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
Vomit clean up Employee health
Employee health

D	ate:				Time in:	Time out:		License/Po	ermit #	:						Est. Type	Risk	Category		
		5/2	20	21	9:38	11:18	3	Need	l to	pc	ost	p	er	m	it	Sandwick	h Me	eď	Page 1	of <u>2</u>
Pu	urpo	se of	Ins	spec	tion: 1-Routine	2-Follow	v Up	3-Complai			Inves				5-CO/Cons			Other	TOTAL/	SCORE
		ishmo			ne: nart)		Con	tact/Owner N	Name:							of Repeat Viol of Violations (
Pł	iysic	al Ac	_		indir.ty		Pest cont			Но	od				e trap :		Follow-	up: Yes	16/8	84/B
I-3		Com	nliar	200	Status: Out = not in co		Ecolab = in complia	ance N	$\mathbf{O} = \mathbf{not}$	Na	avod	NI A		l ma		_ a amma ata da am	No) — mamaat vii	alation W/	Watala
M					points in the OUT box for	r each numbere	ed item	Mark •	/ in ap	propr	iate bo	x for	IN,	NO,	, NA, COS		ark an 🐧		olation W- iate box for I	
Co	ompli	ance	Stat	tus	Prio	ority Items	(3 Points	s) violations	Requi	_	<i>nmedi</i> Compli				ive Action not to	exceed 3 da	ıys			
O U	I N	N O	N A	C	Time and Ten	-		fety	R	O U	Î	N O	N	C O		Emp	oloyee He	ealth		R
Т				S	1. Proper cooling time	degrees Fahren and temperatu				T				S	12. Managemen	nt, food emplo	yees and	conditiona	l employees;	
		/									~				knowledge, resp	ponsibilities, a	and repor	ting		
3					2. Proper Cold Holding Cold holding tem	g temperature((41°F/ 45°I before	F) r loading							13. Proper use of eyes, nose, and		and exclu	sion; No di	scharge from	
						-									Policy					
	~				3. Proper Hot Holding Meat ball 139-153 F											reventing Co				
		/			4. Proper cooking time						/				14. Hands clear		•			y
		/			Proper reheating pro Hours)	ocedure for hot	t holding (165°F in 2			/				No bare han alternate method	d properly fol	llowed (A	APPROVEI		_)
		· /			6. Time as a Public He	alth Control: r	procedures	& records							Gloves use	d after ha	ınd wa	shing		
		•			Prep only								1		16. Pasteurized	foods used: p	_	_		
					Ap	proved Sour	ce						~		Pasteurized egg Precooked	s used when r		100u not o	ileled	
					7. Food and ice obtaine										FIECUUKEU					
3					good condition, safe, and destruction Milk da											C	Chemical	s		
					8. Food Received at pro						П		1		17. Food additiv	ves; approved	and prop	erly stored	; Washing Fr	uits
	~				To check						/				& Vegetables Water on			•		
		<u>_</u>			Protection	n from Conta	mination			W	~				18. Toxic substa		y identifi	ed, stored a	nd used	
					9. Food Separated & pr			ng food	П		1				reioxide	***	/ DI			
	•				preparation, storage, di		-										er/ Plum			
W	~				10. Food contact surface Sanitized at _200_	ces and Return ppm/tempera	nables ; Cle nture _{Always}	eaned and test knife holder		٧	/ /				19. Water from backflow device City appr	e .	ırce; Plun	nbing instal	led; proper	
		_			11. Proper disposition reconditioned	of returned, pr	reviously s	served or							20. Approved S disposal	ewage/Waste	water Di	sposal Syste	em, proper	
		•													•					
	L I				D	ionity Foun	dotion I	toma (2 Da	inta)	.: - 1 - 4	· i	0		C	4: 1 .4:	:41.: 10 J				
0	I	N	N	C				•	ints) v	О	I	N	N	C	rective Action w			-1/ T.14'6'		R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowled	lge/ Persoi	nnel		_	I N	_	N	_	Food	l Temperatu	re Contr			R
				О		n of Knowled	lge/ Person	nnel knowledge,		O U	I N	N	N	C O		d Temperatu	re Contr			R
				О	Demonstration 21. Person in charge pr and perform duties/ Ce 1	n of Knowled resent, demons ertified Food M	lge/ Person stration of Manager (C	nnel knowledge, CFM)		U T	I N	N	N	C O	27. Proper cooli Maintain Produ 28. Proper Date	I Temperaturing method us	re Contr sed; Equ re	ipment Ado		R
				О	Demonstration 21. Person in charge pr	n of Knowled resent, demons retified Food M unauthorized p n 60 days	stration of Manager (C	knowledge, CFM)		U T	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermometr	d Temperaturing method us ct Temperature Marking and ers provided,	re Contr sed; Equ re I dispositi	nipment Add	equate to	
				О	Demonstration 21. Person in charge pr and perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco	resent, demons ertified Food M unauthorized p n 60 days ordkeeping an Labeling	lge/ Person stration of Manager (C persons/ pe	knowledge, CFM) ersonnel		U T	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date Good	In Temperaturing method us ct Temperature Marking and ers provided, rips	re Contr sed; Equ re I dispositi accurate,	on and calibra	equate to	
