Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kitFollowupCity of RockwallVomit clean upEmployee health									olicy/trainin an up	ng							
	Date: Time in: Time out: License/Per 05/22/2024 1:22 2:18 Poste							d permit 2022						ood handl Ja	Food managers	Page $\underline{1}$ of _	2
Purp	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						aint	4-Investigation 5-0			5-CO/Constru	5-CO/Construction 6-Other 701			RE		
	Establishment Name: Contact/Owner N Speedy Aziz Hirani						Name:					nber of Repeat Violations: nber of Violations COS:					
Physical Address: Pest control : 2407 s Goliad suite A Commercial as needed					d						Follow-up: Yes	18/82/	В				
	Co	mplia	nce	Status: Out = not in co	ompliance IN = in co	mpliance N	$\mathbf{O} = \text{not } \mathbf{c}$	bser			A = r	not ap	oplicable COS = co	orrected or	n site \mathbf{R} = repeat vic fark an \mathbf{X} in appropriat	plation W-Wate	ch
Mark	the	approj	oriate	e points in the OUT box for	r each numbered iten	n Mark		-					, NA, COS tive Action not to exe			e box for R	
Compliance Status Time and Temperature for Eood Safety 0 I N C Time and Temperature for Eood Safety						R	0	I	ianco N O		С					R	
T	U N U A U (E deemes Eshumbait)					U T							employees:	-			
								~				knowledge, responsibilities, and reporting					
r	•			2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		~	3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hand					nds				
		~		4. Proper cooking time	and temperature			14. Hands cleaned and properly washed/ Gloves us						used properly	Τ		
				5. Proper reheating procedure for hot holding (165° F in 2 Hours)					15. No bare hand contact with ready to eat for alternate method properly followed (APPRC				llowed (APPROVED				
	6			6. Time as a Public Health Control; procedures & records					Gloves if never handling food Highly Susceptible Popul								
	<u> </u>		1	Approved Source					16. Pasteurized foods used; prohibited food Pasteurized eggs used when required							fered	
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial										(Chemicals		
V	•			8. Food Received at pro							~		17. Food additives; & Vegetables	approved	d and properly stored;	Washing Fruits	Τ
			I	Protection	n from Contamina	tion		W					18. Toxic substance Watch storage		ly identified, stored ar	nd used	+
r				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing					ter/ Plumbing			
Ν				10. Food contact surface Sanitized at0	ces and Returnables ppm/temperature	; Cleaned and lothing used to warewsdh			~				19. Water from appr backflow device City approv		urce; Plumbing install	ed; proper	
	v	/		11. Proper disposition or reconditioned Disc	of returned, previou	sly served or			~				20. Approved Sewa disposal	ige/Waste	ewater Disposal Syste	m, proper	
		-	L			on Items (2 Po				_			rrective Action withi	in 10 da	ys		
O I U N T		N N D A	C O S	Demonstration	n of Knowledge/ P	ersonnel	R	O U T	Ν	N O	N A	C O S	Food Te	emperatu	re Control/ Identific	cation	R
W				21. Person in charge pr and perform duties/ Ce Only pp							~		27. Proper cooling r Maintain Product Te		sed; Equipment Ade	quate to	
W				22. Food Handler/ no u Only pp	inauthorized person	s/ personnel				~			28. Proper Date Ma	rking and	d disposition		
				Safe Water, Reco	ordkeeping and Fo Labeling	od Package		W	~				Thermal test strips		accurate, and calibrat	ed; Chemical/	
V	•			23. Hot and Cold Wate See RR	er available; adequa	te pressure, safe							-		nt, Prerequisite for O	peration	
r				24. Required records av destruction); Packaged Commercial	Food labeled			N	~				See attache	ed ne			
				25. Compliance with V		d Process, and							31. Adequate handv		acilities: Accessible a		-
		~		HACCP plan; Variance processing methods; m				2					^{supplied, used} One in fron				
				Con	sumer Advisory			2					designed, constructe	ed, and u lition			
		~		26. Posting of Consum- foods (Disclosure/Rem Emailed him new po	inder/Buffet Plate)/			2					33. Warewashing Fa Service sink or curb Not set up	acilities;	installed, maintained, g facility provided	used/	
		JN		Core Items (1 Poin	nt) Violations Re	quire Corrective	e Action	Not 0		XCee N	ed 9 N	0 Da C		on , Whi	chever Comes First		R
O I U N T			C O S		of Food Contamin		K	U T	Ν	0	A	o s			Identification		ĸ
1				34. No Evidence of Ins animals See	,						~		41.Original contained	er labelir	ng (Bulk Food)		
	1			35. Personal Cleanlines	0. 0									v	sical Facilities		
/			L	36. Wiping Cloths; pro Using spray		ed		1					42. Non-Food Conta See				\perp
1			_	37. Environmental cont Time to defros	st freezer				~				<u>^</u>		l lighting; designated		\bot
	V			38. Approved thawing	method			W					Watch dumps	ster î	perly disposed; faciliti		
-				Prop 39. Utensils, equipmen dried, & handled/ In us				1	~				See		ed, maintained, and cl y constructed, supplie		-
			-	See 40 Single-service & size	· 1 1 5					~			47. Other Violations	s			+
[']				and used See						•							

Retail Food Establishment Inspection Report

City of Rockwall

(Printed / Covid Aziz Hirani	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishn Speed	nent Name:	Physical Address: Goliad			City/State: Rockwal	I	License/Permit # Page 2 of _		of <u>2</u>		
opeet	ayo	Conac	TEMPERATUR	RE OBSERVA		<u> </u>	100000	L			
Item/Loca	tion	Temp F	Item/Location		Temp F	Item/Locat	on		Temp F		
Reddy	ice		Naked	juice.	32						
D	eep freezer	-19									
	Wic										
	Wic	34/40 j									
			SERVATIONS AND								
Item Number											
	No changes										
34	Watch gaps at doors										
37	To defrost reddy ice unit										
45	Address floor storage in wic										
40	Remove card board on floor in wic										
45	Need to clean floor										
42	Need to clean shelves in wic										
42	Need to dust fans in wic										
	Not cooking foods anymore										
39	To removed unneeded	l equipme	ent or clutter								
46	Restroom out of order	to custo	mers								
42/45/46	Restroom smells like u	urine nee	d to scrub								
46	Soap but no towels in	tr									
45	Concrete is soaked in	urine / h	ot water 110								
33	3 comp sink water turr	ned off as	well as mop sir	nk : must be	e ready to	use					
31/33	To scrub both before u	ising / mo	op and handsink								
	Clean out area next to	3 comp	items stacked o	n the grou	nd						
42/45	Need to scrub all shelv	/ing on s	as ones floor								
42/45/34	Old equipment on site	needs to	be cleaned								
40	Removed filled boxes on shelving replace with plastic										
34	Clutter around handsink attract vermin										
	Soap and towels provi	ded at ha	and sink								
39/	Too much clutter										
	Personal items on freezer										
42/45	Deep cleaning throughout										
Tcs	Still selling naked juice										
	Candy appears to be labeled correctly										
Received (signature)	Aziz Hira	ni	Print:				Title: Person In Charge/ (Owner			
Inspected (signature)	^{by:} Kelly Kírkpo	ıtríck	$\mathcal{RS}^{\text{Print:}}$				Samples: Y N #	collected			
	(Povisod 09, 2015)		I								