followup C						City of	od Establishment Inspection ReportImage: First aid kitImage: Sity of RockwallImage: Sity of Rock									ng	
	Date: Time in: Time out: License/Per 07/06/2020 11:13 12:23 FOO							^{rmit #}						st. Type	Risk Category	Page <u>1</u> of	2
Purp	ose	of In	spect	ion: 🖌 1-Routine	2-Follow U	Jp 3-Comp	laint	_	-Inve	estig	atio	n	5-CO/Constru	iction	6-Other	TOTAL/SCO	RE
Estat TA (e:		Contact/Owner TA	r Name:						★ Number of R✓ Number of V	epeat Vio 'iolations	olations: COS:		^
Phys I -30	ical	Addr	ess:			st control : blab		Ho Na	ood			Breas	e trap : vide		Follow-up: Yes	9/91//	A
				tatus: Out = not in c	ompliance $IN = in$	compliance	NO = not				A = 1	not ap	oplicable $COS = co$			plation W- Wat	ch
Mark	the	appro	priate	points in the OUT box for Prie			-						D, NA, COS tive Action not to ex		lark an v in appropri ays	ate box for K	
Compliance Status						R	0	Î	liance N O	e Stat N A	С		F	1 11 14		1	
T						UT		NO	A	A O S	Employee Health 12. Management, food employees and conditional employees;				+		
						~				knowledge, responsibilities, and reporting							
3	3 2. Proper Cold Holding temperature(41°F/ 45°F) 2 COOlers					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy							
V	3. Proper Hot			3. Proper Hot Holding	Holding temperature(135°F)				Preventing Contamination by Hand				nds				
				4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves				used properly				
				5. Proper reheating pro Hours)	. Proper reheating procedure for hot holding (165°F in 2 lours)					15. No bare hand contact with ready to eat for alternate method properly followed (APPRO Gloves							
	V	/		6. Time as a Public He Not officially	alth Control; pro	cedures & records			Highly Susceptible Populations						T		
				Aj	Approved Source							/		5. Pasteurized foods used; prohibited food not offered asteurized eggs used when required			
r	7. Food and ice obtained from an good condition, safe, and unadul destruction								<u> </u>		Chemicals						
V				8. Food Received at pr	oper temperature	:					~	,	17. Food additives; & Vegetables	; approve	d and properly stored	Washing Fruits	
				Protectio	n from Contami	nation		٧	V				18. Toxic substance Watch storage		ly identified, stored a	nd used	T
V				9. Food Separated & p preparation, storage, d	· .	Ų							Water Storage		ter/ Plumbing		
V				10. Food contact surfa Sanitized at 200					~				backflow device		urce; Plumbing instal		T
V	/			11. Proper disposition reconditioned Disc	of returned, previ	iously served or			~	,			Air gaps at ice bin approved by building insps 20. Approved Sewage/Wastewater Disposal System, proper disposal				;
0 1	N	IN	C	Pr	iority Founda	tion Items (2 H	Points)	viola 0		Req N			rrective Action with	in 10 da	ys		1
O I U N T	1 0	A	Ö S		n of Knowledge/			Ŭ T	J N	Ö	A		Food To	emperatu	ure Control/ Identifi	cation	
V				21. Person in charge p and perform duties/ Ce			,	2					Maintain Product T	Temperatu		equate to	
~				22. Food Handler/ no	unauthorized pers	ons/ personnel				~			28. Proper Date Ma When not usir	ng with	in 24 hrs		
				Safe Water, Reco	ordkeeping and l Labeling	Food Package			~				29. Thermometers Thermal test strips		, accurate, and calibra	ted; Chemical/	
V	/			23. Hot and Cold Wate 100	er available; adeq	uate pressure, safe				1	<u> </u>		Permit Rec	quiremer	nt, Prerequisite for C	peration	
v				24. Required records a destruction); Packaged COOKIES repa	Food labeled	• •	D(~				30. Food Establish Posted	hment Pe	ermit (Current/ insp s	sign posted)	
				Conformance 25. Compliance with V	with Approved I										uipment, and Vendin facilities: Accessible a		
