Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: Time in: 06/26/2024 2:47		2.17	0.45	Fs 9	170)					Food handlers of Pood manage of O	Page 1 of	2_				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp					Inves	tigat	tion		5 0		TOTAL/SCORE						
Esta	ablis	ishm	nent l	_			Contact/Owner	_	4-Investigation			Шон		* Number of Repeat Violations:	TOTALISC	TOTAL/SCORE	
Sw			og Addre	-ss:			Luke keiffer		Hood			✓ Number Grease trap/ waste oil		✓ Number of Violations COS: trap/ waste oil Follow-up: Yes	 5/95/	Ά	
1067	7 e I	I 30)			Cant	tu need most curre		Na America			Ame	rica	ns best 06/14/2023 750 No 🗹			
Mar					tatus: Out = not in corpoints in the OUT box for	ompliance IN = in c r each numbered ite	em Mark	$O = not$ $\sqrt{in ap}$							t violation W-War opriate box for R	tch	
Con	mlic	ence	e Stat	4110	Prio	rity Items (3 I	Points) violations	Requi	_				_	ve Action not to exceed 3 days			
О	npna I N	N O	e Stat N A	C O		nperature for Fo		R	O			N C A O	C	Employee Health			
T			H	Š	(F = do 1. Proper cooling time a	legrees Fahrenheit and temperature	.)		T				Š	12. Management, food employees and condition	onal employees;		
		~				·				~				knowledge, responsibilities, and reporting			
w	/				2. Proper Cold Holding Keep an eye	temperature(41°F	F/ 45°F) nle vat	\prod		/			Ì	13. Proper use of restriction and exclusion; No eyes, nose, and mouth	discharge from		
	+			\vdash	3. Proper Hot Holding t		•	\square						To post at hand sinks			
1	\dashv	\parallel	'	$\vdash \downarrow$	Proper cooking time			\square						Preventing Contamination by 14. Hands cleaned and properly washed/ Gloven			
	\dashv	Щ	~	\dashv	Proper cooking time Proper reheating proc		11: (165°E in 2	\Box		/			-	Gloves 15. No bare hand contact with ready to eat for	1 1 7	\bot	
			~		Hours)	cedure for not nor	ding (103 F iii 4			/				alternate method properly followed (APPRO)			
	+	/	\forall	\dashv	6. Time as a Public Hea	alth Control; proce	edures & records	+						Highly Susceptible Populati	ons		
														16. Pasteurized foods used; prohibited food no			
						proved Source							1	Pasteurized eggs used when required			
					7. Food and ice obtained good condition, safe, and	nd unadulterated;								Chamicals			
١					destruction Comme	ercial								Chemicals			
					8. Food Received at pro	_				/				17. Food additives; approved and properly sto & Vegetables	red; Washing Fruits		
					To check temp								+	Water only 18. Toxic substances properly identified, store	d and used	+	
					9. Food Separated & pro	rotected prevented				'				Stored low	d the acce		
					preparation, storage, dis									Water/ Plumbing			
•			\vdash	\dashv	10. Food contact surface			\forall					-	19. Water from approved source; Plumbing in	stalled; proper		
•	/			1	Canitized at 200	ppm/temperature			1 1								
	1				Sanitized at 200			\square		~			-	backflow device	mtom proper	_	
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•		✓			11. Proper disposition of reconditioned Disc	of returned, previo	ously served or		violati	ions				backflow device 20. Approved Sewage/Wastewater Disposal S	ystem, proper		
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishr Swee	ment Name: et frog	Physical Act 1067		City/State: Rockwal	License/Permit # Fs 9170	Page .	2 of 2			
	· ·		TEMPERATURE OBSERVA							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		Temp			
Under	counter cooler		Wic	39-44	Cold top					
	Freezer	3.3	Door open		Choco chips		40			
Y	ogurt units1	41:40	Freezer 2	-9.9	Cheese cake	ļ	40			
	2	41/41			Whipped cream ins	side	39			
	3	39/40								
	4	39/37	-#7	40/40						
	5	41/57					·			
	6	41/41								
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Keep an eye on exterior of customer side of machines - up underside of units									
44	Work on dumpster area and trail heading that direction									
	Door is open on wic /avoid doing this and raising temps									
42	Need to scrub shelving in wicMoldy									
	Hot water at three compAnd hand sink 110 plus									
W	To add cone to drain	•	,							
	Sanitizer in sink 200									
45	To fillSmall holes in walls									
W	Need employee health i	poster over o	desk now to be over all hand	sinks /. Allei	rgy poster can be moved back	to ove	er desk			
	Need employee health poster over desk now to be over all hand sinks /. Allergy poster can be moved back to over desk Allergy poster can go in rear									
	Unit 5 was cleaned today so will need to monitor the rt side as temp wa elevated									
	Washing strawberries with water only									
W			•							
42/45	Sanitizing handles every 4 hrs and nightly- using 4 hr rile General cleaning behind and around equipment									
W	Peanuts placed in front to prevent cross contact for customer self service									
	Using sanitizer wiping cloths to wipe down machines - external prices									
21	Need CFM on site at all times of operations									
			'							
Received (signature)	See aho	VΩ	Print:		Title: Person In Charge/	Owner				
Ingersite	See abo Kelly Kirkp	v C	Duint							
Inspected (signature)	ruy: Kollai Kiadh	atrick	Print:							
	ROWY RUM	w w	140		Samples: Y N #	collecte	ed			