r e q u Follow	ire		of \$50.00 is after 1st		City of	f Roc	ckw			sp	ect	tion Report		
Date: Time in: Time out: License/Perm 07/24/2023 10:02 1:10 FS 62												Food Managers Food Handlers $1 8 Page \underline{1} of \underline{2}$		
	se of II		ction: 🖌 1-Routine	2-Follow U	p 3-Comp Contact/Owne			-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:		
TA st	De	TA			1			-	✓ Number of Violations COS: O /∩∩ / ∧					
Physical Address: Pest control : 2105 S Goliad Ecolab 07/19/2023 Compliance Status: Out = not in compliance IN = in compliance								ood			preas	se trap / waste on .		
	Compli he appro	Status: Out = not in con e points in the OUT box for	mpliance $III = III$ each numbered it	em Ma	NO = nc tk \checkmark in						pplicable $COS = corrected on site O, NA, COS Mark an V in appropriate box for R$			
Compl	iance St	Prio	rity Items (3	Points) violatio	Ĩ	_		<i>diate</i> lianc			tive Action not to exceed 3 days			
O I U N T	$ \begin{array}{c c} N & N \\ O & A \\ S \end{array} \begin{array}{c} C \\ Time and Temperature for Food Safety \\ (F = degrees Fahrenheit) \end{array} $				R		J N	N O	N A					
	~	1. Proper cooling time and temperature						~	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	2. Proper Cold Holding temperature(41°F/ 45°F)										-	13. Proper use of restriction and exclusion; No discharge from		
ľ	3. Proper Hot Holding temperature(135°F)				w					eyes, nose, and mouth Emailed to post				
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature					T				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 						~				15. No bare hand contact with ready to eat foods or approved			
	Hours)							~			alternate method properly followed (APPROVED Y_N_) Tongs			
	6. Time as a Public Health Control; procedures & records Prep only										Highly Susceptible Populations			
			Approved Source							~	P	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked		
			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals		
~			8. Food Received at pro	oper temperature						~	,	17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		_		ı from Contamiı	nation			~	•			18. Toxic substances properly identified, stored and used		
~			9. Food Separated & pro preparation, storage, dis		e			•		<u> </u>		Water/ Plumbing		
~		T	10. Food contact surface Sanitized at 200					~	, 			19. Water from approved source; Plumbing installed; proper backflow device		
	~	T	11. Proper disposition o reconditioned Disca	of returned, previo	ously served or			~	•			Watch air gaps 20. Approved Sewage/Wastewater Disposal System, proper disposal		
0 1			Prie	ority Founda	tion Items (2	Points)	viola					rective Action within 10 days		
U N T	N N O A	o s	Demonstration 21. Person in charge pre-	of Knowledge/			U T		N O	A	O S			
~			and perform duties/ Cer 2-3	· · · · · · · · · · · · · · · · · · ·	U	,		~	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
~			22. Food Handler/ no un	nauthorized perso	ons/ personnel			V	•			28. Proper Date Marking and disposition Yes		
		•	Safe Water, Reco	rdkeeping and I Labeling	food Package			~	•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital		
/			23. Hot and Cold Water	r available; adequ	ate pressure, safe	e		•				Permit Requirement, Prerequisite for Operation		
~			24. Required records av destruction); Packaged D Commercial		k tags; parasite			~	,			30. Food Establishment Permit (Current/ insp sign posted) Posted		
		1	Conformance w 25. Compliance with Va	with Approved I ariance. Specializ				T				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
~			HACCP plan; Variance processing methods; ma Book to record	obtained for spe anufacturer instru temps 3 tim	cialized actions			~	•			supplied, used		
			Cons	sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
~			26. Posting of Consume foods (Disclosure/Remi Posting on menu					~	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up		
0 1	N N	C	Core Items (1 Poin	nt) Violations I	Require Correct	ive Actio	on No.		Exce N	ed 9 N	0 Da	ays or Next Inspection , Whichever Comes First		
U N T	O A	O S	Prevention of 34. No Evidence of Inse	of Food Contam			U T		0	Α	O S			
1			animals Fruit flies		,				~			41.Original container labeling (Bulk Food)		
		_	<u>Watch</u> <u>36. Wiping Cloths; prop</u>		-	+	_					Physical Facilities 42. Non-Food Contact surfaces clean		
1		╀	37. Environmental conta			+	1	~	,		-	See 43. Adequate ventilation and lighting; designated areas used		
	~	+	38. Approved thawing r	method				V	•			44. Garbage and Refuse properly disposed; facilities maintained		
		1	Prope	er Use of Utensil	s		1	Ť				45. Physical facilities installed, maintained, and clean See		
1			39. Utensils, equipment dried, & handled/ In us	t, & linens; prope se utensils; prope	rly used, stored, rly used		1					46. Toilet Facilities; properly constructed, supplied, and clean See		
		┢	40. Single-service & sin and used	ngle-use articles;	properly stored	+			~			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Melissa Taylor	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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Number NOTED BELOW: temps in F Still not using customer self serve condiment station Hot water at hand sink 118 34 Small gap at back door to address 45/42 To clean under ice machine and watch inside ice machine as beginning to need cleaning too 45 To clean coffee beans from under racks in dry storage / watch floor storage 32 Keep an eye on condition of shelving / address peeling and or rusty 45 Clean air vents where needed dry storage,														
Customer cooler beverages 34 Sandwich cooler 35 Wic 33/34 Upright 2 door 39/40 ColdBar 39 Upright freezer 8.8 Whipped cream 41														
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Whipped cream 41 Cold bar 2 34 Cold bar 2 34 Mumber Description Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVE NOTED BELOW: temps in F Still not using customer self serve condiment station Hot water at hand sink 118 34 Small gap at back door to address 45/42 To clean under ice machine and watch inside ice machine as beginning to need cleaning too 45 Clean air vents where needed dry storage,														
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46 To make repairs to RR and low pressure hot water	To make repairs to RR and low pressure hot water													
Avoid storing boxes of oat milk directly on floor / clean floor under these and plastic milk crates														
To clean shelving where needed and address rust etc														
37 To address ice on pipe near door in wif over boxes of product														
42/45 General cleaning needed in wif under shelving - spills														
39 Reminder to hang mops to allow to air dry														
45 Make repairs to cove base where needed														
34 Fruit flies in back room 45 To clean drains where needed														
To clean drains where needed Sink sanitizer - 200 ppm /														
Washing / sanitizing tongs hourly														
	cussed quats binding with quats sanitizer with manager also foam and testing etc													
42/45 Minor detailed cleaning under inside around equipment in front area														
Sandwiches are precooked and rethermalized when ordered														
Yellow digital thermo used for temp log														
W Avoid over stocking back cooler space out to allow to circulate														
Watch boxes and door closing etc														
Manager is addressing gaskets														
Received by: (cignatura) Print: Title: Person In Charge/ Ov	vner													
(signature) See above														
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: V. N. # co														
Kerry Mr MpWr WK K3 Samples: Y N # co Form EH-06 (Revised 09-2015) Samples: Y N # co	llected													