Follow-up fee of \$50.00 is required after 1st Followup City of Rockw Date: Time in: Time out: License/Permit #							kw					Allergy policy/trainin Vomit clean up Employee health	ng					
				12:01 12:51 Fs 00										Est. Type Risk Category Sandwich Med Page <u>1</u> of <u>1</u>	2			
Purp Estak	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						4-Investigation			tior	1 [5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE					
Subv	wa	y S (Goli	ad 28067		Allie		ivanie.						✓ Number of Violations COS: 10/00/	/Δ			
	Physical Address: Pest control : Apt 08/07/21 Compliance Status: Out = not in compliance IN = in compliance					Hood Grease trap Na We do 05/1						se trap : Follow-up: Yes I 10/90/ No No						
Mark		omplia e approj		Status: Out = not in co points in the OUT box for	$\frac{\mathbf{IN} = \mathbf{ir}}{\mathbf{r} \text{ each numbered}}$	n complia item	nce N Mark	$\mathbf{O} = \text{not}$ in a						pplicable $COS = corrected on site O, NA, COS Mark an \sqrt{n} appropriate box for R$	ch			
Comr	Priority Items (3 Points) violations						s Requi		ompliance		Status		· · · · · · · · · · · · · · · · · · ·					
O I U N T	í N	N N O A	C O S	C Time and Temperature for Food Safety				R	O U T	Ν	N O	Α	C O S	Employee Health				
	L			1. Proper cooling time and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	Γ				
	-		2. Proper Cold Holding temperature(41°F/ 45°F)									_	13. Proper use of restriction and exclusion; No discharge from	┢				
~		See					~				eyes, nose, and mouth Policy	L						
V									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly									
	 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°) 			65°F in 2						15. No bare hand contact with ready to eat foods or approved	+							
	L			Hours)						~				alternate method properly followed (APPROVED Y N) Gloves used				
	L	/		6. Time as a Public Hea Prep	alth Control; pro	ocedures	& records							Highly Susceptible Populations				
				Ар	oproved Source				P				ſ	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
r		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary									Eggs are precooked Chemicals							
	/			8. Food Received at pro		e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Τ			
					n from Contem	ination				-				Water only 18. Toxic substances properly identified, stored and used	+			
V	Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Ph				Water/ Plumbing								
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature									19. Water from approved source; Plumbing installed; proper								
				11. Proper disposition of		20	U.		W					backflow device Have drain to ice in freestyle checked 20. Approved Sewage/Wastewater Disposal System, proper disposal System, proper	-			
				reconditioned		- 4° T 4	() D				D		G	disposal Watch drains	L			
O I U N		N N O A	C O		n of Knowledge				U U		N O	N A	Cor C		R			
T		-	S	21. Person in charge pr	resent, demonstr	ation of l	knowledge,		Т				S	27. Proper cooling method used; Equipment Adequate to	t			
				1 6 1 7 10	rtified Food Ma	inager (C	FM)			V				Maintain Product Temperature				
				and perform duties/ Cer 1 22 Food Hendler/ no u		Û,	connal			·				29 Proper Data Marking and disposition	_			
				1 22. Food Handler/ no u All to be within 30 da	inauthorized per ays of hiring	rsons/ per				· /				28. Proper Date Marking and disposition Watch				
				1 22. Food Handler/ no u All to be within 30 da Safe Water, Reco	inauthorized per ays of hiring ordkeeping and Labeling	rsons/ per	nckage		2	· /					-			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Barbara Jones	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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	ay S Goliad	Physical A S Goli		City/State: Rockwal		nse/Permit #)45	Page	2 of 2				
Item/Loc:	ation	TEMPERATURE OBSERVA Temp F Item/Location		TIONS Temp F	Item/Location Temp F							
	mer bev cooler			<u>remp r</u>				<u>remp r</u>				
		37	Line		Veggie unt							
	Wif	-2		Meat balls 150 Cut lettud				39/40				
	Wic	38	Meat unit		Cut tomatoes			38/39				
	Tomatoes	41	Tuna	Tuna40Under counter bac			up					
	Turkey	41	Eggs	32	Spinach			38				
	Dressing	41			Tomatoes			39				
T.		-	SERVATIONS AND CORRECTI									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO THE CON	NDITIONS OBSERV	ED AN	1 <mark>D</mark>				
42	Minor cleaning inside I	oev coole	er									
	Freestyle machine ice	hose ap	proved by building insp									
	Hot water in restroom	112										
	New delivery today											
32		• •	shelving in back storage ar	ea / espec	cially under cl	ean dishes						
	Sink sanitizer - 200 pp											
	Back hand sink equipp											
32	Address rusty shelving	,										
42/45	Minor cleaning in wic r											
47 W	Replace soap dispenser to allow masking tape to be removed											
40	Replace spatulas where needed Avoid storing anything related to food under the hand sink											
W	Hair restraints to provi											
	Front hand sink equip											
	Green knife sanitizer u		ppm									
	Sani bucket - 200 ppm											
	Need food thermo!! For internal food temp -											
42/45	General detailed cleaning needed. Under front line etc											
	Fake nails are effectively covered with gloves											
W	Hands to be washed before lacing new pie of gloves on - this is a note only as did not confirm it not being done											
W	Store empty chemical spray bottle below three comp sink -											
42/45	GeneralCleaning under behind and around sinks shelving etc											
W W	Cookies - IF serving to wash tongs daily and void crossContact with utensils amd keep clean Avoid reusing meatballs - or to have a strong cool down process in place tracking temps every 30 mins											
~ ~	Avoid reasing meaturing - or to have a strong coor down process in place tracking temps every 30 millis											
Received (signature)	See abov	'e	Print:		Title:	Person In Charge/ (Owner					
Inspected	by:	-	Print:									
(signature)	by: Kelly Kírkpa	ıtríck	\mathcal{RS}		Samples: Y N # collected			d				
	(Povisod 09 2015)		1		Sampi	#U	uncett					