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

	: 17/	/20	23	Time in: 9:06	Time out: <b>10:23</b>		License/Pe Food			}				Food handlers Food managers Page 1 of	2	
				tion: 1-Routine	2-Follow U		3-Complai			Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE	
Estal	olishn Be	nent	Nam	ne:			ct/Owner N							* Number of Repeat Violations:  Vumber of Violations COS:		
Phys Ridge	ical A road		ess:		Eco	est control olab 05/22	2/23		Hoo 02/2			Great Les 1	ase 100	trap//waste oil Follow-up: Yes 4/96/	<u> </u>	
Mark	Con the ap	nplia pprop	nce S riate	out = not in compoints in the OUT box for e	each numbered it		Mark X		ropri	ate bo	x for	IN, N	0, 1	olicable NA, COS = corrected on site R = repeat violation W- Wat Mark an in appropriate box for R	ch	
Com	oliance	e Sta	tus	Prior	rity Items (3	Points)	violations	Requi				Corre Status		ve Action not to exceed 3 days		
O I U N	U N O A O			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O U T		N	N C A C	C	Employee Health	R	
	~	,	-	1. Proper cooling time ar No left overs /	nd temperature all discar	rded n	nightly			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	,			2. Proper Cold Holding t					W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	+	
				3. Proper Hot Holding te	emperature(135°	°F)		$\square$	•					To post at hand sinks  Preventing Contamination by Hands		
-				4. Proper cooking time a No raw only precooked re	and temperature	;								14. Hands cleaned and properly washed/ Gloves used properly		
	/	,		5. Proper reheating proce Hours)			5°F in 2			_				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )		
	·	,		6. Time as a Public Heal	th Control; prod	cedures &	t records							Gloves  Highly Susceptible Populations		
				Арр	proved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
				7. Food and ice obtained	from approved		Food in							Precooked		
-				good condition, safe, and destruction Mc lane										Chemicals		
-				8. Food Received at prop	per temperature	•						/		<ul><li>17. Food additives; approved and properly stored; Washing Fruits</li><li>&amp; Vegetables</li><li>Not washing anymore all arrives washed and cut</li></ul>	t	
					from Contami					<b>'</b>				18. Toxic substances properly identified, stored and used		
\ \				9. Food Separated & pro- preparation, storage, disp			food							Water/ Plumbing		
V				10. Food contact surface: Sanitized at <u>200</u> p	s and Returnable ppm/temperature	oles ; Clean Tes	ed and		W				1	19. Water from approved source; Plumbing installed; proper backflow device  Watch see comment regarding soda station	า	
	~			11. Proper disposition of reconditioned <b>Disca</b>	f returned, previ	iously serv				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	N	N	C	Prio	ority Founda	ation Ite	ms (2 Poi	ints) v	iolat		_		ori	rective Action within 10 days	D	
0 1		N	CO	Demonstration	of Knowledge/	/ Personne	el	K	U	N		A (	0	Food Temperature Control/ Identification	R	
U N	0		s						T			S	,		_	
				21. Person in charge pres and perform duties/ Certi		ation of kn	owledge,		T_	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
				21. Person in charge pres and perform duties/ Certi	ified Food Man	ntion of kn nager (CFN	owledge, M)		Т	<b>'</b>				Maintain Product Temperature  28. Proper Date Marking and disposition Rotation		
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed / Covid Micaela morales	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Bell 18722	Physical A Ridge	_	ity/State: Rockwal		e <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVAT	IONS				
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp 1		
חווום	room side cold top		Drive thru cold top		Hot holding upright			
Lettuce			Tomatoes	39	Cheese	179		
An	nbient below	38	Lettuce	39	Beans	156		
	Hot wells		Below	39	Upright freezer	-0.6		
N	leat sauce	169	Sourcream	40	Wic	36-38		
	Chicken	175	Hot wells		Sauces			
	Chip unit	158	Meat /rice	165/167				
	•		Beans/ eggs	180/170				
		OF	SERVATIONS AND CORRECTIV	E ACTION	NS			
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED A	AND		
	Dumpster area looks g	good						
46	,		be 100 currently in 70's / 11	5 in Won	nens			
45	Need to clean drain und	der soda s	station and lower pipe slightly	to allow t	fall to drain while maintaining air	gap too		
	Hot water at front hand	d sink 11	4					
45	General cleaning need	ded unde	r equipment / and all any wa	Ils etc				
Cos	Just made Sanitizer buck	et not sho	wing on strip- attached new bag	under 3 d	comp to address / updated buckets	200 ppm		
	Hot water at three con							
W	Watch water temp with		· · · · · · · · · · · · · · · · · · ·					
W	•		• • •		e they can drip and not add to wate ed to store outside mop sink draining			
W	Wic - watch racks and			risp auvisi	ed to store odtside mop sink draining	y 011 11001		
45			nser- using bus tub to catch	ice				
10	Discussed new legisla							
45	Need to clean drains v		<del></del>					
42/45	General cleaning of no	onfood co	ontact / shelving around cool	king equi	ipment etc			
42/45/34	Need to clean under s	oda stati	on to prevent fruit flies	<u> </u>				
<u> </u>								
Dood	Title. Descen I. Change C							
Received (signature)	See abov	e	Print:		Title: Person In Charge/ Owne	1		
Inspected (signature)	See abov Kelly kirkpa	- 7	Print:					
( <u>S</u> )	Kelly kirkpa	itrick	(RS		Samples: Y N # collect	eted		