4					39. Utensils, equipment, & line dried, & handled/ In use utensi				1					46. Toilet Facilities; properly	y constructed, supplied	d, and clean	
1					See  40. Single-service & single-use		-	Щ	Ľ		-			See 47. Other Violations			
1					and used Cardboard r				1					See			
		_						1									

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Aziz Hirani	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish: Spee	ment Name: dvs	Physical Add	<sub>lress:</sub> outh Goliad		ty/State: Rockwall	License/Permit # Page 2 of 2 9035						
Орсс	ays .	+01 / 3	TEMPERATURE OF			0000						
Item/Loc	ation	Temp F	Item/Location	<u> </u>		Location	Temp 1					
Ice cre	eam unit	-13										
	\	10										
	Wic											
	35-39 F											
T4	I		ERVATIONS AND CO									
Item Number	AN INSPECTION OF YOUR EN NOTED BELOW: all temps F	STABLISHMEN	T HAS BEEN MADE. YOU	R ATTENTIO	ON IS DIRECTED 1	TO THE CONDITIONS OBSI	ERVED AND					
W	Need to keep lids on dumpster - lids present now											
	No plans to prepFood											
	All prepackaged											
37	Using reddy ice - need to defrost unit											
47	Eliminate floor storage in wic											
40	Eliminate cardboard on floor under racks in wic											
45	Need to scrub floor in wic											
42	Need to dust fan guards in wic											
42	Need to clean shelvin	g in store v	vhere needed									
07 Need to discard fairlife milk on end cap dated sept 9/2019 and also dated sept 2023 and sunyD apr 2021 / need												
	Not using soda statio	n / or any f	ood equipment									
W	To provide air gap at t					is time						
W	To provide hot water v			BUT is a	vailable							
32/46	•											
46	Need paper towels at hand sink in restroom / door to be self closing											
	Hot water 106 F in restroom											
34/	Storage around hand sink is a potential for vermin harborage											
	Hot water at front hand sink 112 and going up  Need to clean equipment not used / best to remove what you are not using											
39	• • •		ed / best to remove	what yo	ou are not usi	ng						
42/46						f the a function in factors						
35	Must separate customer food from employee food etc / owner indicates the top of the freezer is for personal food only											
	Owner indicated that items on end cap are all returns / should not be available to customers / must remove - to											
	Post sign indicating damages only NOT for SELL OR TOUCH											
	Store needs repair to floor / walls etc maintenance throughout											
	Citie noda ropan to noon / wano oto maintenanoe unougnout											
Received	by:		Print:			Title: Person In Charg	ge/ Owner					
(signature)	See abov	/e										
Inspected			Print:									
(signature)	Kelly kirkpo	atrick'	RS									