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

Date 12		5/20	12°	Time in: 2:32	Time out: <b>3:14</b>		Permit		3				FF Risk Category Page 1	of <u>2</u>
				ction: 1-Routine	2-Follow				-Inve	estig	atior	ı	5-CO/Construction 6-Other 7OTAL/S	CORE
Esta	blis	nmen ell 1	t Naı	ne:		Contact/Owne	er Name:						* Number of Repeat Violations:  ✓ Number of Violations COS:	
Phy Ridg		Add	ress:			est control :			ood 2 12/2	21		rease	re trap : Follow-up: Yes V	U/A
	C	ompli		Status: Out = not in c	ompliance IN = i	n compliance	NO = nor	t obse	rved	N.	$\mathbf{A} = \mathbf{n}$	ot ap	oplicable COS = corrected on site R = repeat violation W-V O, NA, COS Mark an vin appropriate box for R	Watch
		nce St					ons Requ	_	<i>mmee</i> Compl				tive Action not to exceed 3 days	
О	I	N N O A	C		mperature for I		R	U	J N	N O	N	C O S	Employee Health	R
1			3	1. Proper cooling time				1	/			3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	Ť			2. Proper Cold Holdin	g temperature(4	1°F/ 45°F)		-					13. Proper use of restriction and exclusion; No discharge from	
3			~	Lettuce and s  3. Proper Hot Holding					•				eyes, nose, and mouth To post sign at hand sinks	
•	4			See  4. Proper cooking time					Τ,				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
	·			5. Proper reheating pro			:		<b>/</b>				15. No bare hand contact with ready to eat foods or approved	
	·			Hours)					<b>'</b>				alternate method properly followed (APPROVED Y N Gloves	)
	ı	_		6. Time as a Public He Prep only	ealth Control; pro	ocedures & record	s		1				Highly Susceptible Populations	
				A	pproved Source	,			~				16. Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required     No raw	
•				7. Food and ice obtain good condition, safe, a destruction Mcclar							Chemicals			
				8. Food Received at pr	roper temperatur	e							17. Food additives; approved and properly stored; Washing Fru & Vegetables	its
					on from Contam	ination			~				Not washing produce  18. Toxic substances properly identified, stored and used	
				9. Food Separated & preparation, storage, d					<u>                                     </u>				Watch Water/ Plumbing	
				10. Food contact surfa Sanitized at _200_	ces and Returna	bles; Cleaned and		,,	Ţ				19. Water from approved source; Plumbing installed; proper backflow device	
H				11. Proper disposition				W	_				See 46  20. Approved Sewage/Wastewater Disposal System, proper	
	ı			reconditioned Disc	_				~				disposal	
		N N			•		Points)	C	) I	Req N O	N	C	rrective Action within 10 days	R
U T	N	O A	S	21. Person in charge p		ration of knowledge	e,	T		0	A	o s	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	
•	1			and perform duties/ Co					~				Maintain Product Temperature	
•	1			22. Food Handler/ no	unauthorized per	rsons/ personnel			<b>'</b>				Proper Date Marking and disposition      Thermometers provided, accurate, and calibrated; Chemical	/
				Safe Water, Rec	ordkeeping and Labeling	Food Package			/				Thermal test strips	<b>'</b>
·	23. Hot and Cold Water			23. Hot and Cold Water	er available; ade	quate pressure, safe	е						Permit Requirement, Prerequisite for Operation	
				24. Required records a destruction); Packaged	ock tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted ) To post		
				Conformance 25. Compliance with V	with Approved				<u> </u>				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	/			HACCP plan; Variance processing methods; n	e obtained for sp nanufacturer inst	pecialized			/				supplied, used See 46	
				2 times per da	y nsumer Advisor	у			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
•	1		L	26. Posting of Consum foods (Disclosure/Ren Ingredients by requ	ninder/Buffet Pla uest	nte)/ Allergen Labe	:1		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
		N N O A					ive Actio	n No	) I	N O		Da C O	ys or Next Inspection , Whichever Comes First  Food Identification	R
1	N	O A	S	34. No Evidence of In	sect contaminati			T		. /	A	S	41.Original container labeling (Bulk Food)	
Н.				animals Threshold 35. Personal Cleanline			+			•			Physical Facilities	
1				36. Wiping Cloths; pro	operly used and	stored	+	1					42. Non-Food Contact surfaces clean	
1	+			See 37. Environmental cor Condensation	ntamination		+	<u> </u>	~				See 43. Adequate ventilation and lighting; designated areas used Watch	
H	Condensation in wif  38. Approved thawing method					+	-	<u></u>				44. Garbage and Refuse properly disposed; facilities maintained  Watch	I	
				Prop	sils		٧	V				45. Physical facilities installed, maintained, and clean See co punch list	+	
1			-	39. Utensils, equipmendried, & handled/ In u				1					46. Toilet Facilities; properly constructed, supplied, and clean  Faucets	
1			+	Utensils moved 40. Single-service & s and used	ingle-use article	s; properly stored	+		+	1			47. Other Violations	+
1				and docd										

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Micala Morales	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: bell 19722	Physical A Ridge		City/State: Rockwal	License/Permit # 5058	Page <u>2</u> of <u>2</u>						
T4 /T		T F	TEMPERATURE OBSERVAT		T							
Item/Loc Dining		Temp F	Drive thru eide	Temp F	Item/Location	Temp						
	•		Drive thru side		Upright freezer							
C	oldTop new		Tomatoes	39	Wic	38						
Tomato	es/ cut lettuce in bag on top	41/60	Cut lettuce in pan	40	Sauce	39						
5	Sour cream	48	Below	38	Wif	-11						
В	elow temps	38	Potatoes	135								
S	Steam table		Steam table									
В	Beef / beans	198/172	Beef / rice	195/187								
Cre	escor / beans	166/158	Beans	149								
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVE	ED AND						
19/46	NOTED BLEOW. an emps i											
	Hot water at front hand sink 100 Plus											
	Sanitizer in buckets 200 ppm											
	Watch spray bottles storage											
42	GeneralCleaning of new debris on and around and over food equipment											
	Sanitizer in sink 200 ppm											
36	Best to store wiping cloths ABOVE chemicals in back storage											
	Hot water 113 F											
	Back door threshold - gap at bottom of door to be addressed											
	s Cold top unit on dining side was holding higher temps on top - avoid storing sour cream double sleeved and bags of lettuce ON top											
37/w	11 3											
	Unit is slightly dark											
	Need to raise rack for utensils at three comp as the clean ones are in the soap foam											
39/40	Using Atkins thermo Ice machine at drive the	nru is leal	king down side - cups are st	ored in th	nis area - to love							
	Need to address punch list remaining items for remodel sent in separate email											
Received (signature)	l by:		Print:	т пт эср	Title: Person In Charge/ O	wner						
Inspected (signature)		utríck	Print:		G 1 V V "	-114						
	6 (Revised 09-2015)				Samples: Y N # c	ollected						