\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date 01 /)/2	02	23	Time in: 7:59	Time out: 10:20)	FS93							6 Page 1 or	f_2_
Esta	blisł	men	ıt N	am		2-Follow		3-Complaint act/Owner N		4-]	Inve	stig	atior	1	5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE
Phys	ical	Add	lres	s:	s breakfast / kitche		Pest contr	rol :		Hoo	od				V Number of Violations COS: ase trap: waste oil : Follow-up: Yes 3/97	Α
2601	Co	mpli	iano	e St	tatus: Out = not in con	npliance IN =	in complia	nce NO	$\mathbf{O} = \text{not } \mathbf{c}$				A = n	ot ap	pplicable $COS = corrected on site R = repeat violation W-Wa$	atch
					points in the OUT box for o					e Im	ımed	liate	Cor	rect	O, NA, COS Mark an In appropriate box for R tive Action not to exceed 3 days	
O I			V	C O	Time and Tem			ety	R	O U	ompl I N	ianco N O	Stat N A	tus C O	Employee Health	R
T				S	(F = de	grees Fahren nd temperatu				T				S	12. Management, food employees and conditional employees;	
	·				2. Proper Cold Holding	tamparatura	41°E/ 45°E	2)			'				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
3					1 refrigerator	temperature(4	41 F/ 43 F	F)			~				eyes, nose, and mouth Emailed to post at hand sink	
V	/			Ì	3. Proper Hot Holding to	emperature(1	35°F)								Preventing Contamination by Hands	
	ı				4. Proper cooking time a Using table oven						/		14. Hands cleaned and properly washed/ Gloves used properly Gloves			
	·				5. Proper reheating proce Hours)	edure for hot	holding (1	165°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_)	
v	/				6. Time as a Public Heal Buffet and tphc form has	Ith Control; p	procedures	& records							Highly Susceptible Populations	
					Арр	proved Sour	ce						_		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained										Precooked	
·					good condition, safe, and destruction Bn e Ke	d unadulterat ith	ed; parasit	e							Chemicals	
					8. Food Received at prop	per temperatu	ıre								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	,
					Checking temp	from Conta	mination								Tested veggie wash 18. Toxic substances properly identified, stored and used	_
	_				9. Food Separated & pro	otected, preve	ented durin	ig food							Watch	
r					preparation, storage, disp			onad and							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper	
v	1				Sanitized at 200 p			eaned and			~				backflow device City approved	
	·				11. Proper disposition of reconditioned Disca	f returned, pro	eviously se	erved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	ļ							tems (2 Po							rrective Action within 10 days	
O I U I T		N N O A	4	C O S	Demonstration	of Knowleds	ge/ Person	mel	R	O U T	I N	O	N A	C O S		R
v	/				21. Person in charge pre and perform duties/ Cert								/		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No left overs	
-	/				22. Food Handler/ no un	authorized po	ersons/ per	rsonnel			_				28. Proper Date Marking and disposition	+
					Safe Water, Recor	dkeeping an				W					If not using within 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	+
	/		T		23. Hot and Cold Water See	Labeling available; ad	lequate pre	essure, safe		VV					New test strips out of date to replace	
					24. Required records ava	ailable (shells									Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
r					destruction); Packaged I						•				2023 posted	\perp
			T		25. Compliance with Va	riance, Speci	ialized Pro	cess, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
r					HACCP plan; Variance processing methods; mathogged			.1			/				supplied, used Equipped	
						umer Adviso	ory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	\dagger
			T		26. Posting of Consumer										Watch and replace thin cutting boards 33. Warewashing Facilities; installed, maintained, used/	+
·					foods (Disclosure/Remir Buffet sign posted / v	watch nuts									Service sink or curb cleaning facility provided Confirmed both (primed machine)	\perp
O 1 U 1		N N		C O					Action R	О	I	xceo N O	ed 90 N A	С		R
T		O A		S	Prevention o 34. No Evidence of Inse	ct contamina	tion, roder	nt/other		T U	N	°	A	o s	41.Original container labeling (Bulk Food)	
W				-	animals Watch mop a 35. Personal Cleanliness							•			Physical Facilities	
	/				36. Wiping Cloths; prop	erly used and	l stored				1				42. Non-Food Contact surfaces clean Watch	
–	ı	/			37. Environmental conta	amination					·				43. Adequate ventilation and lighting; designated areas used	+
\top	ı	/			38. Approved thawing n	nethod					~				44. Garbage and Refuse properly disposed; facilities maintained	\dagger
						r Use of Uter					'				45. Physical facilities installed, maintained, and clean Watch	
v					39. Utensils, equipment, dried, & handled/ In use						/				46. Toilet Facilities; properly constructed, supplied, and clean	
_				-	40. Single-service & sin	11			ш						47. Other Violations	_

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: nilll suites breakfast and kitcher	Physical A	ddress: ront trail		ity/State: Rockwal	I	License/Permit # FS 9378	Page 2 of 2				
			TEMPERATURE OBSERV			•						
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Loca	<u>tion</u>		Temp			
Ice we	ell for milk milk temp	40	Butter / cream cheese tp	ohc	61/51							
	Hot holding		Freezer 1 (HT		18							
Sci	rambled eggs	163/165	Refrigerator 1									
Sa	ausage patty	135	Lemon		41							
S	ausage link	139	Butter		41							
Co	ndiment units	Tphc	Refrigerator dai	ry								
	Cheese	53	1/2 and 1/2		45							
	Spinach	59	Milk		44							
		OB	SERVATIONS AND CORREC	TIV	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F											
	Restroom equipped soapTowels / hot water											
	Ice well - watch level and nestling of cartons to keep cold											
	Using tongs and cases with lids for Angeles etc											
	Oatmeal in individual cups to cook and add toppings											
	Using tphc for cream cheese 51/ whipped butter 61 - discarded at end of meal											
	Meals times are 3 hrs											
	Always best to store allergens in front of other toppings											
	Also using tphc for creamers in small pitchers											
	To confirm cooking temps for sausage Pattie's- see below 165 or above											
	Kitchen:											
	Sanitizer bucket -200 but will test at 65-75 F - 200 ppm											
	Discussed water temp for quats											
	Now raw meats cooked - all received precooked											
	Cooking all to 165 or above											
	Hot water 132 F -											
W	Avoid reusing cardboard boxes for not original product											
	Moved Tcs foods to cooler holding 41,f											
02	To have dairy cooler repaired to hold 41 or less											
	Keep an eye on sprayer height over sink adjusted coil to retract above											
	Dish machine low temp to be primed to be at 50-100 ppm - to primed daily before checking											
	Veggie wash tested w											
	Digital thermo used on site - to store with stem clean											
	Placard on machine indicates 120 and hot water is 133 F											
	Test strips are expired for machine											
Cos	Need to close smallGap at back door - watch											
Cos	Best to hang mops inside mop sink to dry - floor under is badly pitted / to move over											
	Tech on way											
Received (signature)	See abov	/e	Print:				Title: Person In Char	ge/ Owner				
Inspecte (signature)		utríck	Print:				Samples: V. N.	# 0011+- 1	1			
511.0							Samples: Y N	# collected	ı			