Followup fee of \$50.00 after initial Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

	ate:				Time in:	Time out:		License/P							Food handle		Dog 1	<sub>.</sub> 2
	10/14/2022 9:08 10:11 FS 78  Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai  Establishment Name: Contact/Owner N							_	1	0 on duty	Page 1 o							
Es	tabli	ishm	nent l	Nam	ne:	2-Follow U	Contac	3-Compla ct/Owner 1			-Inve	estiga	tion	L	5-CO/Construction  * Number of Repeat Vio		TOTAL/SC	ORE
		•	375 Addre		(wal-mart)	Per	Ash est control	l <del>.</del>		T Ho	ood		Gr	rease	✓ Number of Violations	COS: Follow-up: Yes	20/80	)/B
I-30 in walmart Need info						Na Need info			ed in	fo	No 🗌							
Mark the appropriate points in the OUT box for each numbered item  Mark						O = not observed NA = not applicable in appropriate box for IN, NO, NA, CO				or IN	, NO	, NA, COS M	Iark an √in appropri	olation W-W ate box for R	atch			
Co	mpli		e Stat		Prior	rity Items (3	Points)	violations		(	Compl	liance	Stat	tus	ve Action not to exceed 3 d	lays		
O U T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenhei		y	R	t T	J N	N O	N A	C O S	Em	ployee Health		R
		/			1. Proper cooling time a Meatballs are not	and temperature held over /	batch c	ooking			/				12. Management, food empl knowledge, responsibilities,	•	employees;	
	$\vdash \vdash$		$\vdash \vdash$		2. Proper Cold Holding	temperature(41°	°F/ 45°F)		dash	-				-	13. Proper use of restriction	1 0	charge from	$\perp$
	<b>'</b>				Food temps in cor	mpliance see	e 27 for	cooler			/				eyes, nose, and mouth Posted at hand sink			
	/				3. Proper Hot Holding to Meat balls										Preventing Contamination by Hands			
		/			4. Proper cooking time a						/				14. Hands cleaned and prop Gloves			
		/			5. Proper reheating proc Hours)	edure for hot ho	olding (165	5°F in 2				/			15. No bare hand contact wi			
	$\vdash$	<b>/</b>	$\vdash$		6. Time as a Public Hear	ılth Control; proc	cedures &	t records	H						Using gloves  Highly Sus	sceptible Populations		
						d Course							. /		16. Pasteurized foods used;	prohibited food not of		
					7. Food and ice obtained	d from approved	1	din					V		Pasteurized eggs used when Precooked	required		
	/				good condition, safe, and	nd unadulterated;		'00a m								Chemicals		
	$\dot{\parallel}$				destruction Comme 8. Food Received at pro				$\sqcup$						17. Food additives; approved	d and properly stored;	Washing Fruits	2
	~				To always chec						~				& Vegetables Water	u una property ,	1, 4, 4, 4, 4, 4, 4, 4, 4, 4, 4, 4, 4, 4,	`
					Protection	from Contamir	nation			3					18. Toxic substances proper Oven cleaner	ly identified, stored an	nd used	
w	•				9. Food Separated & propreparation, storage, dis			food								ter/ Plumbing		
					Watch		-	ned and	$\mathbb{H}$						19. Water from approved so		ed; proper	
W	~				10. Food contact surface Sanitized at 200 I	ppm/temperature	<sup>e</sup> Wa	ıtch		3					backflow device Need air gap under	r soda station a	t drain to ic	се
		<b>/</b>			11. Proper disposition or reconditioned	of returned, previous	ously serv	ved or			/				20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper	
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_					Pric	ority Founda	tion Ite	ms (2 Po			_	_			rective Action within 10 da	ys		
O U T	I N	N O	N A	C O S		ority Founda of Knowledge/			ints) R	Ţ	I N	Req	N A	C O		ys ure Control/ Identific	cation	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Laurel Flippen	Print:	Title: Person In Charge/ Owner PiC
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Yay 37568	Physical Address: I-30 Rockwall		City/State: <b>Rockwa</b>	II	License/Permit # P		Page 2 of 2			
	,		TEMPERATURE OBSERVA	ΓIONS							
Item/Loca		Temp F	<u>Item/Location</u>	Temp F	Item/Locat	ion	<u>T</u>	[emp ]			
Bevera	age cooler	40	Back up cooler	51							
Vegg	ie side of cooler		Tomatoes	41							
Toma	atoes / cut lettuce	41/41	Wic								
	Meat side		Whole tomatoes	38							
	Beef/ tuna	39/40	Cheese	39							
Turkey / cold cuts		40/39 Steak		36							
	Meatballs	153									
τ.			SERVATIONS AND CORRECTI				•				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
	Again watch big light over soda station ( over lids and sleeved straws)										
19	Reminder to maintain air gaps required also under soda station										
	Soda nozzles are sligh	ntly sticky	1								
W	Will need to keep an careful eye on ice dispenser tube as placement is such that portions to clean are hidden from easy viewing										
	Hot water at front hand	d-sink/ ba	ack room 125 and up								
40	Avoid storing any food	related i	tems under hand sink in fro	nt area							
18	Also to avoid storing a	ıny chem	ical spray bottles (oven off	next to	food cont	ainers under sir	nk				
	Reminder to keep cup	s out of s	plash zone and above usin	g paper l	iner						
32	Cutting boards to be s	anded or	replaced								
18	Store oven cleaner off counter behind hand sink										
	Not using green knife holde	er with sani	tizer anymore / using knives one	time only	then placin	g into water to soal	k before wa	shing			
39	Need to clean the exte	erior hand	lled portion of you thermo								
42/45	General detailed clear	ning need	led in front area surfaces / s	shelving /	/ inside ca	abinets et					
37	Standing water in bac	k up cool	er on line - pizza is sitting i	n water /	unit is fro	zen up as well					
27	Unit is holding 51 F - therefore	will not use	for Tcs foods until repaired and hold	ing 41 or les	s ( tomatoes	from wic today were	taken back t	to wic)			
32	Back room - need to re	eplace st	ained and bubbled lids / av	oid using	any non	nsf approved ut	tensils etc	)			
42	Need to scrub drains										
	Sanitizer in bucket 200 ppm / same in three comp sink 200Ppm per label										
42	Wic - need to deep de	ep clean	the wic flooring, shelving e	etc nee	ed light to	see					
37 /45	Ice issue in wif! One I	arge froz	en Drip from ceiling and	on floor	too						
45	To clean under shelving										
39/37	-		ops and not for hanging the ic		this shou	uld not be stored	on this loca	ation.			
	General detailed cleaning under equipment in backshelving etc										
32/42											
	Still using peroxide product for tables outside										
	Need first aid kit										
Received (signature)	See abov	⁄e	Print:			Title: Person In Char	ge/ Owner				
Inspected (signature)	See abou		Print:								
(orginature)	Kelly kirkpa	ıtrick	$\gamma \mathcal{RS}$			Samples: Y N	# collected				