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 in: 10:02	Time out: <b>1:10</b>		License/Pe Food		_					Food handle	3	Page <u>1</u> of <u>2</u>
Purpose of Establishm			tion: 1-Routine	2-Follow U		<b>3-Complai</b> ct/Owner N		4-]	Invest	tigati	on	5-CO/Cons	struction of Repeat Viol	6-Other ations:	TOTAL/SCOR
TA To-Go	0		ic.		TA		anie.					✓ Number	of Violations	COS:	12/88/
Physical A 2105 S Goli		ess:		Eco	est control colab 07/19	9/2023		Hoo Na	od		Greas Need	se trap/ waste oil info	:	Follow-up: Yes No	12/00/1
Com Mark the ap	npliar pprop	riate	tatus: Out = not in conpoints in the OUT box for o	each numbered i	item	Mark 🔪		propr	iate bo	x for	IN, N	O, NA, COS		ark an   in appropria	plation W- Watch ate box for R
Compliance			Prior	rity Items (3	S Points)	violations		Co	mplia	nce S	tatus	tive Action not to	o exceed 3 da	iys	
O I N O T		C O S	Time and Tem	perature for F grees Fahrenhe		y	R	O U T	I N	N I	N C A O S		Emp	oloyee Health	
	,	3	1. Proper cooling time a	-				1			3	12. Managemer knowledge, res		oyees and conditional	employees;
			2 Proper Cold Holding	temperature(41	1°F/45°F)				•					and exclusion; No dis	charge from
3		~	2. Proper Cold Holding See cheese U	nit / disca	arded	all		W				eyes, nose, and	mouth	at all hand sinks	
/			3. Proper Hot Holding to See	emperature(135	5°F)								-	ntamination by Han	
/			4. Proper cooking time a	and temperature	re				1			14. Hands clea	ned and prope	erly washed/ Gloves u	ised properly
	,		5. Proper reheating proce Hours)	edure for hot he	olding (16	5°F in 2								h ready to eat foods o	
			6. Time as a Public Heal	th Control: pro	ocoduras 8	racords						Gloves use		llowed (AFFROVED	111)
			o. Time as a rubiic freat	iui Control, pro	ocedures &	c records		I				16 Destauring		ceptible Populations prohibited food not of	
			Арр	oroved Source	;					·		Pasteurized egg	/ 1		fered
			7. Food and ice obtained good condition, safe, and	d unadulterated		Food in								Chemicals	
			destruction Comme	rcial										Lifetificals	
~			8. Food Received at proj To check	per temperature	re					V	/	17. Food additi & Vegetables	ves; approved	and properly stored;	Washing Fruits
			Protection	from Contami	ination			3			~			y identified, stored and store away fro	
			9. Food Separated & propreparation, storage, disp			food								er/ Plumbing	
_			10. Food contact surface			ned and		w	T			19. Water from backflow device	e	rce; Plumbing install	
			Sanitized at 200 p	ppm/temperatur	re										10 0 W 00 0
•						ved or		VV				Watch ur	nder sod Sewage/Waste	la and mainta water Disposal System	m, proper
	,		Sanitized at 200 p			ved or		VV	<b>'</b>			Watch ur	<u>nder soo</u> Sewage/Waste	la and mainta water Disposal Syster	m, proper
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed) Robin Cullum	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick. RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Number NOTED BELO 37 Watch floo Merchandi Reminder i 34 Fruit flies o 19 To avoid st Cleaning o 02 Cheese ur To clean ur 46 Electronic Wic Tcs foo Bags of ho 45 Need to cle 34 Small gap Cos Need soap	collers  t to left empty it ches ON OF YOUR EST. OW: All temps F or storage in being rear posto keep plast observed in storing purple of shelving near it is frozen under shelving eye sinks in	169 172 165 142-156 177/147 OB TABLISHME beer coo S NonTC: tic under soda are liquid in	TEMPERATURE OBSERVATION Item/Location  Cheese cooler on counter Cheese to discard Ice cream unit Cold sandwich unit Wic near door Milk area Middle Hot dogs  SERVATIONS AND CORRECTE NT HAS BEEN MADE. YOUR ATTEMPT INTERPRETATIONS CHEESE CAPPLES CAPPLES CHEESE CAPPLES CHEESE CAPPLES CAPPLES CHEESE CAPPLES CAPPL	Temp F r 48 d 52 -12 d 33/36 50 31/34 36 35/36 VE ACTION	Bac Side	room freez	zer	9.9 -3							
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O2 Cheese un To clean un 46 Electronic Wic Tcs for Bags of ho 45 Need to cle 34 Small gap Cos Need soap	nit is frozen u nder shelving eye sinks in	Cleaning of shelving needed in hot holding sandwich unit													
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45 Need to cle 34 Small gap Cos Need soap	Wic Tcs foods moved back into unit														
34 Small gap Cos Need soap	Bags of hot dogs are used with in 24 hrs of opening														
Cos Need soap	ean diamond	d plate flo	ooring in wic												
	at back door	r to seal													
	Need soap at back hand sink / moved to front sink and will move back														
All dishes	All dishes go to Burger King to be washed / to protect on return trip														
45 To clean u	nder shelving	g in bac	k room												
40 Avoid lining	3 3														
			ceived frozen and toppings	added to	cook an	d serve									
	s floor storage														
45 Need to cle	ean air vents	s where i	needed												