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

					Time out:					Est. Type Risk Category Page 1 of			2					
	2/02/2021 1:17 2:08 FS 9						_	4-Investigation 5-CO/Construction					6-Other					
Es	stabli	shme	ent l			2-F 0110	Conta	ct/Owner N		4-1	invest	igat	ion		* Number of Repeat Viola	ations:	TOTAL/SCO	KŁ
	wee		_				Keiffe		1	11			C		✓ Number of Violations C	COS: Follow-up: Yes	9/91/	Α
	Physical Address: Pest control : Cantu 10/25/21								Hood Grease t America's					trap: S best 750 11/08/21 Follow-up: Yes V		0,0177		
															olation W- Wate	ch		
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												into box for it						
О		N	N	С	Time and Tem	nnerature fo	r Food Safet	tv	R	О	I			2				R
U T	N O A O (F = degrees Fahrenheit)					U T	U N O T .		A O	;	Employee Health							
	Proper cooling time and temperature							12. Management, food employees and condition knowledge, responsibilities, and reporting			l employees;							
	2. Proper Cold Holding temperature(41°F/45°F)					Н		•			-	13. Proper use of restriction ar	nd exclusion: No di	scharge from	\vdash			
3	2. Proper Cold Holding temperature(41°F/ 45°F) Cold top unit						/			(eyes, nose, and mouth New code wants it ov							
	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by I						nds					
	4. Proper cooking time and temperature					✓				14. Hands cleaned and proper	rly washed/ Gloves	used properly						
	5. Proper reheating procedure for hot holding (165°F in 2										15. No bare hand contact with			+-				
		•			Hours)										alternate method properly follo Gloves	owed (APPROVE	D Y _. .N _. .)	
W					6. Time as a Public Heat Using for items in cold to	alth Control; op unit repair	procedures of red	& records							Highly Susce	eptible Population	s	
					Ap	proved Sou	rce				16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required				ffered			
	1 1							Food in							Yes	•		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals							
					8. Food Received at pro	oper tempera	ture								17. Food additives; approved a & Vegetables	and properly stored	; Washing Fruits	Т
					To check						•				Water only 18. Toxic substances properly	identified stored a	nd usad	-
	Protection from Contamination								/				Stored low	identified, stored a	nu useu			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water	r/ Plumbing					
W	~				10. Food contact surfact Sanitized at _200_	es and Retur ppm/tempera	rnables ; Clea rature W 6	atch			~				19. Water from approved sour backflow device	rce; Plumbing instal	lled; proper	
	11. Proper disposition of returned, previously served or reconditioned									0. Approved Sewage/Wastewater Disposal System, proper isposal		em, proper						
					Pri	ority Fou	ndation Ite	ems (2 Po							ective Action within 10 days	S		
O U T	I	N O	N A	C O S	Pri-				ints) v	O U	I	N	N C A O		ective Action within 10 days		cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Katelyn Coursey	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: et frog	Physical A	ddress:	City/State: License/Permit # FS 9170 Page							
Item/Loc	ation	Town E	TEMPERATURE OBSERVA		Itom/Logotion	Town					
	op unit	Temp F	Unit 2	38/37	Item/Location	Temp 1					
		50									
	ookie dough	59	Unit 1	38/39							
С	heese cake	54	Wic	37/38							
	Unit 7	41/41	Deep freezer	-5							
	Unit 6	40/39	Deep freezer 2	-4							
	Unit 5	40/38									
	Unit 4	38/38									
	Unit3	39/39									
Item	AN DISDECTION OF VOLUME		SERVATIONS AND CORRECT								
Number	NOTED BELOW: temps in F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OF	3SERVED AND					
42	Need to clean up unde	er dispens	ser areas - ss panel								
W	Watch cup storage in	front area	under hand sanitizer								
	Restroom hot water to	mps 110	/ hot water in kitchen 120								
W	Clean spills in back ha		· · · · · · · · · · · · · · · · · · ·								
	Watch peanut placem										
42 /39											
39	Avoid storing lids und										
02			discard Tcs foods / will use 4 hr			and cheese cake					
42 42			nt counter and address tapeled on the cold top unit								
W			•								
V V	Again watch product protection with sneeze guard being accessible under Need to set up sanitizer in bucket for wiping cloths										
42	Clean fan cover in wic on ceiling										
42	Also need to clean shelving in wic										
32		rd for cutting straw berries									
	Sink sanitizer 200Ppm										
32	Replace spatulas where needed										
45											
45	Maint to walls etc nee										
	Keep an eye on shelv	ring				_					
Received (signature)	See abov	/e	Print:		Title: Person In Ch	arge/ Owner					
Inspected (signature)		utríck	Print:		Samples: Y N	# collected					