Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 06 /		/20	23	Time in: 10:53	Time out: 12:08	FS 9							Food handlers Food managers Page 1 of	
Purp	ose (of In	spec	tion: 1-Routine	2-Follow Up	3-Compla	int		-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE
Estab Swe			Nam	e:		ntact/Owner N ke keifer	Name:						* Number of Repeat Violations: Vnumber of Violations COS: Settern/vosts oil Follow-up: Vas 6/94/	Λ
Physi 1067		Addre	ess:		Pest con Need info)		Ho Na	ood				se trap/ waste oil cas best 750 06/14/2023 Follow-up: Yes No	_
Mark				tatus: Out = not in cor points in the OUT box for	mpliance IN = in compliance	iance No	O = not o			N. box fo	A = n	not ap	pplicable $COS = corrected \text{ on site}$ $R = repeat violation W-War Vin appropriate box for R$	ch
								re In	mme	diate	Cor	rrect	ty Action not to exceed 3 days	
O I U N	N	N	C O		perature for Food Sa	ıfety	R	0) I		N	C O	Employee Health	R
Т			S	(F = de 1. Proper cooling time a	egrees Fahrenheit) and temperature			Т				S	12. Management, food employees and conditional employees;	
		•							~				knowledge, responsibilities, and reporting	
V				2. Proper Cold Holding	temperature(41°F/ 45°	°F)		V	V				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		/		3. Proper Hot Holding to	emperature(135°F)								To now post at hand sinks Preventing Contamination by Hands	
		1		4. Proper cooking time a	and temperature				~	<u> </u>			14. Hands cleaned and properly washed/ Gloves used properly Gloves for rte	
		./		5. Proper reheating proc Hours)	cedure for hot holding	(165°F in 2			Ť	./			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y ✓ N.)	+
				6. Time as a Public Hea	lth Control: procedure	s & records								
		'		o. Time as a rushe frea	in control, procedure	s & records			Т		I		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				Арр	proved Source				~				Pasteurized eggs used when required	
					nd ice obtained from approved source; Food in dition, safe, and unadulterated; parasite								Chamicala	
				destruction	_								Chemicals	
				8. Food Received at pro Received frozen /		ed cream			-	•			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					from Contamination			3				•	Water 18. Toxic substances properly identified, stored and used	+
				9. Food Separated & pro	otected, prevented duri								Watch labels on spray j bottles / cos	
L *				preparation, storage, dis 10. Food contact surface		looned and					ı	1	Water/ Plumbing 19. Water from approved source; Plumbing installed; proper	
V				Sanitized at 200		realled and			~	1			backflow device City approved	
				11. Proper disposition o reconditioned	f returned, previously	served or				,			20. Approved Sewage/Wastewater Disposal System, proper disposal	
	<u> </u>	<u> </u>			ority Foundation	Items (2 Po	ints) v	riola	tion	s Roo	wira	Cor	rrective Action within 10 days	
O I U N	N O	N A	C		of Knowledge/ Perso		R	O U	I J N	N		C	Food Temperature Control/ Identification	R
T			S	21. Person in charge pre				Т	1			S	27. Proper cooling method used: Equipment Adequate to	
W				and perform duties/ Cer Reminder to have 22. Food Handler/ no ur	e one on duty				~				Maintain Product Temperature 28. Proper Date Marking and disposition	
				1 on duty						/			Only for Tcs / yogurt unit 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/	_
				Safe Water, Recor	rdkeeping and Food I Labeling	Package			~	1			Thermal test strips Test strips / digital thermo	
V	1			23. Hot and Cold Water	available; adequate pr	ressure, safe				<u> </u>			Permit Requirement, Prerequisite for Operation	
				24. Required records av destruction); Packaged l		s; parasite				,			30. Food Establishment Permit (Current/ insp sign posted)	
Ľ					vith Approved Proced	dures							Utensils, Equipment, and Vending	
				25. Compliance with Va	ariance, Specialized Pr	ocess, and							31. Adequate handwashing facilities: Accessible and properly supplied, used	
