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 <b>07</b>		0/2	Oź	24	Time in: 11:37	Time out: <b>1:34</b>		Food			)				Food Managers Food Handlers  All 1 Page 1 of 2	<u>.</u>		
					ion: 1-Routine	2-Follow U	IJ <b>p</b>	3-Compla		_	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E		
Esta	blis	shme	nt l	Vam	e:		Conta	act/Owner Nillis	Name:						* Number of Repeat Violations:			
		go '			<del>.</del>	Pe	est contro		5	Но	od		C	reas	se trap / waste oil : Follow-up: Yes 7	3		
	S	Golia	d				olab	100		Na			То	prov	vide No Pics			
Marl	k th	Comple appr	lian ropi	ce St	tatus: Out = not in conpoints in the OUT box for e	each numbered i	item	Mark •		prop	riate	box 1	for IN	N, NC	policable $COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an \sqrt{n} appropriate box for R$	1		
Com	nolia	nce S	Stat	us	Prior	rity Items (3	Points)	) violations	Requi	_	ompl				tive Action not to exceed 3 days			
O U	I N	N :	N A	C O	Time and Tem	perature for F		ty	R	O U	I N	N O	N	C	Employee Health	R		
Т				S	1. Proper cooling time an					Т				S	12. Management, food employees and conditional employees;			
											•				knowledge, responsibilities, and reporting			
١,	/				2. Proper Cold Holding t	temperature(41	l°F/ 45°F)	)			/	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
Н	/		_	+	3. Proper Hot Holding te See	emperature(135	5°F)		+						Proceeding Contemination by Hands			
H	_				4. Proper cooking time a							,			Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly			
	_		_		5. Proper reheating proce	*		65°F in 2			V				15. No bare hand contact with ready to eat foods or approved			
					Hours)	cuare for mor m	orumg (1					~			alternate method properly followed (APPROVED Y N )  G mo ves used			
		ı	/		6. Time as a Public Heal	lth Control; pro	ocedures	& records			ı				Highly Susceptible Populations			
						1.5						,			16. Pasteurized foods used; prohibited food not offered			
						proved Source					•				Pasteurized eggs used when required Pr			
					7. Food and ice obtained good condition, safe, and	d unadulterated									Chemicals			
					destruction Comme										Chemicals			
					8. Food Received at prop To check	per temperature	e						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						from Contami	ination					'			18. Toxic substances properly identified, stored and used			
	_		T		9. Food Separated & pro	otected, prevent	ted during	g food							Watch storage			
١					preparation, storage, disp Watch										Water/ Plumbing			
3				/	10. Food contact surface Sanitized at 200 p	es and Returnab ppm/temperatur	oles ; Clea re <b>Usi</b> l	ned and			~				19. Water from approved source; Plumbing installed; proper backflow device See attached			
					11. Proper disposition of reconditioned <b>Disca</b>	f returned, prev	iously se	rved or			/	,			20. Approved Sewage/Wastewater Disposal System, proper disposal			
	_		_					ems (2 Po	ints) v	iolat	tions	Rea	uire	Cor	rrective Action within 10 days			
	I N		N A	C O S	Demonstration				R	O U T	I N	N O		C O S	Food Temperature Control/ Identification	R		
	/			3	21. Person in charge preand perform duties/ Cert					1	/	•		8	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
_	/				22. Food Handler/ no un All	nauthorized pers	sons/ pers	sonnel			/	1			28. Proper Date Marking and disposition			
					Safe Water, Recor	dkeeping and	Food Pa	ckage				,			Reminder  29. Thermometers provided, accurate, and calibrated; Chemical/			
						Labeling					V				Thermal test strips MBlue tooth / sanibucket to sanitize or anchovies			
L	1				23. Hot and Cold Water See46										Permit Requirement, Prerequisite for Operation			
					24. Required records avadestruction); Packaged F		ock tags; <sub>l</sub>	parasite			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted			
			1		Conformance w 25. Compliance with Va						1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
					HACCP plan; Variance processing methods; mar Logging 4 times	obtained for sp nufacturer instr	ecialized	ess, and			/	,			supplied, used			
