equ follov	u i u vul	ec		of \$50.00 is after 1st		Cit	ty of F	Roc	kw		In	sp	ect	ion Report		Vomit clea	olicy/trainiı an up	ng
Date: 08/		/20	21	Time in: 1:08	Time out: 2:00		icense/Pe								st. Type	e Low	Page <u>1</u> of _	2
Purp Estab				tion: 🖌 1-Routine	2-Follow U		- Complai /Owner N	30		Inve	estiga	atio	n	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	RE
Stark	ouc	ks N	lort	h Goliad 51380		Starbu	icks	ame:						 ✓ Number of V 			6/94/	Δ
Physi N Goli		Addr	ess:		Eco	st control blab 07/06/	/21		Ho Na	od				se trap : 5/14/21 1000		Follow-up: Yes	0,34/1	
Mark				Status: Out = not in co points in the OUT box for	$\frac{IN}{IN} = in$	compliance tem	NC Mark		t obser					pplicable $COS = column COS$	orrected or M	n site \mathbf{R} = repeat vi lark an $\sqrt{1000}$ in appropr	olation W- Wat	ch
				•				-	ire In	nmed	liate	Co	rrect	tive Action not to ex		*		
Comp O I U N	N	N	tus C O		mperature for F			R			liance N O		tus C O		Fm	ployee Health]
T			s	(F = c 1. Proper cooling time	degrees Fahrenhe and temperature	it)			T		Ŭ		s		-	oyees and conditiona	l employees;	+
	V				-					~				knowledge, respon				
w	•			2. Proper Cold Holding See and wate			am			~				13. Proper use of re eyes, nose, and mo Policy for		and exclusion; No di	scharge from	
		~		3. Proper Hot Holding	temperature(135	°F)									enting Co	ontamination by Ha	nds	
		~		4. Proper cooking time	e and temperature	•				~				14. Hands cleaned	and prop	erly washed/ Gloves	used properly	Τ
		~		5. Proper reheating pro Hours)	ocedure for hot ho	olding (165	°F in 2			~						th ready to eat foods llowed (APPROVE		
	V			6. Time as a Public He No visa timer self Serve	alth Control; pro	cedures &	records			<u> </u>			<u> </u>	Gloves / tong		10 CONTACT	s	
	<u> </u>		<u> </u>		oproved Source					1		~		16. Pasteurized foo Pasteurized eggs us	ds used; j sed when	prohibited food not o		T
				7. Food and ice obtaine good condition, safe, a destruction Flying f	ed from approved and unadulterated		ood in			L		-		All precooked	d	Chemicals		
				8. Food Received at pr	oper temperature	;						./		17. Food additives & Vegetables	; approved	d and properly stored	; Washing Fruits	
				Checking at a								~			es properl	ly identified, stored a	nd used	_
				9. Food Separated & p	n from Contami		ood	_		V				Stored low		•		+
V				preparation, storage, di 10. Food contact surfac			ad and			1			1	10 Water from and		ter/ Plumbing urce; Plumbing instal	lled: proper	
V				Sanitized at 200	ppm/temperatur	e				~				backflow device		-		
	V				arded	-				~				disposal		ewater Disposal Syste	em, proper	
0 I U N	N 0	N A	C O		n of Knowledge			R R	violai O U	Ι	Req N O	N A	Con C C			<i>ys</i> ıre Control/ Identifi	action]
T	•		Š	21. Person in charge pr and perform duties/ Ce	resent, demonstra	tion of kno	wledge,		T		•		Š		method u	sed; Equipment Ad		T
	•			3 and 3 in trainin 22. Food Handler/ no u		sons/ persor	nnel			•				28. Proper Date Ma	*			+
		1	<u> </u>	13 Safe Water, Reco	ordkeeping and l Labeling	Food Pack	age			~				Thermal test strips		accurate, and calibra	ated; Chemical/	
~	/	1		23. Hot and Cold Wate	0	uate pressu	ire, safe			<u> </u>			I	Yes Permit Rec	auiremen	nt, Prerequisite for (Operation	-
				Good 24. Required records a		ck tags; pa	rasite						1		-	ermit (Current/ insp	-	T
				destruction); Packaged	ommercial					~				Posted		• • • • • • • •		
		~		25. Compliance with V HACCP plan; Variance processing methods; m Clean safe read	e obtained for spe anufacturer instr	ized Proces ecialized				~						uipment, and Vendi facilities: Accessible		
			-		nsumer Advisory	Ÿ				~				designed, construct	ted, and u	tact surfaces cleanab		t