				processing methods; ma					~				Equipped	
				Cons	sumer Advisory			٧	V				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
Т				26. Posting of Consume					<u> </u>				Watch condition of shelving 33. Warewashing Facilities; installed, maintained, used/	+
				foods (Disclosure/Remi Ingredients by reque		lergen Label			~				Service sink or curb cleaning facility provided Set up	
0 I	N	N	C				Action R	О) I	N	N	C	ays or Next Inspection , Whichever Comes First	R
U N	0	A	o s	Prevention of 34. No Evidence of Inse	of Food Contamination			T T		0	A	o S	Food Identification 41.Original container labeling (Bulk Food)	
W				animals Watch mops 35. Personal Cleanliness	etc					'			41.Original container labering (Bulk Food)	
 				Low		vacco use							Physical Facilities 42. Non-Food Contact surfaces clean	
1			/	36. Wiping Cloths; prop Store in solutio 37. Environmental conta				1		_			See 43. Adequate ventilation and lighting; designated areas used	-
W	~			Watch					~				44. Garbage and Refuse properly disposed; facilities maintained	
	'			38. Approved thawing n				l-	~	_			Dumpster area 45. Physical facilities installed, maintained, and clean	+
				Prope 39. Utensils, equipment	er Use of Utensils	ed. stored		1	-				See 46. Toilet Facilities; properly constructed, supplied, and clean	_
				dried, & handled/ In use Watching					~	1			Equipped	
-				40. Single-service & sin and used	igle-use articles; prope	erly stored				~			47. Other Violations	
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1							1 1	1	1	1	i	ı l	1	- 1

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Swee Item/Loca Soft se		I -30		Rockwal	9170						
			TEMPERATURE OBSERVAT		·						
Soft se	ation	Temp F	Item/Location	Temp F	Item/Location	Тетр					
	erve units		Cold top unit		Wic	33/3					
	7	41/39	Cheesecake	23							
	6	41/37	Cookie dough	36							
	5	40/37	Whipped cream	39							
	4	38/37	Deep freezer	-0.1							
	3	40/36	'								
	2	Na									
	 1	41/38									
	<u> </u>		SERVATIONS AND CORRECTIVE	E ACTION	NS						
Item Number		TABLISHMEN	T HAS BEEN MADE. YOUR ATTENTION			SERVED AND					
Nullibei											
	Keep and eye on back door and make sure it stays closed - door to outside										
	Keep and eye on dumpster										
	Restrooms equipped - hot water 107										
	Hot water in kitchen 120 plus / front hand sink handles reversed										
	Sink sanitizer 200 ppm - watch temp										
	Need employee health policy at hand sinks										
	Double hand wash sign? Eliminate floor storage of cup boxes										
42	To clean food debris under toppings unit										
	Storing nuts in front / try same for chips										
W	Watch ice build up in freezers										
W	Best to hang mops to dry over bucket (or mop sink -)										
42	Minor cleaning of stick outside surfaces if machines										
45	Keep and eye on use of sneeze guard - ex children etc - not effective at that level										
W											
36	Need to fill red buckets and store wiping cloths in solution to use on counters etc										
	Code indicates to store in solution when not in useto fill container with solution of saniyizerc										
Cos	The location of the bucket or containers for rags shouldn't be over wiping cloths										
18	and the state of t										
42/45	,										
	Rotation of cleaning weekly										
W	Watch painted shelving in coolers - peeling - address when needed										
	Set up Sani buckets during insp										
	Pic - great demo of knowledge										
	Discussed whipped cream - storing inside cooler and using empty for display										
	Discussed sanitizing handles etc										
	Supervising customer area										
Received (signature)	See ahov	/ <u>P</u>	Print:		Title: Person In Ch	arge/ Owner					
Inspected	See abov	v	Print:								
(signature)	Kelly kírkpo	atríck	RS		Samples: Y N	# collected					