\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

0	ate: 1/1	3/	20	22	10:57	12:13	FS 8							All within 30 days 1 on duty Page	1 of 2
			f Ins		tion: 1-Routine	2-Follow Up	3-Compla Contact/Owner N		4-1	Inves	tiga	tion		5-CO/Construction 6-Other TOTA * Number of Repeat Violations:	L/SCORE
Sı	ubw	ay	415	59 ((ridge)	/	Allie							✓ Number of Violations COS:	89/B
			ddre Roa			APT n	control : nonthly		Hoo Na	od				trap : Follow-up: Yes 7 I I / No	00/10
M					Status: Out = not in corpoints in the OUT box for	mpliance IN = in core	ompliance No n Mark	$O = \text{not o}$ $\int \text{in ap}$						licable $COS = corrected on site NA, COS$ $R = repeat violation V in appropriate box for$	
Co	ompl	iance	e Sta	tus	Prio	rity Items (3 Po	oints) violations	Requir	_	<i>medi</i> omplia			_	ve Action not to exceed 3 days	
O U	Î	N O	N	C		perature for Food		R	O U	Î	N	N C	5	Employee Health	R
Т		. /		S	1. Proper cooling time a	,			T			S	1	12. Management, food employees and conditional employe knowledge, responsibilities, and reporting	es;
					2. Proper Cold Holding	temperature(41°F/	/ 45°F)			V				13. Proper use of restriction and exclusion; No discharge fr	om
3					Mozz and tom	natoes	13 1)			/			6	eyes, nose, and mouth To be placed at hand sinks now / emailed	
	~				3. Proper Hot Holding t Keep stirred	emperature(135°F))							Preventing Contamination by Hands	
		/			4. Proper cooking time	•				/				14. Hands cleaned and properly washed/ Gloves used prop	-
		/			Proper reheating prod Hours)	cedure for hot hold	ling (165°F in 2				/		2	15. No bare hand contact with ready to eat foods or approve alternate method properly followed (APPROVED Y N	
		/			6. Time as a Public Hea	lth Control; proceed	dures & records							Gloves Highly Susceptible Populations	
					4									16. Pasteurized foods used; prohibited food not offered	
	Ι				7. Food and ice obtained	d from approved so	ource: Food in							Pasteurized eggs used when required Precooked	
	•				good condition, safe, an destruction									Chemicals	
	/				8. Food Received at pro									17. Food additives; approved and properly stored; Washing & Vegetables	Fruits
					•	from Contamina	tion			•				Water 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro	otected, prevented								Low or on chemical shelf	
	~				preparation, storage, dis		Classical and						1	Water/ Plumbing	
3					10. Food contact surface Sanitized at <u>200</u>	es and Returnables ppm/temperature	See ice dispenser		W				ł	 Water from approved source; Plumbing installed; prope backflow device Address drains from ice etc under soda ma 	
		./			11. Proper disposition or reconditioned					./			2	20. Approved Sewage/Wastewater Disposal System, proper disposal	
	<u> </u>					ority Foundatio	on Items (2. Po	ints) vi	olati	ions l	Rom	iire C		rective Action within 10 days	
O U	I N	N	N	C O		of Knowledge/ Po	,	R	O U		N	N C	5	Food Temperature Control/ Identification	R
T		0	A	s					T			S			
T	~	0	A		21. Person in charge pre and perform duties/ Cer	esent, demonstration	on of knowledge,		Т	/		8	2	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discarding	
W	v	0	A		21. Person in charge pre and perform duties/ Cer On duty 1	esent, demonstration tified Food Manag	on of knowledge, ger (CFM)		Т	'		8	2	Maintain Product Temperature Discarding 28. Proper Date Marking and disposition	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Anthony Harris	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: vay 4159	Physical Address: Ridge road		City/State: Rockwal	License/Permit # FS 8844	Page 2 of 2				
Item/Loc	- At	Т Б	TEMPERATURE OBSERVA		The section	Т Т				
	age cooler	Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp I				
		37	Veggie coldTop		Wic	36/38				
ŀ	Hot holding		Cut lettuce	41/41	Ham	39				
	Meatballs	137	Cut tomatoes	44/45	Steak	39				
С	old top unit		Back up unit	40	Peppers	39				
	Meat		Cut lettuce	41	Cheese	38				
CI	hicken/ tuna	39/40								
	Mozz/ ham	45/40								
•	Wif	-3								
	VVII		SERVATIONS AND CORRECTI	VE ACTION	JS					
Item			NT HAS BEEN MADE. YOUR ATTEN			/ED AND				
Number	NOTED BELOW: all temps F									
10	Need to clean free style unit as slime is dangling from spout / need to clean more frequently and as per manufacturer instructions									
42		ain trough	and minor cleaning under	soda stat	ion					
	Restrooms equipped									
	Hot water 117 F at hand sink									
	Keep meatballs stirred to keep at temp									
39	Need to repair gasket		•							
02	•		ith trays were slightly elev							
42/45	ŭ 11									
42	Detailed cleaning needed in back up unit / watch gaskets etc									
W	Green knife sanitizer - two packets to reach level needed 100 ppm									
	Sink sanitizer 200 ppm									
W	avoid blocking light with boxes in wic									
42	Minor cleaning of she		•							
45		dress damaged door to wic - main exterior a								
45	Dust ceiling vents where needed									
39	Best to move utensil basket up out of splash zone at three comp sink									
40/45	Seal holes in walls where needed									
42/45										
	Separating tongs for cookies									
	Ingredients by request can provide allergen info from box labels if needed									
W	Air gap at soda station sent pic to building insp for plumbing insp to provide some guidance									
Da ' - '	hve		Dutat		Tid., D., I Cl / /	Oremor				
Received (signature)	See ahou	/	Print:		Title: Person In Charge/	Owner				
,	JEE ADU	/ C								
Inspected (signature)		atrick	Print:							
	Kewy MM MPC	wrun	123		Samples: Y N #	collected				