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

## Retail Food Establishment Inspection Report

Z	First aid kit
	Allergy policy/training
	Vomit clean up
	Employee health

Date <b>11</b> /		/20	21	Time in: 11:28	Time out: <b>11:56</b>		ense/Permit 903						Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Pur	pose	of In	spec	tion: 1-Routine	2-Follow Up	3-C	omplaint	4-	-Inve	stiga	ation	1 [	5-CO/Construction	6-Other	TOTAL/SCORE
		ment		ne: enience store		Contact/C Aziz	Owner Name	:					<ul><li>★ Number of Repeat Viol</li><li>✓ Number of Violations</li></ul>		0/00/4
		Addre				control:		Ho Na	od				e trap :	Follow-up: Yes	8/92/A
	Co	mplia	nce S	Status: Out = not in co.	$\frac{\mathbf{IN} = \text{in co}}{\text{ompliance}}$	mercial cor ompliance	<b>NO</b> = no	<u> </u>	rved	N/	Na		plicable <b>COS</b> = corrected or	No ☐ POC  a site R = repeat vio	olation W-Watch
Mark				points in the <b>OUT</b> box for	each numbered iter	m	Mark V in a			ox fo	r IN,	NO,		ark an vin appropri	
		ce Sta							ompl				we Action not to exceed 3 to	uys	R
						R	U	N	0	A	o s	Emp	ployee Health	K	
	1. Proper cooling time and temperature							./				12. Management, food emple knowledge, responsibilities,		employees;	
$\vdash$	2. Proper Cold Holding temperature(A1°F/ 45°F)						-					13. Proper use of restriction		charge from	
	2. Proper Cold Holding temperature(41°F/ 45°F)  Non Tcs							/				eyes, nose, and mouth	and energion, 110 dis	enange nom	
		/		3. Proper Hot Holding t	temperature(135°F	F)			<u> </u>		<u> </u>		Preventing Co	ontamination by Han	nds
		~		4. Proper cooking time	and temperature				/				14. Hands cleaned and prope	erly washed/ Gloves u	ised properly
				5. Proper reheating prod	cedure for hot hold	ding (165°F	in 2						15. No bare hand contact wit		
		/		Hours)	11.0	1 0				•			alternate method properly for	llowed (APPROVED	) Y <sub>.</sub> .N <sub></sub> )
		/		6. Time as a Public Hea	alth Control; proce	edures & re	cords							ceptible Populations	
					proved Source						~		16. Pasteurized foods used; p Pasteurized eggs used when		fered
				7. Food and ice obtained good condition, safe, and destruction Comme	nd unadulterated; p		d in						(	Chemicals	
	,			8. Food Received at pro					Τ				17. Food additives; approved	l and properly stored;	Washing Fruits
Ľ											~		& Vegetables Only non Tcs PP		
					n from Contamina				/				18. Toxic substances properl	ly identified, stored an	nd used
l				<ol><li>Food Separated &amp; preparation, storage, dis</li></ol>		l during foo	d						Wat	er/ Plumbing	
	/			10. Food contact surfact Sanitized at		s; Cleaned	and	V	V			ł	19. Water from approved sou backflow device Slow drain	urce; Plumbing install	ed; proper
				11. Proper disposition of reconditioned	of returned, previou	usly served	or		./			İ	20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper
				Dvi	· · · '4 · F · · · · · 1 · 4 '	-		.,	tions	Pag	wina	C			
						ion Itome	(2 Dointe)							u a	
	I I	N N A	C O S	Demonstration	n of Knowledge/ P	Personnel	R	O U T	I	N O		C O S	rective Action within 10 day Food Temperatu	ys nre Control/ Identific	eation
U			О	Demonstration 21. Person in charge pre and perform duties/ Cer Prepackaged onl	n of Knowledge/ P esent, demonstration rtified Food Manag	Personnel on of know ger (CFM)	ledge,	O U	I	N	N	C 0	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu	re Control/ Identific sed; Equipment Ade are	cation
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Aziz Hirani	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loc		S Goli	uu	1 1100	kwall	9035					
\ \ /: a	cation	Temp F	Item/Location	Te	mp F Item/	Location	Temp 1				
Wic											
	20/24/25										
_	29/34/35										
Ice	cream freezer	-3/-4									
		0.10	CEDIA FIONG AND	CODDECTVE	CTT ON I						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND NT HAS BEEN MADE.			TO THE CONDITIONS OBSI	ERVED AND				
Number	NOTED BELOW:										
	Nonfood prep only pre	packed									
42/45											
42	Clean on top of all free	ezers use	d as counters ar	nd counters							
	Hot water 100 F										
W	Slow draining sink										
31	Need paper towels at		(								
45	Clean air vents where			amia / ata Al I							
	No using beverage station, Ice machine / soft serve / etc ALL OUT OF ORDER										
37	Using reddy ice  Need to defrost ice storage unit										
42/45				d shelving							
72/70	Avoid using cardboard		s iair gaaras ari	a one wing							
43	lights in wic only partia		 na								
	Not using three comp		<u> </u>								
	This area is to be clea										
46	Restroom needs new toilet lid										
46	Detailed cleaning in re	strooms	needed								
46	Need paper towels in	restroom									
COs	Best to move food bow	s of nood	les etc from unde	er soap and dete	ergent etc /	moved over anothe	r isle with food				
47											
!!	Must call me prior to d	oing any	new food prep e	etc							
Received	l by:		Print:			Title: Person In Char	ge/ Owner				
(signature)	See above	e/e					-				
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mspecie	77 77 77 77										