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

Date: Time in: Time out:			License/Permit #						Est. Type Risk Category	2					
					8:04	11:24	Food							conv Med Page 1 of -	_
_	_	e of			tion: 1-Routine	2-Follow Up	3-Compla		4-	Inve	stig	atio	n	5-CO/Construction   6-Other   TOTAL/SCO   * Number of Repeat Violations:	RE
		o- G		vaiii	e.	TA		vame:						✓ Number of Violations COS:	۸
Phy I-30		ıl Ad	dre	ss:		Pest con Ecolab 0			Ho Na	od			reas e Bh	e trap : Follow-up: Yes 7	4
100		Comp	lian	ce S	tatus: Out = not in con	mpliance IN = in comp		<b>O</b> = not o		ved	N.	-		pplicable COS = corrected on site R = repeat violation W-Wat-	ch
Mai	k th	e app	ropi	iate	points in the OUT box for	each numbered item	Mark •				box f	or IN	N, NC	), NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
	npli	ance S			FIIO	Tity Items (3 Fon	its) violations		C	ompl	lianc	e Sta	tus	ive Action not to exceed 5 days	
O U T	I N		N A	C O S		nperature for Food S egrees Fahrenheit)	Safety	R	U T	N	N O	N A	O S	Employee Health	R
1				3	1. Proper cooling time a				_1				3	12. Management, food employees and conditional employees;	
										V				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding <b>See</b>	temperature(41°F/ 45	5°F)			/				<ol> <li>Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth</li> </ol>	
		_	_	1	3. Proper Hot Holding t	temperature(135°F)				Ľ				Policy	
			_		See 4. Proper cooking time :									Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
	_				5. Proper reheating proc		7 (165°E in 2			~				15. No bare hand contact with ready to eat foods or approved	_
	(	/			Hours)	cedure for not notating	g (105 F III 2				/			alternate method properly followed (APPROVED Y N. )  Gloves	
H	/				6. Time as a Public Hea	alth Control; procedur	res & records							Highly Susceptible Populations	H
I					Labels									16. Pasteurized foods used; prohibited food not offered	
					App	proved Source						/		Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, an	d from approved sour	rce; Food in								
W					destruction One ice									Chemicals	
				-	8. Food Received at pro									17. Food additives; approved and properly stored; Washing Fruits	
					To check							/		& Vegetables	
					Protection	from Contaminatio	n		W	~				18. Toxic substances properly identified, stored and used Watch in porter area /	
					9. Food Separated & preparation, storage, dis	· *	ring food							Water/ Plumbing	
					10. Food contact surface		Cleaned and							19. Water from approved source; Plumbing installed; proper	
					Sanitized at 200	ppm/temperature				/				backflow device City approved - unable to confirm under cabinet	t
		/			11. Proper disposition or reconditioned	of returned, previously	y served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
			_		Prie	ority Foundation	Items (2 Po	ints) v	iolat	tions	Reg	uire	e Cor	rective Action within 10 days	
O U	I N	N O	N A	C O	Demonstration	of Knowledge/ Pers	sonnel	R	O U		N O	N A	C	Food Temperature Control/ Identification	R
Т				S	21. Person in charge pre				Т				S	27. Proper cooling method used; Equipment Adequate to	
					and perform duties/ Cer	rtified Food Manager	(CFM)					/		Maintain Product Temperature	
	/				22. Food Handler/ no un	nauthorized persons/ j	personnel				/			28. Proper Date Marking and disposition Using within 24 hrs	
					Safe Water, Reco	rdkeeping and Food	Package		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					23. Hot and Cold Water	Labeling	nraccura cafa		_					See	
					See					ı				Permit Requirement, Prerequisite for Operation	
		•			24. Required records av destruction); Packaged Labels ingred	Food labeled	gs; parasite			~				30. Food Establishment Permit (Current/ insp sign posted)  Posted	
	_					VIENTS DY FEQ With Approved Proce								Utensils, Equipment, and Vending	
					25. Compliance with Va	ariance, Specialized F	Process, and							31. Adequate handwashing facilities: Accessible and properly supplied, used	
		•			processing methods; ma				2				~	Soap in back / towels up front	
					Cons	sumer Advisory				مہ				32. Food and Non-food Contact surfaces cleanable, properly	T
										~				designed, constructed, and used See	_
					26. Posting of Consume foods (Disclosure/Remi						/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
