Follow-up fee of \$50.00 is required after 1st Followup $\frac{06}{06}$

Retail Food Establishment Inspection Report

City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

D-4					Time in: License/Permit #								l				
	ate:)	20	20	Time in:	Time out:			EΩ	•				Food handl		Page 1 of _	2
					10:45	12:01	Food		_						2		
		se of			tion: 1-Routine	2-Follow Up	3-Compla tact/Owner l		4-	Inves	stiga	tior		* Number of Repeat Vio	6-Other	TOTAL/SCO	RE
		Bell				Smf		vanic.						✓ Number of Violations		10/00/	/ A
		al Ac	ddre	ss:		Pest contr			Hoo					e trap//waste oil	Follow-up: Yes	10/90/	A
HIC	lge r		n li a r	6	tatura Out = not in com	Ecolab 05/mpliance IN = in complia		O = not o	12/2		NI.	L		05/14/22// 55 gal barrel with lid	FICS	1-4: W/ W/	-1.
Ma					tatus: Out = not in compoints in the OUT box for o	each numbered item	Mark 2								on site $\mathbf{R} = \text{repeat violates}$ an \mathbf{X} in appropriate		cn
~					Prior	rity Items (3 Points	s) violations	Requir	_					ive Action not to exceed 3 d	lays		
О	Î	iance N	N	С	Time and Tem	perature for Food Saf	fetv	R	О		N	N	C				R
U T	N	0	A	o S	(F = de)	egrees Fahrenheit)			U T	N	О	A	o S		ployee Health		
		/			1. Proper cooling time at	nd temperature								Management, food empl knowledge, responsibilities,		employees;	
					2. Proper Cold Holding	4100/450	E)									ahanaa Guana	
	~				See tphc sour		r)			/				13. Proper use of restriction eyes, nose, and mouth		cnarge from	
	1 1 1 1 1 · · ·					Ľ				To post at hand sink							
	3. Proper Hot Holding temperature(135°F) See										ontamination by Har						
	~				4. Proper cooking time a Hot holding higher in son	and temperature ne cases				~				14. Hands cleaned and prop Gloves	perly washed/ Gloves i	ised properly	
		. /			5. Proper reheating proce Hours)	edure for hot holding (165°F in 2				•			15. No bare hand contact wi alternate method properly for			
					,						_			Gloves	JIIOWEU (AFFROVEL	, 1N)	
W	~				6. Time as a Public Heal To document sour cream	Ith Control; procedures time in and out	& records							Highly Sus	sceptible Populations		
					A	16	LOS							16. Pasteurized foods used;	1	fered	Т
						proved Source								Pasteurized eggs used when	required		
					7. Food and ice obtained good condition, safe, and										on : -		
	~				destruction McLain	a amadaneratea, parasi									Chemicals		
					8. Food Received at prop	per temperature								17. Food additives; approve	d and properly stored;	Washing Fruits	
	~				Yes							/		& Vegetables Received precut	t rto		
					Protection	from Contamination			3					18. Toxic substances proper	ly identified, stored ar	nd used	+
					9. Food Separated & pro		ng food							Peroxide spray stora	_	itact	-
	~				preparation, storage, disp		-8		m	O۷	'e	d t	0	under sinkwa	ter/ Plumbing		
					10. Food contact surface	es and Returnables ; Cle	eaned and							19. Water from approved so	ource; Plumbing install	ed; proper	
3					Sanitized at 200 p	opm/temperature	dispenser			~				backflow device City approved			
					11. Proper disposition of	f returned, previously s	erved or							20. Approved Sewage/Wast	ewater Disposal Syste	m, proper	+
					reconditioned No re	eturns								disposal			
					Prio	ority Foundation I	tems (2 Po							rective Action within 10 da	ys		
U	I N	N O	N A	C O	Demonstration	of Knowledge/ Person	nnel	R	O U	I N	N O	N A	C O	Food Temperate	ure Control/ Identific	cation	R
Т				S	21. Person in charge pre				Т				S	27. Proper cooling method u	ised: Equipment Ade	quate to	
