

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
- Vomit clean up
- Employee health

Date: 07/06/2020	Time in: 11:13	Time out: 12:23	License/Permit # FOOD 5052	Est. Type Conv	Risk Category Low	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: TA (To-Go)	Contact/Owner Name: TA	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: I-30	Pest control : Ecolab	Hood Na	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓						✓			
	✓					Chemicals					
	✓							✓			
						W					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
W	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
		✓				1					
		✓				✓					
Proper Use of Utensils						1	✓				
W						✓					
	✓						✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Raul D Gutierrez	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: TA (to-go)	Physical Address: I-30	City/State: Rockwall	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beer cooler	39/41	Cheese cooler	46/47	Hot dog rollers 2	
Small section of wic Naked juice / milk / cheese		String cheese	51	144/154/171/173	
50/51/55		Hot dogs on rollers		Tamales	171
Main wic		154-141/164/151		Corny dog	143
34-38 F		Sandwich warmer	187-222	Hot dog cooler	35
Fresh and go cooler		Sandwich	162	Upright freezer	-16
34/35/36		Pizza warmer	139	Freezer	12-35

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water in restroom - 120 F
34	Fruit flies
	Watch floor storage in beer cooler
02/27	Cheese and baked juice and milk in 50's to discard if in unit longer than 4 hrs
	Watch floor storage in main wic as well
	Hot water at hand sink 122 F
	Storing sani bucket under sink off counter and floor
	Sanitizer is 200 ppm - but needs changing - cos
W	Reminder that anything self served and prepackaged is to have label / ingredients available
	Dark interiors of cabinets are difficult to clea.
W	Ingredients for tamales / corny dogs too - self service
	Discussed sanitizer and use and towels confirm anything used around food contact or service is approved for those areas
	Pizza area - utensils are taken to BK to w r sanitize every 4 hrs or less
	Hot water and hand sink 100
	Discussed splash guard at hand sink
W	Watch freezer in back room as it is being over stocked and some areas are up to 35 F
43	Also provide light in upright freezer
	To provide sani bucket in this area
W	Avoid floor storage in back room or anything food related
42/45	GeneralCleaning under behind and around equipment and I storage areas
Covid	Screening employees at arrival - surfaces with quats product - to check on ppm -

Received by: <small>(signature)</small> See above	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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