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

## Retail Food Establishment Inspection Report City of Rockwall

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

l۸	ate:	Q /	20	24	Time in:	Time out: <b>3:56</b>		License/Pe							Food handle	Food managers  2	Page 1 of 2	2_
01/18/2024 Purpose of Inspect							2-Follow Up 3-Com			4.1	4-Investigat				5-CO/Construction	6-Other	TOTAL/SCOI	
E	stabli	ishm	ent i	Nam	ne:		Conta	ct/Owner N		1120	mves	uga	uon		* Number of Repeat Viol	lations:	TOTAL/SCO	KE.
_		al A			Ridge		Pest contro		I	Нос	nd.		Gr	0000	✓ Number of Violations of trap/ waste oil:	Follow-up: Yes	7/93/	4
		idge					Apt 2/11/24			Na	<i></i>				10/23 40 gals	No V		
М					Status: Out = not in co points in the OUT box for	mpliance IN	= in compliant red item	ce N( Mark •	$\int = \cot \alpha$ $\int \sin \alpha \alpha$			NA ox fo	= no or IN.	ot app	plicable COS = corrected or NA, COS Ma	n site <b>R</b> = repeat vio	olation W-Watc	:h
		<sub>F</sub>	rr		•					re Im	ımedi	ate	Cori	recti	ive Action not to exceed 3 de			
О	Î	iance N	N	C	Time and Ten	merature fo	or Food Safet	tv	R	О		N	N	С				R
U T	N	0	A	o s	(F = d)	egrees Fahre	enheit)	-,		U T	N	О	A	o S	_	ployee Health		
		/			1. Proper cooling time a	and temperat	ture								12. Management, food emplo knowledge, responsibilities,		employees;	
-					2. Proper Cold Holding	temperature	e(41°F/ 45°F)	)			$\vdash$				13. Proper use of restriction a	and exclusion; No dis	charge from	-
	/				See	_					~				eyes, nose, and mouth Posted at hand sinks	3	-	
	/				3. Proper Hot Holding t See	temperature(	(135°F)									ontamination by Han	ıds	
		/			4. Proper cooking time	and tempera	iture				1				14. Hands cleaned and propo	erly washed/ Gloves u	ised properly	
					5. Proper reheating prod	cedure for ho	ot holding (16	65°F in 2							15. No bare hand contact wit			<u> </u>
		•			Hours)						alternate method properly followed (APPROVED Gloves					YN)		
		/			6. Time as a Public Hea	alth Control;	procedures &	& records							Highly Suse	ceptible Populations		
					An	proved Sou	rce				/				16. Pasteurized foods used; p Pasteurized eggs used when		fered	
					7. Food and ice obtaine			Food in							Precooked			
	~				good condition, safe, ar destruction										(	Chemicals		
					8. Food Received at pro		ture								17. Food additives; approved	and properly stored;	Washing Fruits	
L					To check temp	S					"				& Vegetables Water only			
						from Cont					<b>/</b>				18. Toxic substances properl	y identified, stored an	id used	
	/				9. Food Separated & pr preparation, storage, dis			g food							Wat	er/ Plumbing		
	/				10. Food contact surfact Sanitized at			ned and			/			ł	19. Water from approved sou backflow device City approved	urce; Plumbing install	ed; proper	
		~			11. Proper disposition of reconditioned Disc	of returned, parded	previously ser	rved or			/				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
		<u> </u>					ndation Ite	ems (2 Po	ints) v	iolati	ions l	Requ	uire	Cor	rective Action within 10 day	ys		
0	I	N.T	3.7	C					R	O			N A	CO	Food Temperatu	ura Cantral/ Idantifia		R
U	N	0	A	0	Demonstration	of Knowle	dge/ Personn	nel			N	O	••			ne Control/ Identific	cation	1
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Anthony Harris	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	•										
	ment Name: vay ridge road	Physical Address: Ridge road			City/State: Rockwall		License/Permit # 8844		2 of 2		
Cubw	ray nage road	Tilage		MPERATURE OBSERVA		411	0044				
Item/Loc	ation	Temp F	Item/Lo	ocation	Temp F	Item/Loca	ntion		Temp F		
Bev co	ooler	34	Veg	ggies coldTod	)		Wic		39		
M	eat cold top		Cı	ut lettuce left	41	Roast			39		
	Chicken	39	С	ut tomatoes	41		Ham		;1		
	Ham	29	Cu	t lettuce right	t 41	Р	Pepper Jack		40		
	Mozz	40	Cut	tomato's righ	t 41		Sal		39		
Rotis	sserie chicken	39		Back up			Wif		10		
Hot	holding meat			Spinach	41						
	Meatballs	156	Tom	atoes / cut green	s 40/40	)					
		OH	BSERVA	TIONS AND CORRECT	IVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: All temps F	TABLISHMI	ENT HAS	BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO T	HE CONDITIONS OBSE	ERVED A	ND		
	Wiping and sanitizing freestyle nightly										
	Plumbing approved by city										
W	Add another thermo near the door in Bev cooler and in reach/ walk in cooler										
	Hot water in restrooms102-103/ need to clean toilet in mama										
	Hot water in prep area 128 f										
W	Keep an eye on cleani	ng unde	r soda	station							
25	Need to deep clean ha	and sink	around	d faucet handles ( bu	ıild up gr	ease)					
42/-45	Need to detailClean under fromPrep line and under and behind Ovens										
	Discussed using separate tongs for nut cookies / tongs washed nightly										
	Sanitizer in bucket is bleach as well as in spray bottle used for slicer / tested both to be 100Ppm bleach										
	Discarding meatballs at night										
W	Slicer is cleaned aAfter use /only used in the morning and will be cleaned and sanitizer										
	Using bleach only as s	anitizer	for fror	t line no longer usin	g quats a	nd bleac	h				
	Watch as three comp sink barely 110										
45	Need to scrub wall beh	nind thre	e comp	sink							
45	Need to scrub floor dra	ain unde	r three	comp sink							
39/cos	Always best to hang m	nops to a	llow to	dry - inside mop sir	nk						
45	General cleaning unde	er shelvir	ng units	in back area							
W	Sprayer spring is getti	ing borde	erline c	ver three comp sink	<ul><li>keep</li></ul>	an eye o	n it and replace v	when n	eeded		
	Confirmed test strips v	Confirmed test strips within date									
	Sanitizer in sink is qua	Sanitizer in sink is quats - 400 ppm - upper end of range but stillIn range									
33	Need to get another si	nk plug f	or thre	e comp /							
43	Good date markingin wic —- unit is still dark inside - increase to allow to see to clwan										
W	Keep an eye on shelving in wic as beginning to rust in some spots and clean shelving and under as well										
42/45											
45	Need to clean under to	ables alo	ng wa	I where debris is co	lecting						
39	Avoid storing any equ	ipment p	arts or	equipment on galva	nize she	lf					
D : -			ı	D.1.4.			mu. p v o				
Received (signature)		e		Print:			Title: Person In Charg	ge/ Uwner			
Inspected	l by:			Print:							
(signature)	Kellv Kirkba	ıtrick	RS								
	, , , ,						Samples: Y N	# collect	ed		