				О	Demonstration 21. Person in charge pr and perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Water See	resent, demons ertified Food M mauthorized p n 60 days ordkeeping ar Labeling	Ige/ Person stration of Manager (Copersons/ persons/ pers	knowledge, CFM) rsonnel cackage		U T	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date GOOd 29. Thermomet Thermal test st Thermo Co	ing method us ct Temperatur Marking and ers provided, rips Ouple / al Requirement	re Contresed; Equation Figure 1 disposition accurate, Ill test	ipment Ado on and calibra Strips uisite for (equate to ted; Chemica	hl/
				О	Demonstration 21. Person in charge pr and perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco	n of Knowled resent, demons ertified Food M mauthorized p n 60 days ordkeeping ar Labeling er available; ac vailable (shell	stration of Manager (Copersons/ persons/ persons/ pedequate predictions and Food Pedequate pr	knowledge, CFM) rsonnel cackage		U T	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo C Permit 30. Food Estab	ing method us ct Temperatur Marking and ers provided, rips Ouple / al Requirement	re Contresed; Equation Figure 1 disposition accurate, Ill test	ipment Ado on and calibra Strips uisite for (equate to ted; Chemica	hl/
				О	Demonstration 21. Person in charge pr and perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged	resent, demons retified Food M mauthorized p n 60 days ordkeeping ar Labeling er available; ac vailable (shell Food labeled with Approve	stration of Manager (Copersons/ persons/ persons/ pedequate prediction of the prediction of the persons of the	knowledge, CFM) rrsonnel cackage essure, safe ; parasite ures		2	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo co Permit 30. Food Estab Need to	ing method us ct Temperature Marking and Marking and ers provided, rips ouple / al Requirement Perpost Utensils, Equ	re Contresed; Equation in the contresed is equation in the contrese in the con	and calibra Strips uisite for C rrent/ insp	equate to ted; Chemica Operation sign posted)	hl/
				О	Demonstration 21. Person in charge pries and perform duties/ Cetal 22. Food Handler/ no ure All new to be within Safe Water, Reconstruction 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance	resent, demons retified Food M mauthorized p n 60 days ordkeeping ar Labeling er available; ac vailable (shell l Food labeled with Approve /ariance, Spece e obtained for	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) ersonnel eackage essure, safe ; parasite ures ccess, and d		2	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo C Permit 30. Food Estab Need to	In Temperature ing method us ct Temperature Marking and ers provided, rips OUPLE / al Requirement Olishment Perpost Utensils, Equi	re Contresed; Equation in the contresed is equation in the contrese in the con	and calibra Strips uisite for C rrent/ insp	equate to ted; Chemica Operation sign posted)	hl/
				О	Demonstration 21. Person in charge pr and perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V	resent, demons retified Food M mauthorized p n 60 days ordkeeping ar Labeling er available; ac vailable (shell l Food labeled with Approve /ariance, Spece e obtained for	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) ersonnel eackage essure, safe ; parasite ures ccess, and d		2	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo co Permit 30. Food Estab Need to	In Temperature ing method us ct Temperature Marking and ers provided, rips OUPLE / al Requirement Olishment Perpost Utensils, Equi	re Contresed; Equation in the contresed is equation in the contrese in the con	and calibra Strips uisite for C rrent/ insp	equate to ted; Chemica Operation sign posted)	hl/
				О	Demonstration 21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demons retified Food M mauthorized p n 60 days ordkeeping ar Labeling er available; ac vailable (shell l Food labeled with Approve /ariance, Spece e obtained for	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) ersonnel eackage essure, safe ; parasite ures ccess, and d		2	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo Co Permit 30. Food Estab Need to 31. Adequate has supplied, used Yes supplied 32. Food and N	ing method us ct Temperature Marking and ers provided, rips OUDIE / all Requirement Post Utensils, Equandwashing fat Dilied on-food Cont.	re Contresed; Equipment, accilities: a	and calibra Strips uisite for (rrent/ insp and Vendin	pequate to ted; Chemics peration sign posted) ng and properly	hl/
