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
Allergy policy/training Vomit clean up Employee health
Employee health

Date 01		/20	21	Time in: 9:20	Time out: 10:15		ense/Permi S 907						Sandwich Risk Category Sandwich Page 1 of	2
	pose o			tion: 1-Routine	2-Follow U		omplaint Owner Name		4-Inv	estig	ation		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
				Goliad 34947		Allie	Jwher Name	e:					✓ Number of Violations COS:	/ A
	sical <i>I</i> Soliad		ess:			est control : T 01/11/2021		I Na	łood a				e trap : Follow-up: Yes 10/90/ 09/15/2020 40 gals No 1	, ,
Monte				Out = not in corpoints in the OUT box for	прпапсе	compliance	NO = n						plicable COS = corrected on site R = repeat violation W-Wat NA. COS Mark an vin appropriate box for R	ch
Walk	C tile a	арргор	пас				Mark √ in lations Req		•				ive Action not to exceed 3 days	
0 1	pliano	N	C	Time and Tem	perature for F	ood Safety	R		Comp	N	N	С	F. J. W. W.	R
T I	N O	A	O S	(F = de	grees Fahrenhe	eit)			U N T	0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	1. Proper cooling time and temperature					V	1			knowledge, responsibilities, and reporting Screenings at arrival				
	2. Proper Cold Holding temperature(41°F/45°F) Spinach and tomatoes - less than 2 hrs) hre	-					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	+			
3				3. Proper Hot Holding to			. 1113						Screening at arrival	_
·	4			Ambient									Preventing Contamination by Hands	
	~			4. Proper cooking time a In works5. Proper reheating proc			2		~	1			14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved	_
	~			Hours)	edure for not no	olding (165 F	III 2		V				alternate method properly followed (APPROVED Y N.) Gloves used	
	_	1		6. Time as a Public Heal Not officially	th Control; pro	cedures & re	cords						Highly Susceptible Populations	
				•	1.0			-		,			16. Pasteurized foods used; prohibited food not offered	
				•••	oroved Source		1.						Pasteurized eggs used when required Cooked	
L				7. Food and ice obtained good condition, safe, and destruction PFG			d in						Chemicals	
				8. Food Received at pro	per temperature					,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				At receiving						•			Water 18. Toxic substances properly identified, stored and used	-
			ı	9. Food Separated & pro	from Contami		d		~				Watch	
				preparation, storage, dis									Water/ Plumbing	
·	/			10. Food contact surface Sanitized at150 p	es and Returnab opm/temperatur	oles ; Cleaned re	and		~	•			19. Water from approved source; Plumbing installed; proper backflow device Watch	
	/			11. Proper disposition of reconditioned Disca	_	iously served	or		V	,			20. Approved Sewage/Wastewater Disposal System, proper disposal	
						ation Items	(2 Points) viol	lation	s Rea	uire	Cor	rective Action within 10 days	
U	I N N O		C O	Demonstration	•		R		O I U N	N	_	C O	Food Temperature Control/ Identification	R
T	/		S	21. Person in charge pre and perform duties/ Cert 1 cfm			ledge,		T	,		S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				22. Food Handler/ no un ALL NÉW CREW	authorized pers			-					28. Proper Date Marking and disposition Great	+-
				ALL MEVV CREVV	additionized per	sons/ personn	el		V					
				Safe Water, Recor					\(\sigma\)	•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
·	/			Safe Water, Recor	dkeeping and Labeling	Food Packag	ge		•				29. Thermometers provided, accurate, and calibrated; Chemical/	
•	<u> </u>			23. Hot and Cold Water See restrooms 24. Required records ava	dkeeping and Labeling available; adeq	Food Packag	, safe		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Good Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: ray-North 34947	Physical Address: N Goliad		City/State: Rockwa		Page 2 of 2		
			TEMPERATURE OBSERVA	TIONS Temp F				
-Item/Loca		Temp F			Item/Location	Temp 1		
Bevera	age customer cooler	33-41	Meat balls just cooked for hot holding	ıg	Veggie side cold to	p		
Freestyle	unit cleaned 3 times per week/		Steam table ambier	t 149	Spinach			
	Wif	-8	Meat side coldTo	0	Cut tomatoes			
	Wic		Tuna	40	Cut lettuce			
Chic	cken chopped	37	Chicken	41	Back up unit	37		
	Steak	37	Cooked eggs	41	Tomatoes	40		
	Breast	37	Turkey	40	Spinach	40		
	Tomatoes	37	rancy	10	Оритаотт	10		
	TOTTIALUES		 	VE ACTION	NC .			
Item	AN INSPECTION OF YOUR ES				NS CTED TO THE CONDITIONS OBSERVED	AND		
Number	NOTED BELOW:							
	Not using tea unit curr	ently						
46	Restrooms equipped a	and hot w	ater at 102 F in women's.	But only 8	7 F in men's - to address			
	Hot water at hand sink	in kitche	en 110 F and 117 F at three	comp sir	nk			
42/45	Detailed cleaning need	ded arou	nd three comp sink					
	Reminder to follow wa	ter temp	requirements for sanitizer	used in th	ree comp sink - adhere to lab	el		
45	Clean drains where ne	eded						
37	Need to address ice a	ccumula	tion in wif inside vent and a	also on flo	or and exterior of boxes			
32	Rusty shelves for clea	n dishes	to keep any eye on the.					
42	Wic is dark due to low	lighting a	and stacking boxes near lig	ht which i	s blocking light to rear of unit			
	Great date marking							
	Sink sanitizer 150 ppn	n						
	Discarding meatballs a	at night a	fter batch cooking to reduc	e waste -	cooking at insp			
	Discussed storing uter	nsils						
	Allergy policy - no pea	nut butte	er cookies /					
	Ingredients by request	and on	ine					
Using 2 sets of tongs for cookies								
42	Need to clean cookie drawers							
32	Cutting board needs sanding							
Knife sanitizer 100 ppm								
02			plastic trays into ss pans					
02					w unit to get cold prior to placing spinad	ch etc in unit		
37			issue with condensation in	unit on r	t side - to have unit checked			
	Best to invert to go co							
	Manager will discuss using plastic trays inside SS Pans							
42/45	5 GeneralDetailed cleaning needed under behind and around equipment							
Received (signature)	"Spa ahou	/	Print:		Title: Person In Charge/ Ow	uer		
<u> </u>	JEE ADUV	-	D:					
Inspected (signature)	See abov Kelly Kirkpo	iticial	Print:					
	Kewy Kumpo	uruk			Samples: Y N # col	lected		