						umer Advisor	у			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
					26. Posting of Consumer foods (Disclosure/Remir										33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
Щ					Ingredients by reque	est									Using bk			
	I		N	C	`		•	Corrective	Action	О	I	N	N	C	nys or Next Inspection , Whichever Comes First	R		
U T	N	0	A	o s		of Food Contar		other		T T		0	A	o s	Food Identification  41 Original container labeling (Bulk Food)			
1	1			_	34. No Evidence of Inseranimals Small gap at	side door	•					~	L	L	41.Original container labeling (Bulk Food)			
L	1				35. Personal Cleanliness	<u> </u>		icco use	Ш						Physical Facilities			
L	/				36. Wiping Cloths; prop To store in buck	kets	stored			1					42. Non-Food Contact surfaces clean			
1	Ī		Ī		37. Environmental conta <b>Watch</b>					W					43. Adequate ventilation and lighting; designated areas used Watch and adjust			
	/				38. Approved thawing m					W	V				44. Garbage and Refuse properly disposed; facilities maintained Watch and address dumpster area			
						r Use of Utensi	ils			1					45. Physical facilities installed, maintained, and clean See			
1					39. Utensils, equipment, dried, & handled/ In use See					1					46. Toilet Facilities; properly constructed, supplied, and clean  To adjust mixing valve			
4	1			$\dashv$	40. Single-service & single-	gle-use articles	; properly	stored	$\Box$	1					47. Other Violations			
					and used See					1'					See			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Ta to	nent Name: QO	Physical A		ity/State: Rockwal	I	License/Permit # Food 5052	Page	<b>17</b> of <b>2</b>					
	<u> </u>		TEMPERATURE OBSERVATI	IONS			1						
Item/Loca		Temp F	<u>Item/Location</u>	Temp F	Item/Locati			Temp					
Beer w		41	Small cheese unit	36	Freez	er in pizza a	rea	9.8					
	Island		Hot units	150-160	Cooke	ed pizza 179-	180						
Но	t dog rollers		Burrito	159									
1:	50/167/161		Milk unit	35/46									
Ta	quito rollers	149-169	Wic										
С	hili cheese	145/147	Milk	37									
(	Open case	36/38	Hot dogs	36									
	Freezer	33	Unit just loaded										
		ОВ	SERVATIONS AND CORRECTIVE	E ACTION	<del>IS</del>								
Item Number	AN INSPECTION OF YOUR ENOUGH BELOW: temps in F	STABLISHME	<del>NT</del> HAS BEEN MADE. YOUR ATTENTION	ON IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED AN	<b>ID</b>					
46		to be 100	and to run for 15 secs CB	to adiust	t mixina v	alvesb							
40			customer itself service	, , , , , , ,	<u> </u>								
42/45	General detailed clea	ning need	ed in wic shelves and racks	rtc									
W	General detailed cleaning needed in wic shelves and racks rtc  Reminder to date mark bags of hot dogs when bag is opened if not using within 24 hrs												
45	Need to clean floor in wic												
42	To clean shelving in wic												
47	Avoid floor storage or shelving not 6 inches from floor												
	Hot water 100 at hand sink												
W	Washing all utensils and food containers next door												
47	Watch flooring and storage in back room to allow room to be cleaned												
W	Using front Sani buck	ets 200 -l	pack door / to add one if nee	eded to b	ack prep	room							
W	Using Zenput - thermo	o Bluetoot	th will talk to iPad or using n	ext door	•								
Note	The back prep area w	ill not be	used for prep anymore after	Pizza H	ut goes ir	າ :							
39/10	Reminder hand sink is for	that only /	to use Sani bucket and wiping clo	th for wipi	ng pizza ro	llers before and afte	er usinç	g air dry					
42:45	To clean under and around all units												
	Avoid washing pizza roller in handsink)												
	Charles has showed and Dimen Historial to be also												
	Starbucks has closed and Pizza Hut will take its place												
D :						mu p v ~							
Received (signature)	See abov	/e	Print:			Title: Person In Charge/	Owner						
Inspected (signature)	See abov		Print:										
(orginature)	Kelln Kirkha	atríck	$\langle \mathcal{RS} $										