				О	Demonstration 21. Person in charge prigned and perform duties/ Cerl 22. Food Handler/ no under the All new to be within Safe Water, Record 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance with View of the Components of t	resent, demonsertified Food Menauthorized pool 60 days ordkeeping ar Labeling er available; activatilable (shell I Food labeled with Approve Variance, Spece obtained for nanufacturer in asumer Advise	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) rrsonnel rackage essure, safe ; parasite ures ocess, and d		2	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo co Permit 30. Food Estab Need to 31. Adequate he supplied, used Yes Supp 32. Food and N designed, const Cutting b	ing method us ct Temperature Marking and ers provided, rips ouple / al Requirement Polishment Per post Utensils, Equandwashing factories on-food Contructed, and us oards	re Contresed; Equipment, accurate, Il test t, Prerequent (Cunipment, accilities: 2	and calibra Strips uisite for (Trent/ insp and Vendin Accessible a	equate to ted; Chemica Departion sign posted) ng and properly e, properly	hl/
				О	Demonstration 21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum	resent, demons retified Food M mauthorized p n 60 days ordkeeping ar Labeling er available; ac vailable (shell l Food labeled with Approve /ariance, Spec e obtained for nanufacturer in nsumer Advisories; er Advisories;	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) ersonnel eackage essure, safe ; parasite ures coess, and d		2	I N	N	N	C 0	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo C Permit 30. Food Estab Need to 31. Adequate ha supplied, used Yes supp 32. Food and N designed, consti Cutting b 33. Warewashir Service sink or	ing method us ct Temperature Marking and ers provided, rips Ouple / al Requirement Post Utensils, Equi andwashing fablied on-food Contructed, and us Oards gracilities; is curb cleaning ct Temperature (1997).	re Contresed; Equipment, accilities: A act surface sed installed, a facility is	and calibra Strips uisite for C rrent/ insp and Vendir Accessible a res cleanable maintained provided	peration sign posted) ng and properly e, properly , used/	al/
				О	Demonstration 21. Person in charge prigned and perform duties/ Cerl 22. Food Handler/ no under the All new to be within Safe Water, Record 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance with View of the Components of t	resent, demons retified Food M mauthorized p n 60 days ordkeeping ar Labeling er available; ac vailable (shell l Food labeled with Approve Variance, Spece e obtained for nanufacturer in sumer Advisories; ninder/Buffet F gens handlin	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) ersonnel eackage essure, safe grasite ures excess, and d eder cooked ergen Label	R	2 2		NOO	N A	COS	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo C Permit 30. Food Estab Need to 31. Adequate ha supplied, used Yes supp 32. Food and N designed, const Cutting b 33. Warewashir Service sink or To repair	ing method us ct Temperature Marking and ers provided, rips OUPLE / all Requirement Olishment Perpost Utensils, Equi andwashing factoricted, and us OATCS gracilities; icurb cleaning to have	re Contresed; Equation in the control in the contro	and calibra Strips uisite for (Trent/ insp and Vendin Accessible a res cleanable maintained brovided Ked up	equate to ted; Chemics peration sign posted) ng and properly e, properly , used/ all the ti	al/
W				O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allerg) Core Items (1 Poin	resent, demons retified Food M mauthorized p n 60 days ordkeeping ar Labeling er available; ac vailable (shell l Food labeled with Approve Variance, Spece e obtained for nanufacturer in sumer Advisories; ninder/Buffet F gens handlin	stration of Manager (Control Manager) (Control M	knowledge, CFM) ersonnel ackage essure, safe ; parasite ures ocess, and d	R	2 2 2 2	t to Ex	NOO	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo C Permit 30. Food Estab Need to 31. Adequate ha supplied, used Yes supp 32. Food and N designed, const Cutting b 33. Warewashir Service sink or To repair	ing method us ct Temperature Marking and ers provided, rips Ouple / al Requirement Olishment Perpost Utensils, Equi andwashing facilities in curb cleaning facilities; in curb cleaning to have in post pection, Whice	re Contresed; Equation in the control in the contro	and calibra Strips uisite for (Trent/ insp and Vendin Accessible a tes cleanable maintained brovided Ked up omes First	equate to ted; Chemics peration sign posted) ng and properly e, properly , used/ all the ti	al/
