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

	ate:	11/	20	22	Time in: 9:15	Time out: 10:05	FS 6							Food Mana	agers Food Handlers	Page 1 of _	2
					tion: 1 1-Routine	2-Follow Up	3-Complai		_	Inves	inat	tion		5-CO/Construction	6-Other	TOTAL/SCO	
E	stabl	ishm	ent	Nan	ne:	Cor	ntact/Owner N		_ +-	mves	uga	ши		* Number of Repeat Vic	olations:	TOTAL/SCO	KE
_		ay 2			(S Goliad)	Allie Pest con		1	Нос	. d	1	Cro	0.00	✓ Number of Violations trap :	Follow-up: Yes	10/90/	Ά
		Golia		ess:		Apt 02/14	1-22		Na	ou				пар . 250 gals 12/30/21	No ☐ Pics		
М					Status: Out = not in compoints in the OUT box for e	npliance IN = in compli	iance No	O = not o						licable COS = corrected of NA, COS	on site \mathbf{R} = repeat vio	lation W- Wate	ch
141	urk t	ле цр	ургор	riace	•									ve Action not to exceed 3 a			
О	Î	iance N	N	C	Time and Tem	perature for Food Sa	afety	R	О		N	N (C				R
U T		0	A	O S	(F = de)	grees Fahrenheit)	arcty		U T	N	О	A C			ployee Health		
		/			Proper cooling time as	nd temperature								12. Management, food empknowledge, responsibilities,		employees;	
					2. Proper Cold Holding t	temperature(41°F/ 45°	°F)							13. Proper use of restriction	and exclusion: No disc	charge from	
	/				See	temperature(11 17 13	1)			/				eyes, nose, and mouth		enarge nom	
	/				3. Proper Hot Holding to See	emperature(135°F)								Poster to be at hand	Contamination by Han	ıds	
		•			4. Proper cooking time a					•/				14. Hands cleaned and prop	perly washed/ Gloves u	sed properly	
					5. Proper reheating proce	edure for hot holding	(165°F in 2							15. No bare hand contact wi	ith ready to eat foods o	r approved	
		~			Hours)	_				•				alternate method properly for Gloves used	ollowed (APPROVED	ŶN)	
		/			6. Time as a Public Heal	Ith Control; procedure	es & records								sceptible Populations		
		<u> </u>										T		16. Pasteurized foods used;	1	fered	
						proved Source								Pasteurized eggs used when Precooked	required		
					Food and ice obtained good condition, safe, and										Chamiaala		
	V				destruction PFG	_									Chemicals		
					8. Food Received at prop	per temperature								17. Food additives; approve & Vegetables	ed and properly stored;	Washing Fruits	
L					Temps			Ш		~				Water only	1 11 15 1		
						from Contamination				/				18. Toxic substances proper Low	rly identified, stored an	d used	
	~				Food Separated & pro preparation, storage, disp		ing food							Wa	ter/ Plumbing		
	~				10. Food contact surface Sanitized at 150-2 p		leaned and		W				+	19. Water from approved so backflow device Referred to build		ed; proper	
		/			11. Proper disposition of reconditioned Disca	f returned, previously	served or			~				20. Approved Sewage/Wast disposal	tewater Disposal Syster	m, proper	
	_						Items (2 Po	ints) v	iolati	ions I	Requ	iire C	corr	ective Action within 10 da	iys		
0	I	1 1	_	С		•		R	O U	I	N	N (C O	Food Temperat			R
U		N O	N A	ŏ	Demonstration	of Knowledge/Perso	onnel						75		are common facilities	ation	
Т	N	N O	N A		Demonstration 21. Person in charge pres				T		_	S		27. Proper cooling method a			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Chase Hickey	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	·		TEMPERATURE OBSERVA							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1				
Bevera	age cooler	38	Veggie cold top		Wic					
Ba	ick up cooler		Cut tomatoes	40/41	Sauce	41				
Cut greens		40	Cut lettuce	41/41	Mixed cheese	41				
	Tomatoes	41	Spinach	40	Pepp	40				
			Meat side		Turkey	40				
	Meatballs	157	Tuna / chicken	41/41	Wif	1.7				
			Mozz / eggs	38/40						
			Roast beef	41						
		OF	SERVATIONS AND CORRECTI		IS					
Item						D AND				
Number	NOTED BELOW. Comps in 1									
	Referred soda drains to building inspections									
	•		tea dispenser bag with tub	e is replac	ced daily					
	Watch Area under sod		•							
	Restrooms equipped									
	Hot water at prep hand									
40			ated under hand sinkdisp							
	-		•	s by reque	est / no allergy posting / was	shed daily				
32	To address Maint to ga									
32	Cutting boards to be sanded where needed									
	Green knife holder sanitizer 100 ppm									
407	No leftover for meatballs - new batch each day									
42/	Minor cleaning inside and under make line									
45	Flooring under equipment to be cleaned where needed									
00	Sani buckets with wip		• • • • • • • • • • • • • • • • • • • •							
32	Need to address rusty shelving in wic									
	Great date marking									
00	Hot water at three comp 120 - hot water in wash sink 113 - good / water temp of third comp 79 with sanitizer good									
	To address shelving that is rusty on clean dish area and also repair to be 6 inches from floor									
42/45	5 Minor cleaning needed in back room under shelving bs Employees need effective hair restraints when in food prep teas									
35/ COS			•	•	in the way of utangile ata					
VV	Avoid storing anything in low hanging baskets over three comp sink in the way of utensils etc									
	Minor cleaning of galvanized shelving needed in back room									
	Plans for remodel that will address finishes and other items									
	showing age									
Received (signature)	by:		Print:		Title: Person In Charge/ Ov	wner				
(orginature)	See abov	/e								
Inspected (signature)		utvíck	Print:							
	Reddy ledi lepo		150		Samples: Y N # co	ollected				