			_	_	Commercial	4) 17:-1-2: D	· · · · · · · · · · · · · · · · · · ·	<u> </u>	77-4	4 - T		- 1 04	0 D -	Using BK	_
0	I		N	С				R	О	I	N	N	C	ys or Next Inspection , Whichever Comes First	R
U T	N	0	A	o S		of Food Contamination, roo			T T	N	0	A	o S	Food Identification  41 Original container labeling (Bulk Food)	
1	_				34. No Evidence of Inseanimals Small gap / fl	lies					~			41.Original container labeling (Bulk Food)	
					35. Personal Cleanlines									Physical Facilities	
W	4				36. Wiping Cloths; prop Store in sanitiz	perly used and stored er bucket			1					42. Non-Food Contact surfaces clean See	
			_	-+	37. Environmental cont									43. Adequate ventilation and lighting; designated areas used	1
1					See	amination								1	
1					See	amination				·				44. Garbage and Refuse properly disposed; facilities maintained	╁
1		<u>/</u>			See 38. Approved thawing r Cooking	amination				<u>~</u>	_		_	45. Physical facilities installed, maintained, and clean	-
1		<u>/</u>			See 38. Approved thawing r Cooking	amination method er Use of Utensils	ised, stored,		1	<u>~</u>			_		
1		<u> </u>			See 38. Approved thawing r COOKING Prope	amination method er Use of Utensils t, & linens; properly u			1	<u>/</u>				45. Physical facilities installed, maintained, and clean See	
1		<u> </u>			See 38. Approved thawing r Cooking  Prope 39. Utensils, equipment dried, & handled/ In us	amination method  er Use of Utensils t, & linens; properly use utensils; properly use gle-use articles; properly	sed		1	<u>ソ</u>				45. Physical facilities installed, maintained, and clean See	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Katie Reynolds	Print:	Title: Person In Charge/ Owner Deli clerk
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: O <b>go</b> )	Physical A	ddress:	City/State: Rockwa	II	License/Permit # FS 5052	<u>2</u> of <u>2</u>				
•			TEMPERATURE OBSERVA	TIONS			L				
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	<u>tion</u>		Temp			
Beer v		40	Fresh on the go un		1	Upright freezer in back roor					
Hot h	olding unit for cafe	82-202	Chili / cheese uni	t 142	Freez	Freezer for ice crean		-1			
	Pizza puff	180	Corny dogs	112/125	i						
Pizz	za hot holding	142/181	Using tphc								
C	Cheese unit	39	Hot dog rollers								
С	reamer unit	37/39	163/156/155/152	2							
Frid	ge for hot dogs	41	Wic								
1			Dairy area / naked	d 40							
		OB	SERVATIONS AND CORRECTI		NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRI	ECTED TO TH	HE CONDITIONS OBSER	VED A	<mark>VD</mark>			
	Hot water in restroom	at 100									
	Pizzas are placed into individual containers										
42	Clean drain area to soda dispenser -										
	Black interiors are difficult to see to clean -may need to add lighting										
	Sanitizer in bucket under sink										
Cos	Need paper towels at	hand sinl	c in front area								
29	Need paper towels at hand sink in front area  To confirm that initial cook or rethermalizing temp is being met for hot holding / and using tphc for corny dogs.										
	Pizza is cooked and held in hot holding and still using tphc for rotation ( need thermo)										
	Pizza area in back:										
	Hot water at hand sink 100 and up										
W	'										
39	Avoid using wicker bas	skets for	tongs storage etc								
45	Clean floor under rack	s etc									
W	Very very very small g	ap at ba	ck door								
37	Small amount of ice in 2 door freezer										
	Gloves used to make pizzas										
	Pizzas are prepped and cooked and sliced and packaged and then placed into hot holding on sales floo										
	Any tongs or equipment etc are w r s at three compartment sink in Burger King or Starbucks										
	Using disinfectant cleaner in red buckets and then using quats at 200 ppm in Spray bottle										
	For surfaces in customer area										
W	Best to store paper to	wels for r	estrooms below chemicals	in towel v	washing V	Washing area					
W	Blue bell ice cream treat is not labeled for retail sale -one single treat - all others properly labeled										
W Best to line banana baskets with washable non absorbent material											
Received (signature)	See abov	 /e	Print:			Title: Person In Charge/	Owner				
Inspected	See abou		Print:								
(signature)	Kellv Kírkho	ıtrick	RS								
			. •			Samples: Y N #	# collecte	ed			