V		N	A N	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allerg) Core Items (1 Poin	resent, demonsertified Food Manauthorized part 60 days ordkeeping are Labeling er available; activation and the second s	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) resonnel rackage essure, safe ; parasite ures coess, and d der cooked ergen Label re Corrective n	Action	2 2 2 1 Note 1	t to Ea	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo C Permit 30. Food Estab Need to 31. Adequate ha supplied, used Yes supp 32. Food and N designed, const Cutting b 33. Warewashir Service sink or To repair	ing method us ct Temperature Marking and ers provided, rips ouple / al Requirement Olishment Per post Utensils, Equandwashing far on-food Contructed, and us oards ag Facilities; is curb cleaning to have in ection, Whice	re Contresed; Equipment, accilities: acct surfaces deciding table to the control of the control	and calibra Strips uisite for (Trent/ insp and Vendin Accessible a tes cleanabl maintained brovided Ked up omes First ation	equate to ted; Chemics peration sign posted) ng and properly e, properly , used/ all the ti	me
W		N	A N	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allerg Core Items (1 Point Prevention) 34. No Evidence of Insanimals Watch for flie	resent, demonsertified Food Memorated professor of the food Memorated professor of the food and the food labeled with Approved Variance, Species obtained for hanufacturer in assumer Advisories; inder/Buffet Figens handling of Food Contest Contaminates	stration of Manager (Control Manager) (Control M	knowledge, CFM) resonnel rackage essure, safe ; parasite ures ocess, and d der cooked ergen Label re Corrective n nt/other	Action	2 2 2 2	t to Ea	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo Co Permit 30. Food Estab Need to 31. Adequate he supplied, used Yes Supp 32. Food and N designed, const Cutting b 33. Warewashir Service sink or To repair	ing method us ct Temperature Marking and ers provided, rips OUple / al Requirement Olishment Per DOST Utensils, Equandwashing factoric and us Oards ag Facilities; icurb cleaning to have icetion, Which Food tainer labeling	re Contresed; Equipment, acclusted installed, facility pit hool chever C Identific	and calibra Strips uisite for (Trent/ insp and Vendin Accessible a Trest ces cleanable maintained brovided Ked up Tomes First Trest Trent Trent Trent/ insp	equate to ted; Chemics peration sign posted) ng and properly e, properly , used/ all the ti	me
V		N	A N	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allergy Core Items (1 Poin Prevention 34. No Evidence of Insanimals Watch for flied 35. Personal Cleanlines	resent, demons ertified Food Memauthorized per 60 days ordkeeping ar Labeling er available; activation and the food labeled with Approved Variance, Spece obtained for inanufacturer in asumer Advisories; inder/Buffet Figens handling of Food Contest Contaminates ass/eating, drinter food food contest contaminates ass/eating, drinter food food food contest contaminates ass/eating, drinter food food food food food food food foo	stration of Manager (Control of Manager) (Control o	knowledge, CFM) resonnel rackage essure, safe ; parasite ures ocess, and d der cooked ergen Label re Corrective n nt/other	Action	2 2 2 0 0 0 1 0 0 0 1 T	t to Ea	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo Co Permit 30. Food Estab Need to 31. Adequate has upplied, used Yes supplied, used Yes supplied, used To repair ys or Next Inspect	ing method us ct Temperature Marking and ers provided, rips Ouple / al Requirement Olishment Per post Utensils, Equi andwashing factoriced, and us Oards ag Facilities; is curb cleaning to have is post tainer labeling Phys	re Contresed; Equipment, actisurfaced installed, afacility of the Control of the	and calibra Strips uisite for (Trent/ insp and Vendin Accessible a Trest ces cleanable maintained brovided Ked up Tomes First Trest Trent Trent Trent/ insp	equate to ted; Chemics peration sign posted) ng and properly e, properly , used/ all the ti	me
