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

1 1		3/	20	20	Time in: 10:21	Time out: <b>11:04</b>		icense/Pe		8 (1	to	po	st ι	updated	Est. Type	Risk Category  Med	Page 1	of 2
					tion: 1-Routine	2-Follow U		Complain		4-I1				<u> </u>	construction	6-Other	TOTAL/SO	CORE
E	stabl	ishn	nent	Nan	ne:		Contact/	Owner N	ame:						er of Repeat Vi- per of Violations		4/0.0	, <u>a</u>
Pl		al A	Addre				est control :	:		Hood		20		se trap :		Follow-up: Yes	4/96	/A
		Con	nplia	nce S	Status: Out = not in co.	mpliance IN = in	compliance	NO	= not o	bserve	ed	NA:	= not a	pplicable C	OS = corrected of	on site $\mathbf{R}$ = repeat vio	olation W-W	atch
M	ark t	he a	pprop	riate	points in the <b>OUT</b> box for	each numbered it	tem	Mark 🗸		_				), NA, COS tive Action no		- 11 1	iate box for R	
C		ianc N	e Sta						R		mplia	nce S	Status N C					R
U T		0	A	C O S	(F = de	perature for Fo	eit)			U T	N	0	A O S			iployee Health		
		/			1. Proper cooling time a	and temperature					/				ment, food emp responsibilities	loyees and conditional , and reporting	l employees;	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)									and exclusion; No dis	scharge from	+
	•				See	(125)	(OE)							eyes, nose, a		ıt arrival / temps	take. N	
	~				3. Proper Hot Holding t See									14 Handa		Contamination by Har		
		<b>'</b>			<ul><li>4. Proper cooking time</li><li>5. Proper reheating proc</li></ul>			E in 2		•	/					perly washed/ Gloves		_
		~			Hours)	cedure for flot flo	olding (103	r III Z			/					followed (APPROVEI		
		/	1		6. Time as a Public Hea	alth Control; prod	cedures & r	records						aloves	Highly Su	sceptible Populations	S	
	<u> </u>				Am	proved Source										prohibited food not of	ffered	
	ı		1		7. Food and ice obtained		d course For	od in		Ш		·		Fasteurizeu	eggs used when	rrequired		_
	~	,			good condition, safe, an destruction Mcclain	nd unadulterated:		od III								Chemicals		
	/				8. Food Received at pro	per temperature	•			Π,				17. Food ad & Vegetable		ed and properly stored;	; Washing Fruit	S
					To check alway	•				_				Receiv	red pre cu	<u>Jt</u> rly identified, stored a	nd used	_
	Ι				9. Food Separated & pr	otected, prevente		ood						Inborn a		,		
	<b>'</b>				preparation, storage, dis No raw received	splay, and tasting	g									ater/ Plumbing		
	~				10. Food contact surfact Sanitized at 200			ed and		•	/			backflow de	evice	ource; Plumbing instal		
		/			11. Proper disposition of reconditioned Disc			ed or			/			20. Approve disposal	ed Sewage/Was	tewater Disposal Syste	em, proper	
						aiaoa												
						ority Founda		ns (2 Poi	nts) vi	olatio	ons R	equi	ire Co	rrective Actio	on within 10 da	ays		
O U T		N O	N A	C O S	Pri	ority Founda of Knowledge/	ation Item		nts) vi	0	I	N 1	ire Co			ays ture Control/ Identifi	cation	R
U		N O	N A		Pri	of Knowledge/	/ Personnel	wledge,		O U	I	N 1	N C A O	27. Proper c	Food Temperat	ture Control/ Identificused; Equipment Ade		R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishi Taco	ment Name: Bell	Physical A Ridge		City/State: Rockwal		ge <u>2</u> of <u>2</u>				
		190	TEMPERATURE OBSERVAT							
-Item/Loc		<del>Temp</del> F	Item/Location	Temp F	Item/Location	Temp 1				
Dining	room cold unit		Drive thru side cold top	D	Upright freezer	1				
Cut tomatoes		39	Tomatoes	31	Wic	20-30				
Cut	t leafy greens	40	Cut lettuce	33	Sauce	37				
Insid	e unit cut greens	40	Water inside for tomatoes	31	Cheese	33				
S	Steam table		Steam table		Wif	-7				
	Chicken	173	Beef	171	Warmer cabinets					
	Beans	193	Beans	169	Beef	168				
	Beef	168	Chicken	175	Beef	169				
		OH	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	FABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONDITIONS OBSERVED.	AND				
45	No self serve beverage	e station	open / tables are spaced o	ut / refills\	With new cups / plexiglass at p	oos				
	Hot water in restrooms 105 F / hot water at front hand sink 132F watch for scalding									
32/45	Front hand sink cabinet is still in disrepair and should be replaced									
	Sani bucket200 ppm									
	Using Atkins thermocouple and checking calibration - daily									
45			oda station in driveThur are							
			la station in dining room is t	o also re	main clean etc)					
45/32					bull to the state of					
42/45 W	General detailed cleaning of nonfood contact and areas under and behind equipment  Watch weather stripping at back door									
••	•	<u> </u>	ehind sinks will be done / wo	orkina on	Maint always					
	Using gloves to touch			<u> </u>	maint airrays					
	Journal Broad to todol i to todo									
	Ongoing maintenance needed - dining room as well									
	Ongoing maintenance needed - dining room as well									
Received			Print:		Title: Person In Charge/ Own	er				
(signature)	See abov	'e								
Inspected (signature)	d by:	trick	Print:							
	6 (Revised 09-2015)		140		Samples: Y N # colle	cted				