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

Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy/tra	ining
Allergy policy/tra Vomit clean up Employee health	
Employee health	

Date 07		8/2	02	23	Time in: 9:52	Time out: 11:14		s 907						Food Managers Food Handlers 2 (none on site) 6 (2onsite) Page 1 of 2	2_
					tion: 1-Routine	2-Follow U		Complaint		4-In	vestig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	RE
		shmer ay 3			ie:		Contact/0	Owner Nam	e:					* Number of Repeat Violations: ✓ Number of Violations COS:	
Phys	sica	ıl Ado	lres				est control :			Iood				e trap / waste oil : Follow-up: Yes 22/78/	C
4084		Golia		30 S	tatus: Out = not in cor	TD.7 .	provide compliance	NO = 1	Na not obs		ı N	-	prov	<u> </u>	.1.
Marl	k th	e appi	opri	ate	points in the OUT box for	each numbered it		Mark √ i	n appro	opriat	te box	for IN	N, NC	NA, COS Mark an In appropriate box for R	:n
Com	ıplia	ance S	tatu	ıs	Prior	rity Items (3	Points) vi	iolations Red			<i>ediat</i>			ive Action not to exceed 3 days	
	Î N		A	C O	Time and Tem	perature for Fe egrees Fahrenhe	•	R			N N O	N A	C	Employee Health	R
Т				S	1. Proper cooling time a				_	T			S	12. Management, food employees and conditional employees;	
	•									r				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding Back up coole	temperature(41°	°F/45°F) rded at	insn						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
\vdash	4		_		3. Proper Hot Holding to			ПОР						Posted at hand sink	L
١									_	ı			ı	Preventing Contamination by Hands	
	•	/			4. Proper cooking time a					V				14. Hands cleaned and properly washed/ Gloves used properly	
					Proper reheating proc Hours)	edure for hot ho	olding (165°)	F in 2		ı	/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	_				6. Time as a Public Hea	lth Control; pro	ocedures & r	records						Using gloves Highly Susceptible Populations	
					Prep only							1	1	16. Pasteurized foods used; prohibited food not offered	
					Ард	proved Source						/		Pasteurized eggs used when required Precooked	
					7. Food and ice obtained good condition, safe, and	d from approved	d source; Foo	od in			<u> </u>	<u> </u>		. 10000.100	
·					destruction PFG	d unadunterated	i, parasite							Chemicals	
					8. Food Received at pro	per temperature	e		_					17. Food additives; approved and properly stored; Washing Fruits	
L					To check temp					r				& Vegetables	
					Protection	from Contami	ination		(3			/	18. Toxic substances properly identified, stored and used Storage in back / addressed	
					9. Food Separated & propagation, storage, dis			ood						Water/ Plumbing	
				,	10. Food contact surface	es and Returnab	oles ; Cleaned	d and	,	Α.				19. Water from approved source; Plumbing installed; proper	
3			٠		Sanitized at0					N				backflow device City approved	
					11. Proper disposition or reconditioned	f returned, previ	iously served	d or		ı	/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
			-	_	Pric	ority Founda	ation Item	s (2 Points) viol	ation	ns Re	guire	. Cor	rective Action within 10 days	
_						0110) 1 0 0 0 1 1 0 0 0 0 0 0 0 0 0 0 0									
	I N			C		of Knowledge/		R		O I U I		N	C		R
	I N		A	C O S	Demonstration		/ Personnel	R			N O	N		Food Temperature Control/ Identification	R
U			A	o	Demonstration 21. Person in charge pre and perform duties/ Cert	esent, demonstra	/ Personnel	wledge,		U		N	C		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Celia Garcia	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish: Subw	ment Name:	Physical A	ddress: N Goliad	City/State: Rockwall	License/Permit # Fs 9074	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F			
Bever	age unit	36	Meat unit		Wic				
Ve	ggie cold top		Turkey / tuna	40/40	Turkey	39			
С	Cut lettuce 2	41/42	Chicken / ham	41/41	Sal	39			
Cu	it tomatoes 2	42/41	Meatballs	148	Tuna	39			
	Peppers	40			Wif	-2.2			
В	Back up unit	45							
(Cut lettuce	48							
С	ut tomatoes	47							
		OB	SERVATIONS AND CORRECT	IVE ACTION	S				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	CTED TO THE CONDITIONS OBSER	RVED AND			
42/45		oda stati	on - spills etc						
W			/ ice drain - city approved						
42 /34	. , ,	•	estyle machine - back spla						
	Restrooms equipped								
10/cos	Sanitizer for slicernot showing on strips — remade spray bottle too strong - diluted to 100 ppm								
	Hot water at hand sink		· ·		<u> </u>				
	Plastic trays under ve	eggies in	cold top may be what is ca	ausing ther	n to be slightly high42	<u></u> 2/43			
	Plastic trays under veggies in cold top may be what is causing them to be slightly high42/43 Food in deeper containers without liners are better temps 40/41								
42/45	Need to clean around	slicer are	ea and under and behind a	nd around	equipment on line				
10	To store handle to ove	n tray cle	ean						
02	Over night temps of le	ettuce and	tomatoes in reach in 47	48 - to disc	card Tcs foods over night	storage			
	No left overs served								
42/46	Need to clean around	steam ta	bles						
32	Cutting board to be sa	anded or	replaced						
39/	Need to clean thermos	s and rep	lace laser with taped hand	le					
42	Good dates marking a	and only r	ninor cleaning needed in w	ic on shelv	/ing				
32	To provide something	on shelv	ing under pans - bar nettir	g etc - ru	sty shelving to replace				
45/42/10	Three comp sink - nee	ed to rese	al behind - and clean unde	er etc/ need	d to scrub sinks too				
45/32/	To remove mat on floor	to clean u	nder three comp sink / make	repairs to	cove base without tape and	d clean drains			
37	To address condensation dripping on boxes in wif /								
10	-		ensing at proper ppm - below		will need to hand mix unti	I unit repaired			
18 /40	To store chemicals in	back roor	n below paper towels - tov	els up					
42/45	Detailed cleaning needed in back room								
Cos	Hand mixed sanitizer at three comp sink and tested to be 200 ppm for red bucket and sink								
10/42	Need to also clean around cookie area inside and outside								
W	Slicer is sanitized - aft	ter use ar	nd alway less than 4 hrs /	company r	eceived training by Corp				
	Reminder that slicer spray and quats sanitizer to be kept separate from each other								
Received by: Print: Title: Person In Charge/ Owner									
(signature)	See abou	/e							
Inspected	d by:		Print:						
(signature)	Kelly kirkpa	utríck	\mathcal{RS}						
					Samples: Y N	# collected			