V		N	A N	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allergy Core Items (1 Poin Prevention 34. No Evidence of Insanimals Watch for flie 35. Personal Cleanlines 36. Wiping Cloths; pro In buckets	resent, demons retified Food M mauthorized p n 60 days ordkeeping ar Labeling er available; ac vailable (shell l Food labeled with Approve variance, Spece e obtained for nanufacturer in asumer Advisories; ninder/Buffet F gens handlin nt) Violation of Food Contest sect contaminates ses/eating, drint operly used and	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) resonnel rackage essure, safe ; parasite ures coess, and d der cooked ergen Label re Corrective n nnt/other	Action	2 2 2 2	t to Ea	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo co Permit 30. Food Estab Need to 31. Adequate has supplied, used Yes Supp 32. Food and N designed, const Cutting b 33. Warewashir Service sink or To repair ys or Next Inspect	ing method us ct Temperature. Marking and ers provided, rips ouple / al Requirement olishment Per post Utensils, Equandwashing far on-food Contructed, and us oards ag Facilities; is curb cleaning to have in the post of the post of the post of the post on-food Contructed, and us oards ag Facilities; is curb cleaning to have in the post of th	re Contresed; Equipment, accilities: act surfacesed installed, a facility part thousand the control of the cont	and calibra Strips uisite for (Trent/ insp and Vendin Accessible a Trent/ insp and Vendin Accessible a Trent/ insp and Vendin Accessible a Trent/ insp	equate to ted; Chemica Departion sign posted) ng and properly e, properly all the ti	me
V		N	A N	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allerg Core Items (1 Poin Prevention 34. No Evidence of Insanimals Watch for flie 35. Personal Cleanlines 36. Wiping Cloths; pro In buckets 37. Environmental con Condensation	resent, demons ertified Food Manauthorized part 60 days ordkeeping are Labeling er available; advailable (shell I Food labeled with Approve Variance, Specie obtained for nanufacturer in asumer Advisories; ainder/Buffet Figens handling of Food Contact of	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) resonnel rackage essure, safe ; parasite ures coess, and d der cooked ergen Label re Corrective n nnt/other	Action	2 2 2 0 0 0 1 0 0 0 1 T	t to Ea	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo Cr Permit 30. Food Estab Need to 31. Adequate ha supplied, used Yes supp 32. Food and N designed, const Cutting b 33. Warewashin Service sink or To repair ys or Next Inspect	ing method us ct Temperature Marking and ers provided, rips OUPLE / all Requirement Olishment Per POST Utensils, Equi andwashing factorist of the Control of	re Contresed; Equipment, accilities: Accility in the control of th	and calibra strips uisite for (rrent/ insp and Vendir Accessible a ces cleanabl maintained brovided ked up fomes First ation food) lities	pequate to ted; Chemics peration sign posted) ng and properly e, properly all the ti	me R
V		N	A N	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allergy Core Items (1 Poin Prevention 34. No Evidence of Insanimals Watch for flie 35. Personal Cleanlines 36. Wiping Cloths; pro In buckets	resent, demons ertified Food Manauthorized part 60 days ordkeeping are Labeling er available; advailable (shell I Food labeled with Approve Variance, Specie obtained for nanufacturer in asumer Advisories; ainder/Buffet Figens handling of Food Contact of	stration of Manager (Copersons/ persons/ persons	knowledge, CFM) resonnel rackage essure, safe ; parasite ures coess, and d der cooked ergen Label re Corrective n nnt/other	Action	2 2 2 0 0 0 1 0 0 0 1 T	t to Ea	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo Co Permit 30. Food Estab Need to 31. Adequate ha supplied, used Yes supp 32. Food and N designed, consti Cutting b 33. Warewashir Service sink or To repair ys or Next Inspect	ing method us ct Temperature Marking and ers provided, rips Ouple / al Requirement Olishment Per POST Utensils, Equipandwashing factorist and us Oards in gracilities; is curb cleaning to have in the post to have in the post of the pos	re Contresed; Equipment, accilities: A act surface installed, if facility if the hold chever C Identification in the control of the control o	and calibra Strips uisite for (Trent/ insp and Vendir Accessible a tes cleanable maintained brovided Ked up omes First ation Good) lities designated osed; facilit	pequate to ted; Chemics ted; Chemics peration sign posted) ng and properly e, properly all the ti	me R
