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
Employee health

	Date: Time in: Time out: License/F					ormit # D 5052				Est. Type Risk Category LOW Page	<u>1</u> of <u>2</u>		
					tion: 1-Routine 2-Follow Up				nvesti	ratio	n		AL/SCORE
Es	stabli	ishm			ne:	Contact/Owner			n vesti	- u	<u> </u>	* Number of Repeat Violations:	EGGGRE
_	to-		ddre	.ee.		Control:		Ноо	d	G	rease	Number of Violations COS: 12	/88/B
I-3		ui 71	dure	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Ecolal	b 12/14/2020		Na				urger King No	
M					otatus: Out = not in compliance IN = in composition in the OUT box for each numbered item	mphance N n Mark	$\mathbf{O} = \text{not o}$ $\mathbf{O} = \text{not o}$					policable $COS = corrected on site$ NA, COS Mark an $N = corrected$ Mark an $N = corrected$ in appropriate box for	
								e Im	mediai	e Coi	recti	tive Action not to exceed 3 days	r
O U					R	O U	mplian I N N C	N	C O				
T	N	U	A	S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T	N C	A	S	Employee Health 12. Management, food employees and conditional employee	vae:
		/			1. Froper cooling time and temperature				/			knowledge, responsibilities, and reporting	,
					2. Proper Cold Holding temperature(41°F/	45°F)		H				13. Proper use of restriction and exclusion; No discharge fi	rom
3										eyes, nose, and mouth Screening at arrival			
	/				3. Proper Hot Holding temperature(135°F))						Preventing Contamination by Hands	
		/			4. Proper cooking time and temperature				/			14. Hands cleaned and properly washed/ Gloves used prop	perly
		_			5. Proper reheating procedure for hot hold. Hours)	ing (165°F in 2		П	/			15. No bare hand contact with ready to eat foods or approvalternate method properly followed (APPROVED Y 1	
					6. Time as a Public Health Control; proceed	duras er rasards		Ш				Gloves	`/
		'			o. Time as a rubile fleatur Control, proceed	idles & lecolds				1		Highly Susceptible Populations	
					Approved Source					1		Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved so	ource; Food in						Precooked	
	/				good condition, safe, and unadulterated; padestruction US foods	arasite						Chemicals	
					8. Food Received at proper temperature					Τ		17. Food additives; approved and properly stored; Washing	Fruits
	'				To always check					/		& Vegetables	
					Protection from Contamina	tion		3				18. Toxic substances properly identified, stored and used To move bleach	
					9. Food Separated & protected, prevented preparation, storage, display, and tasting	during food						Water/ Plumbing	
	•				No raw	Class 1 and						3	
	/				10. Food contact surfaces and Returnables Sanitized at <u>200</u> ppm/temperature	; Cleaned and			/			19. Water from approved source; Plumbing installed; prop- backflow device	er
					11. Proper disposition of returned, previou	isly served or		\vdash				Approved by building insp 20. Approved Sewage/Wastewater Disposal System, prope	er
					reconditioned							disposal	
0	I	N	N	С	Priority Foundation	on Items (2 Po	oints) vi	iolati	ons Re	1	Cor	rrective Action within 10 days	R
U	N	O	A	o	Demonstration of Knowledge/ Po	ersonnel		U	N O		o s	Food Temperature Control/ Identification	, and a
	/				21. Person in charge present, demonstration	on of knowledge.						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See attached	
					and perform duties/ Certified Food Manag			1				Maintain Product Temperature See attached	
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	•				and perform duties/ Certified Food Manag 2 cfm 22. Food Handler/ no unauthorized person All employees 7 total	ger (CFM) as/ personnel		2				28. Proper Date Marking and disposition Reminder to date mark pizza toppings	mical/
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Stacye Higdon	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: O-GO	Physical Address: I-30		City/State: Rockwa		License/Permit # Page 5052					
			TEMPERATURE OBSERVA		,						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		Temp F				
Uprigr	nt pizza cooler	Watch	Upright freezer	-5	Hot dog cooler 4 Hot dogs used today 4						
Saus	age (used today)	45/47	Watch temps		Hot dogs used today						
	Hot dogs	41	Cafe express		Tornados		43				
W	ic near door	37	Burritos	166	Fresh on the go		30's				
Rea	r area Tcs area	43	Pizza unit		Chili unit a	mbient	140				
Р	roduct juice	45	137-170		Product		137				
Saus	sage in window	58	Hot dog rollers	,	Cheese / sausage unit top shelf		50's				
	Milk at	45	137-149		Lower shelves		39-41				
			SERVATIONS AND CORRECT	TIVE ACTION	L						
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO THE CONDITION	NS OBSERVED A	ND				
18		NOTED BELOW:									
10	Best to store chemicals below hot sauce in back room Hot water at back hand sink 115 F										
			once removed from cooki	na							
	 		r Tcs utensils after each		han 4 hre \						
W	Watch smallGap at ba		1 103 dichishis after cachi	usc (1033 t	παπ + πιο)						
**			s worth of toppings into c	ontainers t	o prevent the entire	had from h	oina				
	,		at room temp whilePrep		•	bag irom b	cirig				
28			· · · · · · · · · · · · · · · · · · ·								
	Reminder to date mark opened bags of Tcs foods if not used within 24 hrs To discard all Tcs items in danger zone in 50's / to store Tcs items in colder area										
W	Watch floor storage in										
			dogs and roller items are	the only it	ems that are self s	erve and po	rtioned				
	Tongs sanitized every		/ hot dogs and roller items are the only items that are self serve and portioned s or less								
	Using 4 hrs for all hot										
	Hot dog cooler 43 f / r										
	Only using one roller a	at a time /	not using steam table								
	Hot water at hand sink 110 F										
	Sanitizer bucket kept under counter with wiping cloth in unit										
	Reminder to set one u	p in back	prep when prepping pizz	as							
	Corny dog - 139 F										
	Freezer ice cream2	24									
	No self service popcor	n at this	ime								
	Beer cooler 35 F										
42/45	Minor cleaning under equipment and shelving and inside cabinets etc										
45	Minor cleaning floor in wic / watch shelving										
	Will discard product mentioned above and have units addressed										
Received (signature)	lby:		Print:		Title: Person	In Charge/ Owner					
	<u> </u>	<u>'</u>									
Inspected (signature)		utríck	Print:								
	<u> </u>				Samples: Y	N # collect	ed				