	~				and perform duties/ Cert 2	tified Food Manager (C	CFM)			~				Maintain Product Temperate		quate to	
	~				22. Food Handler/ no un 4 certs on site / all new	nauthorized persons/ per	rsonnel Bell internal			~				28. Proper Date Marking an	d disposition		
	T					within 30 days / laco	Don intornar						-	If needed 29. Thermometers provided			
							ookogo								, accurate, and calibrat	ted; Chemical/	
					Safe Water, Recor	rdkeeping and Food Pa Labeling	ackage			~				Thermal test strips	, accurate, and calibrate	ted; Chemical/	
	.				Safe Water, Recor	dkeeping and Food Pa				'				Using Atkins /			
	'				Safe Water, Recor	rdkeeping and Food Pa Labeling available; adequate pre	essure, safe							Using Atkins /	nt, Prerequisite for O	peration	
	'				Safe Water, Recor 23. Hot and Cold Water See	rdkeeping and Food Pa Labeling available; adequate pre ailable (shellstock tags;	essure, safe			<u>'</u>				Using Atkins / Permit Requirement	nt, Prerequisite for O	peration	
	'				23. Hot and Cold Water See 24. Required records avadestruction); Packaged F	rdkeeping and Food Pa Labeling available; adequate pre ailable (shellstock tags;	essure, safe ; parasite			✓ ✓				Using Atkins / Permit Requirement 30. Food Establishment Por To post for publi	nt, Prerequisite for O	peration ign posted)	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Veronica Hernandez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: Bell	Physical A Ridge		City/State: Rockwal		e <u>2</u> of <u>2</u>			
7. 7			TEMPERATURE OBSERVA						
Item/Loc	room side	Temp F	Drive thru eide	Temp F	Item/Location	Temp F			
<u> </u>	<u> </u>		Drive thru side		Back up HH				
	Tomatoes/	41	Cut tomatoes	37	Beans / rice	155/165			
(Cut lettuce	41	Cut lettuce	39	Wic	38			
Sour	cream (add sticker)	Tphc	Sourcream	41	Sauce overnight	41			
Ins	ide tomatoes	37	Inside temp		Thawing chicken beef	34/35			
S	Steam table		Sourcream	37	Wif	11			
Ве	ans/ chicken	160/165	HH beans / chili	183/186	Upright freezer	1.3 /21			
	Rice / beef	156/ 186	Rice / chicken	184/181 is					
τ.	LAND DIGITION OF MOVID FO	~ =	SERVATIONS AND CORRECTI		.~	ND.			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	.ND			
	Restrooms equipped								
45	Need to clean drain ur	nder soda	station						
10	Ice dispenser tube to b	oe scrubb	ed free of black slime	S	end pics				
	Hot water at new hand	d sink - 1	36 watch						
18	Avoid storing peroxide	cleaner	spray bottle hanging on qu	ats sanitiz	zer bucket Cos				
	Quats in buckets 200F	pm							
45	General cleaning unde	er equipn	nent - floor and drains etc						
37/39	Still need to address leak at	soda statio	n that is allowing water to stand or	n counter an	d attract vermin /cups are protected no	w on tray			
34			- other than light box by e	colab					
45	Watch placement of fly								
45	General detailed clear			dinina 4004					
W/COS	Low light in wif and ice			aining roor	m line /to monitor and write time	on tube			
37	•								
37	Bottom portion of 2 do		de sidewalk for any spills						
	Tracer dampeter area	arra Gator	as sidemails for any spills						
	The second secon								
	To seal any hole in wall and address grout issues for								
	pest control								
	Wrote time on outside of container of sour cream: to discard								
	in less than 4 hrs								
Received (signature)	by:		Print:		Title: Person In Charge/ Owner	r			
(orginature)	See abov	e /e							
Inspected (signature)		.+.×.1.	Print:						
	кешу кичкра	urick	'KS		Samples: Y N # collect	ted			