V		N	A N	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allergy Core Items (1 Poin Prevention 34. No Evidence of Insanimals Watch for flie 35. Personal Cleanlines 36. Wiping Cloths; pro In buckets 37. Environmental con Condensation 38. Approved thawing Cooler	resent, demons ertified Food Manauthorized part 60 days ordkeeping are Labeling er available; advailable (shell I Food labeled with Approve Variance, Specie obtained for nanufacturer in asumer Advisories; ainder/Buffet Figens handling of Food Contact of	stration of Manager (Control of Manager) (Control o	knowledge, CFM) resonnel rackage essure, safe ; parasite ures coess, and d der cooked ergen Label re Corrective n nnt/other	Action	2 2 2 0 0 0 1 0 0 0 1 T	t to Ea	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo Cr Permit 30. Food Estab Need to 31. Adequate ha supplied, used Yes supp 32. Food and N designed, const Cutting b 33. Warewashin Service sink or To repair ys or Next Inspect	ing method us ct Temperature Marking and ers provided, rips Ouple / al Requirement Olishment Per POST Utensils, Equipandwashing factorist and us Oards in gracilities; is curb cleaning to have in the post to have in the post of the pos	re Contresed; Equipment, accilities: A act surface installed, if facility if the hold chever C Identification in the control of the control o	and calibra Strips uisite for (Trent/ insp and Vendir Accessible a tes cleanable maintained brovided Ked up omes First ation Good) lities designated osed; facilit	pequate to ted; Chemics ted; Chemics peration sign posted) ng and properly e, properly all the ti	me R
V		N	A N	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allergy Core Items (1 Poin Prevention 34. No Evidence of Insanimals Watch for flie 35. Personal Cleanlines 36. Wiping Cloths; pro In buckets 37. Environmental con Condensation 38. Approved thawing Cooler Prop 39. Utensils, equipmen dried, & handled/ In u-	resent, demonsertified Food Manauthorized part 160 days ordkeeping ar Labeling er available; and vailable (shell I Food labeled with Approve Variance, Specie obtained for nanufacturer in asumer Advisories; ninder/Buffet Figens handling of Food Contest of Food Contes	stration of Manager (Corporation) stration of Manager (Corporation) persons/pe	knowledge, CFM) resonnel rackage essure, safe ; parasite ures ocess, and d der cooked ergen Label re Corrective n nnt/other oacco use	Action	2 2 2 0 0 0 1 0 0 0 1 T	t to Ea	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo Co Permit 30. Food Estab Need to 31. Adequate he supplied, used Yes Supp 32. Food and N designed, const Cutting b 33. Warewashir Service sink or To repair ys or Next Inspect 41. Original con 42. Non-Food C See 43. Adequate ve Watch 44. Garbage and 45. Physical fac See 46. Toilet Facili	ing method us ct Temperature. Marking and ers provided, rips ouple / al Requirement olishment Per post Utensils, Equandwashing factorist and us oards ag Facilities; icurb cleaning to have in the post per post p	re Contresed; Equipment, accilities: a act surfacesed installed, if facility in the hool chever C Identification in the control in the contro	and calibra Strips uisite for C rrent/ insp and Vendin Accessible : ces cleanable maintained brovided Ked up fomes First cation food) lities designated osed; facilit ained, and c	equate to ted; Chemics Departion sign posted) ng and properly e, properly all the ti areas used ies maintaine lean	me R
W O U T W		N	A N	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u All new to be within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Watch known allergy Core Items (1 Poin Prevention 34. No Evidence of Insanimals Watch for flie and the second of the second	resent, demonsertified Food Memorated professor and tabeling er available; advailable (shell a Food labeled with Approved Variance, Specie obtained for nanufacturer in assumer Advisories; ninder/Buffet Figens handling for Food Contamination of Food Contamination of Food Contamination of In Daclamethod wer Use of Uter and Use of Uter and In Daclamethod over Use of Uter and In Special Spec	stration of Manager (Control of Manager) (Control o	knowledge, CFM) resonnel rackage essure, safe grasite ures ocess, and d ader cooked ergen Label re Corrective n nt/other oacco use	Action	2 2 2 0 0 0 1 0 0 0 1 T	t to Ea	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo Co Permit 