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

	ate:) ((20	വ		se/Pern		5 0	,				Food handlers Food managers Page 1	of 2
						od 5	_	_	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/S	
Е	stabl	ishm			ne: Contact/Ow	_		<u> </u>	IIIVCS	uga	tion		* Number of Repeat Violations:	CORE
_	A to	-go al Ac	ddre	ess:	Pest control :			Нос	od		Gre	ease	e trap/ waste oil: Follow-up: Yes 7	/ A
I-3		C	12		Need info Out = not in compliance IN = in compliance	NO -		Na	1	NT A	Тор			W7 . 1
М					points in the OUT box for each numbered item N		in ap	propi	riate b	ox fo	or IN,	, NO	pplicable $COS = corrected on site NA, COS $	Watch
C	ompl	iance	Sta	tus	Priority Items (3 Points) violate			_	<i>ımedi</i> ompli:	ance	Statu	us	ive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	I	₹	O U T	I N	N O	A	C O S	Employee Health	R
1		. /		3	1. Proper cooling time and temperature			1				3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2 Proper Cold Holding temperature (41°E/45°E)	\perp	_							
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3		-			3. Proper Hot Holding temperature(135°F) Hot dog rollers - turned up at insp Maint								To post Preventing Contamination by Hands	
		/			4. Proper cooking time and temperature	\dashv			1				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
١٨/					5. Proper reheating procedure for hot holding (165°F in Hours) Reheating at insp	2							15. No bare hand contact with ready to eat foods or approved	
W						.1.							alternate method properly followed (APPROVED Y N.	,
		'			6. Time as a Public Health Control; procedures & recor Prep only	as			1 1				Highly Susceptible Populations	
					Approved Source						/		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	1							Chemicals	
					destruction									
	/				8. Food Received at proper temperature To always check with thermo					(~		17. Food additives; approved and properly stored; Washing Fru & Vegetables	its
	•				Protection from Contamination				1				18. Toxic substances properly identified, stored and used Watch storage	
	/				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
	~				10. Food contact surfaces and Returnables; Cleaned an Sanitized at <u>200</u> ppm/temperature	d		w	/				19. Water from approved source; Plumbing installed; proper backflow device	
		_			11. Proper disposition of returned, previously served or reconditioned				/				Plumbing inspected by city 20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority Foundation Items (2	2 Poin	ts) vi	iolat	ions l	Rear	uire (Cor	rective Action within 10 days	
O U	I N	N O	N A	C	Demonstration of Knowledge/ Personnel		2	O U	I N	N O	A	C O	Food Temperature Control/ Identification	R
U T					21. Person in charge present, demonstration of knowled	I	_	О		N O	A		•	R
_				О	21. Person in charge present, demonstration of knowled and perform duties/ Certified Food Manager (CFM) 1 on duty	I	_	O U		N O	A	o	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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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:	Physical A	ddress:	City/State: Rockw	all	License/Permit # Food 5052	Page	2 of 2			
17 (10	90	1 00	TEMPERATURE OBSERVA		an .	1 000 0002					
Item/Loc	ation	Temp F	Item/Location	Temp 1	Item/Loca	<u>ition</u>		Temp F			
Beer v	vic	46	Hot dog rollers		New	New creamer unit 35					
	Fresh	36/37	Hot dogs	108-1	New cooler at fuel desk						
С	hili /cheese	146	Wic	36-4	o Ju	st turned o	n				
Hot	case 1 empty	149	Hot dogs by doo	r 41							
ŀ	Hot case 2		Freezer unit in pizza prep are	14							
Corn d	og / breakfast sandwich	143/178	Freezer in stock roon	7.8	3						
Ch	neese cooler	35	Ice cream freeze	r -2							
New i	island not used yet										
Τ.			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
	New merchandiser col	ld holding	on site not								
03				ated in m	crowave and	placed on rollers to be	reheate	ed to 165			
W	Rollers are 102-110 - turned up to hold 135 or higher - all product that was heated in microwave and placed on rollers to be reheated to 165 Need to clean floor in wic under shelving and eliminate floor storage that impedes cleaning / clean at insp										
	Back room: prep area		<u> </u>		<u> </u>			•			
34	Fruit flies observed										
	Using three comp sink	next do	or								
45	To scrub floor in back										
	Remove wicker baske	t in area	as not cleanable								
	Hot water 115 F at hand sink in prep area										
W	Store could benefit from a "damage" sink in this area as hand sink should not be used for this										
	Gloves used to touch foods to make pizza										
	Pizza is frozen with ch	eese and	d meats placed on them an	d cooke	d and solo	d by the slice in h	ot cas	e 1			
	Cooking from frozen a	nd storin	g in hot holding								
W	Back doors partially b	ocked w	th water boxes								
42/45	GeneralDetailed clean	ing need	ed in this area								
W	Reminder that ceiling i	r that ceiling is exposed in this area to watch									
	New stock room - freezer used for pizza - transporting pizza and all other food in bags or boxes through store to prep area										
47	Stock room to be organized and watch floor storage etc —- need additional light										
	Water fountains - to adjust to meet standard										
46	Hot water in restrooms is not present that all sinks $-$ to be adjusted to be 100 and avoid run for 15 secs										
	Hand sink at deli area										
	Need hand wash sign										
W	To watch wall next to ice cream unit - paint with epoxy to allow to wash etc										
45/32	45/32 Drop ceiling over food service area should be washable										
	Tongs are washed eve	ery 4 hrs	and								
W Sneeze guard on hot hog roller unit allows for exposure											
Received (signature)	See abov	e ′e	Print:			Title: Person In Charge	e/ Owner				
Inspected (signature)		traial	Print:								
	6 (Revised 09-2015)	r un.	N3			Samples: Y N	# collect	ed			