r				HACCP plan; Varianc processing methods; n	e obtained for spe	ecialized			~				supplied, used	U			
				Сог	nsumer Advisory	7			~				32. Food and Non- designed, construct		tact surfaces cleanabl used	e, properly	T
w				26. Posting of Consum foods (Disclosure/Ren Ingredients by requ	ninder/Buffet Plat				~	,			33. Warewashing F Service sink or cur Using BK		installed, maintained g facility provided	, used/	
0				Core Items (1 Poi		Require Correcti								on , Whi	ichever Comes First		
U N T			C O S		of Food Contan		R	O U T	N	N O	N A	C O S		Food	I Identification]
1				34. No Evidence of Ina animals Flies						~			41.Original contain	ner labelir	ng (Bulk Food)		
V	/			35. Personal Cleanline	-	-							(a. x-		sical Facilities		
V	1			36. Wiping Cloths; pro		tored		1					42. Non-Food Cont See general cl	eaning			_
	V			37. Environmental cor				1					See		d lighting; designated		
	V			38. Approved thawing Watch freezers	method				~				44. Garbage and Re	efuse pro	perly disposed; facilit	ies maintained	Ţ
w				Prop 39. Utensils, equipmen dried, & handled/ In u	er Use of Utensi ht, & linens; prop	erly used, stored,		1	~ ~				General cleani	ng insid	ed, maintained, and c de coolers and et y constructed, supplie	c air vents etc	
			\mathbb{H}	40. Single-service & s	ingle-use articles;	; properly stored	+	\vdash		~		$\left \right $	47. Other Violation	18			+
				and used Watch	to go c	ontainers	S										

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishn TA (to	nent Name:	Physical A	.ddress:	City/State: Rockwal		Page <u>2</u> of <u>2</u>					
171 (10	90)	100	TEMPERATURE OBSERVA								
Item/Loca	ntion	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>					
Beer c	ooler	39/41	Cheese cooler	46/47	Hot dog rollers 2	2					
Small secti	on of wic Naked juice / milk / cheese		String cheese	51	144/154/171/17	3					
	50/51/55		Hot dogs on roller	S	Tamales	171					
	Main wic		154-141/164/15	1	Corny dog	143					
	34-38 F		Sandwich warme	r 187-222	Hot dog cooler	35					
Fres	n and go cooler		Sandwich	162	Upright freezer	-16					
	34/35/36		Pizza warmer	139	Freezer	12-35					
		OB	SERVATIONS AND CORRECT	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Hot water in restroom	- 120 F									
34	Fruit flies										
	Watch floor storage in beer cooler										
02/27											
	Watch floor storage in	main wic	c as well								
	Hot water at hand sink 122 F										
	Storing sani bucket ur										
	Sanitizer is 200 ppm -										
W	Reminder that anything self served and prepackaged is to have label / ingredients available										
	Dark interiors of cabinets are difficult to clea.										
W	•		dogs too - self service								
	Discussed sanitizer and use and towels confirm anything used around food contact or service is approved for those areas										
			to BK to w r sanitize every	4 hrs or le	ess						
	Hot water and hand sink 100										
14/	Discussed splash guard at hand sink										
W 43	Watch freezer in back room as it is being over stocked and some areas are up to 35 F										
40	Also provide light in upright freezer										
W	To provide sani bucket in this area Avoid floor storage in back room or anything food related										
42/45											
12/10											
Covid Screening employees at arrival - surfaces with quats product - to check on ppm -											
Received (signature)	See ahov	/e	Print:		Title: Person In Charge/ Ov	vner					
Inspected	by:		Print:								
(signature)	See abov ^{by:} Kelly Kírkpo	ıtríck	\mathcal{RS}		Samples: Y N # co	llected					
					πco						