30. Food Estab Need to 31. Adequate has supplied, used Yes Supplied 32. Food and N designed, construction of the supplied of the sup	ing method use at Temperature Marking and ers provided, rips ouple / al Requirement of Marking and ers provided, rips ouple / al Requirement of Marking and washing far on-food Contructed, and use oards of Food tainer labeling to have in the post of Marking far on the post of Marking far of Marking far on the post of Marking far on the post of Marking far on the post of Marking far of Marking far on the post of Marking far of Marking far on the post of Marking far of Marking far of Marking far of Marking far on the post of Marking far of	re Contresed; Equipment, accilities: a act surfacesed installed, if facility in the hool chever C Identification in the control in the contro	and calibra Strips uisite for C rrent/ insp and Vendin Accessible : ces cleanable maintained brovided Ked up fomes First cation food) lities designated osed; facilit ained, and c	equate to ted; Chemics Departion sign posted) ng and properly e, properly all the ti areas used ies maintaine lean	me R

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		ity/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
Subw	vay wal mart	I-30		Rockwal		Need					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion_	Temp				
Milk co	ooler	40	Mozz cheese	64		Wif					
ColdTo	op unit just turned on		Steak	54/42							
	Tomatoes	54	Sliced cheeses	50's							
(Cut lettuce	41	Wic	39/40							
	Eggs	52	Chicken	41							
М	eat cold top		Teriyaki chicken	44							
Т	una/ turkey	56/ 42	Meat balls	38							
Cr	nicken / ham	54/54									
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO T	HE CONDITIONS OBSE	RVED AND				
	Small amount of slime ion/on ice dispenser at customer soda station to address										
	Hot water 124 F										
40	Avoid storing straws and paper food containers etc under hand sink - to protect										
W	Avoid storing peroxide clea	ner near fo	od related items - labeling doesn	indicate us	e on food	contact / using only	for dining room				
42/45/10	Store needs general of	detailed c	leaning everywhere And	d lids and	d contair	ners etc					
07	Regular milk dated 03/05/21 and 2/18/21 to avoid using										
	General detailed clear	ning arou	nd sinks								
40	Avoid storing water cu	ps in non	foods areas near printer et.								
W	Discussed separating peanut cookies and nut cookies										
32	Time to sand cutting boards where badly scored										
	Under counter back up cooler holding 50-62 F - no Tcs items in unit - BUT standing water inside (this was used over night for Tcs items)										
40/40	Using same Tongs for cookies - allergen policy should be to separate /no postings										
10/42	Clean cookie containers - Cold top unit was turned off for veggies - eggs and tomatoes are now in the danger zone discarded both at insp										
02 02	•						-				
02	Will need to monitor cooler to make sure unit cools down to required temps and Always turn on first										
	All items that spent the night in the back up cooler are 50's in the cold top therefore willAll need be discarded , tuna , all sliced cheese/ ham / mozz grated cheese /(teriyaki chicken and strips and steak were prepped this am and placed back into wic to chill) 1-2 hrs out										
	Also discarded salami / pepperoni and bacon as all received refrigerated										
	May not use back up unit for Tcs foods until it is holding 41 or less										
W	Knife holder sanitizer not showing on strips /cos added more - use cooler water										
	Watch paper instructions Over prep table on front line										
	Teriyaki chicken in wic was 44 - out for prep this morning										
42/45 Clean shelving etc in wic and under and behind equipment and shelving outside wic							<u> </u>				
33 Leak at three comp sink chemical dispenser when running and when not - need to repair ASAP							AP				
32 Replace badly stained spatulas as well and sauce containers etc											
W	Organize around mop sink and hang mops etc										
10/cos	Knife container not showing sanitizer / added more to reach 100 ppm / also using this one for wiping cloths										
D : -	Tested sanitizer at three	eeComp 2			1	mu. p . ~	.10				
Received (signature)	"See abov	e	Print:			Title: Person In Charg	ge/ Owner				
Inspected (signature)		itrick	Print:								
	5 (Revised 09-2015)		100			Samples: Y N	# collected				