Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

3/5/24			Time in: 10:35	Time out: 11:32		License/Po							2 CPFM	Food handlers	Page 1	of <u>2</u>		
Pu	rpos	e of	f Ins	-	tion: 1-Routine	2-Follow U	p 11:32 3	3-Complai	int	4	-Inve	estiga	ation	1	5-CO/Construction	6-Other	TOTAL/S	CORE
	ablis bwa				e: Goliad			t/Owner N a Garcia							Number of Repeat Viol. Number of Violations C	cos:	8/92)/ /
	ysica 6 S (St Rockwall, TX	Apt	st control pest 3/11	/24		Ho N/a					e trap :/ waste oil grease 1/24/24 200g	Follow-up: Yes No	0/32	./
Ma					points in the OUT box for		em	Mark '	√' a c		ark ir	appr	opria	te bo		site \mathbf{R} = repeat vio	lation W= V e box for R	Watch
Co	mplia	ance	Stat	tus	Prio	rity Items (3	Points)	violations	Requ		nmed Compl				ve Action not to exceed 3 da	ys		
O U T	I N	N O	N A	C O S	Time and Ten (F = de	perature for Fo	ood Safety	y	R	U T	N		N A	C O S	Emp	loyee Health		R
			~		1. Proper cooling time a	and temperature					~				12. Management, food emplo knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No disc	charge from	
	/				3. Proper Hot Holding t See	emperature(135°	°F)								Preventing Con	ntamination by Han	ıds	
			~		4. Proper cooking time	and temperature					/				14. Hands cleaned and prope	rly washed/ Gloves u	sed properly	
			~		5. Proper reheating prod Hours)	cedure for hot ho	lding (165	5°F in 2			~				15. No bare hand contact with alternate method properly foll Gloves)
	~				6. Time as a Public Hea	lth Control; proc	cedures &	z records							Highly Susc	eptible Populations		
					Ap	proved Source					/				16. Pasteurized foods used; proposition Pasteurized eggs used when reached Egg		fered	
	/				7. Food and ice obtaine good condition, safe, ar destruction PFG	d unadulterated;	parasite	Food in								hemicals		
	/				8. Food Received at pro Checking on d						•				17. Food additives; approved & Vegetables Water			ts
					Protection	from Contamir	nation				/				18. Toxic substances properly Stored separately	identified, stored an	d used	
	/				9. Food Separated & pr preparation, storage, dis	splay, and tasting	g									er/ Plumbing		
	/				10. Food contact surfac Sanitized at <u>200</u>	ppm/temperature	e				~			'	19. Water from approved sour backflow device City approved	-		
	/				11. Proper disposition of reconditioned Disc	of returned, previo ard	ously serv	ved or			~				20. Approved Sewage/Waster disposal	water Disposal Syster	m, proper	
0	T	N	N	C	Pri	ority Founda	tion Ite	ms (2 Po	, <u> </u>			_			rective Action within 10 day.	s		D
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personne	el	ints)	viola	I	Req N O	n N A	C C O S	·	s re Control/ Identific	ation	R
U	I N	N O		О	Demonstration 21. Person in charge pro and perform duties/ Cer 2	of Knowledge/ esent, demonstrat tified Food Mana	Personne tion of kno ager (CFM	owledge,	, <u> </u>	C	I	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific ed; Equipment Adec e		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Felicia Garcia	Print: Felicia Garcia	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: /ay 28067 Goliad	Physical A		Tity/State: Rockwall	Tx	License/Permit # FS-6045	Page .	2 of 2		
Cubw	ray 20001 Gollad	2000 (TEMPERATURE OBSERVAT		, 17	1 0 00 10				
Item/Loc		Temp	Item/Location	Temp	Item/Loca	ntion		Temp		
Soda (Cooler	37	Meatballs	169		Lettuce				
	WIF htt	9	Chicken/turkey	38/35		Spinach		40		
	WIC amb	39	Ham/american cheese	35/37	Sli	ce tomatoe:	S	40		
\	Whole tom	39	Egg/blend chz	36/37						
Ste	ak/meatballs	39/40	Tunafish	38						
Slice	/blended cheese	40/39	Tomatoes/lett	36/38				<u> </u>		
S	Service line		Spinach	38				<u> </u>		
E	Brocc soup	168	UC fridge					ı		
		OB	SERVATIONS AND CORRECTIV	E ACTION	S					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F									
	Restrooms equipped temp greater than 105 in each room									
	Hand sink by 3comp e	quipped,	greater than 101							
33	3comp sink set up, 10	5, quat s	ani 200ppm							
	Chemical storage looks great									
	Great practice to hang mop to drip dry									
45	Minor cleaning under shelves in dry storage									
45	Address minor oxidation of wic door									
	Oven needs to be cleaned outside, oil dripping down									
42/45	Equipment on back of service line need to be cleaned on top, underneath and behind									
	Sani bucket filled at 3comp sink, tested 200ppm towel stored I. Solution									
	Address rusty shelves in under counter cooler on service line									
31	Front Hand sink equipped temp only reached 96, code requires 100									
!! 33										
32	Time to replace cutting board Broken cove base tile and floor tile fixed which was noted on previous inspection									
				n previou	ıs ınspe	ection				
W	Only used kitchen har			mers can	saa it					
**	Food permit not posted, current, need to post where customers can see it									
Received	by:		Print:			Title: Person In Charge/	Owner			
(signature)		/e	See abo	ove		- The Total III Charge	J.,,1101			
Inspected (signature)		$\subset \tau$	Print: Richard	Hill						
Form EU 06	6 (Revised 09-2015)	سارك_	I Horiaid			Samples: Y N #	collecte	d		