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

Retail Food Establishment Inspection Report City of Rockwall

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

	27			7 Time in: 2:13	Time out: 2:53		FS 88							Food Managers Food Handlers All Page 1 of 2	2_
		of In		etion: 1-Routine	2-Follow U		3-Complai ct/Owner N		4-]	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RE
				28 Laguna		Starb		varric.						✓ Number of Violations COS:	′Λ
Phys 1699		Addr ına	ess:			est control colab 11/08			Hoo Na	od				e trap / waste oil : Follow-up: Yes 10/90/16 6/2023 850 No	_
	Co	omplia	nce S	Status: Out = not in c	ompliance IN = in	n complianc	e NO) = not (NA	= no	t app	plicable $COS = corrected on site$ $R = repeat violation$ $W-Watch$	h
Mark	the	appro	priate	points in the OUT box for										NA, COS Mark an Vin appropriate box for R We Action not to exceed 3 days	
Com		nce Sta	atus					R	_	ompli I		Statu	_	·	R
U T		O A	o S		mperature for F degrees Fahrenhe		y		U T	N	O	A	o s	Employee Health	
	ı			Proper cooling time	and temperature	e				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
\vdash	+			2. Proper Cold Holdin	g temperature(41	1°F/ 45°F)		Н						13. Proper use of restriction and exclusion; No discharge from	-
·				See		ĺ				~				eyes, nose, and mouth Posted at hand sinks	
	ı	/		3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
	ı	/		4. Proper cooking time	e and temperature	e				/				14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating pro	ocedure for hot h	nolding (16	5°F in 2			. /				15. No bare hand contact with ready to eat foods or approved	
	V			Hours)	11.0				Ш	•				alternate method properly followed (APPROVED Y. N.) Utensils	
	r			6. Time as a Public He Prep only	ealth Control; pro	ocedures &	ź records							Highly Susceptible Populations	
				A	pproved Source	;					(•		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked	
				7. Food and ice obtain good condition, safe, a	and unadulterated		Food in								
				destruction Penske	Э									Chemicals	
·	/			8. Food Received at produced At Receiving	roper temperature	re						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protectio	on from Contami	ination				/				18. Toxic substances properly identified, stored and used Low	
3				9. Food Separated & preparation, storage, d	lisplay, and tastin		food							Water/ Plumbing	
				Sneeze guards still in wo	and Datumak	bles ; Clear	ned and							19. Water from approved source; Plumbing installed; proper	
Ľ				Sanitized at 160					3					backflow device Air gap at ice machine	
	ı	/		11. Proper disposition reconditioned Disc	of returned, prev	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				Pr	iority Founda	ation Ite	ms (2 Poi	ints) v	iolati	ions	Requ	uire (Cor	rective Action within 10 days	
U		N N O A	COO		n of Knowledge			nts) v	O U		Requ N O	N A	C O	Food Temperature Control/ Identification	R
				Demonstratio 21. Person in charge p and perform duties/ Co	on of Knowledge	e/ Personn eration of kn	el owledge,		О	I	N	N A	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jennifer knight	Print:	Title: Person In Charge/ Owner MOD
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: ucks Laguna	Physical A		City/State: Rockwa	II	License/Permit # 8813	Page 2 of 2				
	Ţ.		TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Loca	ation_	Temp				
Cold b	oar 3	39	drive thru RtD	36							
	ColdBar 2	37	BOH freezer	11							
Wh	nipped cream	41	BOH milk fridge	35							
	Hot bar 2	36	Single door fridge	2 38							
	Whipped	41	Single door 1	35							
	Warming 1	38									
	Warming 2	32									
	Warming 3	36.1									
			SERVATIONS AND CORRECTI	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F		ENT HAS BEEN MADE. YOUR ATTEN			THE CONDITIONS OBSI	ERVED AND				
46	NOTED BELOW. Crips in 1										
	Restrooms hot water to run for 15 secs and reach 100F currently at 72 Sneeze guards still not installed but using syrup shroud metal until										
	Hot water at 112 at ha		<u> </u>								
W			· · · ·								
	Stickers on trays still difficult to clean All foods are precooked and rethermalized to order										
	Sanitizer tray 150 ppm	1									
	Sanitizer bucket 200P	pm									
42/45	GeneralDetailed cleaning needed between and under and around d equipment										
44	Light out in BOH freez	er									
42	Minor cleaning needed inside milk fridge										
42	Scrub fan guards in al	I : espec	ially BOH								
	Need to cleani spills etc in coolers										
	Watch shelving as coating is beginning to peel										
35/cos	Store employee meals		in cooler								
	Hot water at three con	•									
19	Need air gap under ice machine										
	UtensilsWashed every 2 hrs										
	Confirmed Dishmachine 170 SR										
Received (signature)	See ahov	 /e	Print:			Title: Person In Charg	ge/ Owner				
Inspected	See abou		Print:								
(signature)	Kellv Kírkho	ıtrick	RS								
	101119 10111190					Samples: Y N	# collected				