r e Fol	q u low	ir	e d		of \$50.00 is after 1st	Retai	l Food Est	Roo	ckv			In	spe	ecti	tion Report	ıg		
0	01/11/2022 9:50 11:02 FS 90							074 need 202			20)2	$\begin{array}{c c} \mathbf{P} & \mathbf{P} & \mathbf{P} \\ \mathbf{P} \\ \mathbf{P} & \mathbf{P} \\ $	2_				
	urpo stabli				tion: 1-Routine	2-Follow Up	Contact/Owner			4-I	Inves	stiga	tior	1	5-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations:	RE		
-	ubw 1ysic	-			North		Allie		- II	Hoo	4		C	*202	✓ Number of Violations COS: 8/92/L	4		
	orth G			:88:		Apt 1	12/13/21		Na	a			We	e do	0 12 /21 40 gals	_		
М					points in the OUT box for		m Mark		appro	pria	ate bo	x fo	r IN,	NO	pplicable $COS = corrected on site R = repeat violation W- Wate O, NA, COS Mark an in appropriate box for R$	h		
С	ompli	ance	e Sta	tus	Prior	rity Items (3 I	Points) violation	Ī			<i>medi</i> mpli				tive Action not to exceed 3 days	R		
O U T	I N N C N O A O Time and Temperature for Food Safety (E. dogram Education)				R		O U T	I N		N A	C O S	Employee Health						
		~		~	1. Proper cooling time a No leftovers	and temperature					~			~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding Will monitor and	;		13. Proper use of restriction and eyes, nose, and mouth To move to hand sink				~						
	~			3. Proper Hot Holding temperature(135°F) See											Preventing Contamination by Hands			
		<			4. Proper cooking time and temperature					(~				14. Hands cleaned and properly washed/ Gloves used properly			
		~			5. Proper reheating proc Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves					
W					6. Time as a Public Hea Will use for veggie side t	alth Control; proce today as temp sol	edures & records ution								Highly Susceptible Populations			
	Approved Source										~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooked					
	~				7. Food and ice obtained good condition, safe, an destruction								Chemicals					
	~				8. Food Received at pro To check	oper temperature				(~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only			
					Protection	from Contamin	ation			(~				18. Toxic substances properly identified, stored and used Watch			
	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting PFG 												Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 20 ppm/temperature				١	w					19. Water from approved source; Plumbing installed; proper backflow device Referred to building insps			
		~			11. Proper disposition or reconditioned Disca	of returned, previo arded	ously served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
	I	N	N	С	Prie	ority Foundat	ion Items (2 P	oints)		_			uire N	Cor C	rrective Action within 10 days	R		
U T	N	N O	A	o s		n of Knowledge/ l				U T	N	N O	A	o s		n		
w	~				21. Person in charge pre- and perform duties/ Cer 1 on duty and she	rtified Food Mana ould be at all	ger (CFM) I times		١	W	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cold top see 2			
w	~				22. Food Handler/ no un All new employees w	nauthorized perso vithin 30 days	ns/ personnel		_	(~				28. Proper Date Marking and disposition Good			
					Safe Water, Recor	Labeling	-			(~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes			
	~				23. Hot and Cold Water Yes	· •									Permit Requirement, Prerequisite for Operation			
	~				24. Required records av destruction); Packaged I Per order		k tags; parasite		1	W	~				30. Food Establishment Permit (Current/ insp sign posted) Need 2022			
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma Clip board two t	obtained for spec anufacturer instruc	ed Process, and cialized ctions			2	~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consume foods (Disclosure/Remi					2	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up			
0	I	N	N	С	Core Items (1 Poin	nt) Violations R	equire Correctiv	e Acti		lot t	to Ex	xcee N	<i>d 90</i> N) Da C	ays or Next Inspection , Whichever Comes First	R		
O U T	N	0	A	o s		of Food Contami		ĸ		U T	N	0	A	o s	Food Identification	K		
w	~				34. No Evidence of Inse animals Watch attract	ting	,					~			41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness Watch hair re 36. Wiping Cloths; prog	estraints				_		_			Physical Facilities 42. Non-Food Contact surfaces clean			
L.	~				Stored in soluti 37. Environmental conta	ion	100	+		1					42. Non-Food Contact surfaces clean GenerL 43. Adequate ventilation and lighting; designated areas used			
V	\square				Watch condensatio	on from oven o	on floor see 39	€		-	~				44. Garbage and Refuse properly disposed; facilities maintained	-		
					38. Approved thawing r Pull into wic					-	~	-			45. Physical facilities installed, maintained, and clean	\vdash		
1					39. Utensils, equipment dried, & handled/ In us		ly used, stored,			1	~				General 46. Toilet Facilities; properly constructed, supplied, and clean Equipped	-		
ŀ					See attached 40. Single-service & sin	ngle-use articles; I	properly stored	+		-	·				47. Other Violations	\vdash		
1	~				and used Watch							V						

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Melody Harris	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: ay North	Physical A North		City/State: Rockwal		2 of 2						
T. /T		Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	x , x	an n						
Item/Loca	Item/Location	Temp F										
Bev co	ooler	35/36/5 Meat side of cold t		0	Wic							
Vegg	gie cold top side		Mozz	41	Turkey	40						
(Cut lettuce	41	Steak	40	Peppers	38						
Cut to	omatoes at back	44	Tuna	40	Teri chicken	38						
Used	pan of tomatoes	46	Chicken	39	American cheese	40						
Cut I	lettuce on right	45	Shredded	41	Wif	-8.1						
В	ack up unit		Hot holding									
	Ambient	37/38	v									
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND						
W/19		a station	/ will refer air gap issue to I	ouildina ir	spections for clarity							
	Restrooms equipped h			<u>sanan g</u> n								
	Hot water in kitchen ha											
Notes				ext to hand	sink / moved briefly to this area/ move	ed to wic						
Note	-		wic what you can safely pre									
	Sanitizer for buckets a											
02	Veggie unit appears to be only cold at the top 1-2 inch portion lower sides and bottoms are not cold											
	(For now must used tphc for veggie side) stickers to indicate 4 hrs before discarding g											
	Meatballs are discarded at night / no left overs											
	Tongs for cookies are separated - also no more peanut butter cookies											
	Sanitizer for knives in green holder 100 ppm											
	Discussed allergy training and policy											
	Good date marking in wic											
42	Minor detailed cleaning of shelving needed in wic											
W	WWatch placement of boxes covering light in wic45Maint items observed - cracked FRP and trim pieces / w watch tiles etc											
45												
39	Always best to hang n											
39												
45/42												
42	Need to clean shelving etc throughout											
45	Need to dust ceiling over ovens and etc											
45 32	45 Seal holes in walls where needed											
52	Time for cutting boards to be sanded on line											
	Will Followup today in solution for cold top											
Received	by:		Print:		Title: Person In Charge/ Owner							
(signature)	See abov	/e										
Inspected (signature)	See abov ^{Thy:} Kelly kirkpa	trick	Print:									
	(Revised 09-2015)	uruk			Samples: Y N # collect	ed						