	•	Г		26. Posting of Consum foods (Disclosure/Rem						~				Watch cone 33. Warewashing F Service sink or cur	Facilities;	of containers installed, maintained g facility provided	s etc , used/	+
		_		Posting Core Items (1 Point		, 0		Actio	n Not	t to E	Treat	od 0	0 Da	Equipped			<i>ŧ</i>	_
O I U N	N 0		C O		of Food Contan		Silecuve	R	O U	Ι	N O	N A	C O			Identification		1
т 1			S	34. No Evidence of Ins	sect contaminatio	n, rodent/o	ther		Т		~		S	41.Original contair				T
1			~	animals Flies 35. Personal Cleanlines	ss/eating, drinkin	g or tobacc	co use	$\left - \right $			-		1		Phys	sical Facilities		+
	•		-	36. Wiping Cloths; pro I'm buckets				$\left - \right $	1					42. Non-Food Con See				T
W	T			37, Environmental con Watch frost al	tamination	r		\square	ŀ	~					lation and	l lighting; designated	areas used	+
	V	•		38. Approved thawing		1		$\left - \right $	1	1				44. Garbage and R To clean arou		perly disposed; facili	ties maintained	+
I	1			Prop	er Use of Utensi	ls			1					45. Physical facilities	ies install	ed, maintained, and c	elean	\dagger
1				39. Utensils, equipmen dried, & handled/ In u See			tored,			~				46. Toilet Facilities Equipped	s; properly	y constructed, supplie	ed, and clean	t
				40. Single-service & si and used	ingle-use articles	; properly s	tored	$\left - \right $			~			47. Other Violation	18			┢
				and used							•							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Krissy Moore	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: Ducks North	Physical A N Gol		City/State: Rockwal	I	License/Permit # FS 9459 nygng					
x . x			TEMPERATURE OBSERVA		.						
Item/Lo		<u>Temp F</u>	Item/Location	Temp F	Item/Loca	tion	<u>Temp</u> F				
Custo	mer case		CBS 2	34/37							
	Sandwich	38	Driver thru	37/40							
F	Protein pack	40	Hot bar 1	36							
	Cold brew	37	Whipped cream	36							
	CBS 1	39	Sandwich coole	· 31							
Wł	nipped cream	39	Milk cooler	35/36							
	Hot bar 2	39	Freezer	-6							
Whi	pped cream??	46									
			SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number		TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVE	D AND				
Tumber	NOTED BELOW: all temps F	at arrival	/ restrange hat water 100	Eweteb /	drive the	4.100					
			- / restroom hot water 128	F watch /	arive th	ru 108					
	Allergen posting for public to seee Speaze guards would protect from outcomers leaning over coffee beverage proparea										
W	Sneeze guards would protect from customers leaning over coffee beverage prep area need to discuss Whipped cream in bar 2 - just made today - will be used within 4 hrs										
VV			nade loday - will be used v		S						
	Sanitizer in tray 200 ppm										
	Sanitizer in bucket 200 ppm Stiekers on vollow and block trave make it difficult to close										
	Stickers on yellow and black trays - make it difficult to clean										
	All rte and rethermalized when ordered										
45	Thermo works thermo / thermal pen Minor cleaning under equipment										
45	9										
	Avoid over stocking milk cooler to allow fo air flow										
20	Dishmachine - 160 label To work on ice accumulating around gaskets - watch boxes										
39 35			-		ro						
42			elow customer food in reac		15						
	· · · · ·										
45 GeneralCleaning under equipment etc											
			• .								
	Watch haii	restra	aints								
L											
Received	l by:		Print:			Title: Person In Charge/ O	wner				
(signature)	See abov	'e				Luci I cison in Charge O					
Inspecte (signature)		-	Print:								
(signature)	Kelly Kírkpa	<i>itrick</i>	(RS			Samples: Y N # co	ollected				
orm EH-0	6 (Revised 09-2015)					•					