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

	ate:	~ /	·00	~4	Time in:	Time out:	License/P								Sst. Type	Risk Category	Page 1 of	2
					12:10	1:12 2-Follow Up	FS 8			Inve	etias	ation	_	5-CO/Constru	rocery	IVIEO 6-Other	TOTAL/SCO	
Е	stabli	shm	nent i	Nam		C	ontact/Owner l			11110	suge	11101	<u> </u>	* Number of R ✓ Number of V	Repeat Violati	ions:	1017IL/Sec	, RE
P	arge hysic	al A	ddre			Pest co	arget ontrol :		Но	od				e trap :	F	Tollow-up: Yes	9/91/	A
St	eger			ice S	tatus: Out = not in co.	Texas p	est 01/14/21 pliance	$\mathbf{O} = \text{not}$	Na obser	ved	N/	_	prov		orrected on si	No R = repeat vice	olation W-Wat	tch
М					points in the OUT box for	each numbered item	Mark	✓ in a	pprop	riate l	oox fo	or IN	, NC	D, NA, COS ive Action not to ex	Mark	an Vin appropri		.CII
C	ompli I	ance N	e Sta					R	_	ompl				ive Action not to ex	cceea 5 aays	1		R
U T	N	O	A	C O S		nperature for Food (egrees Fahrenheit)	Safety	K	U T	N	0	A	o s		Emplo	yee Health		K
		/			1. Proper cooling time a	and temperature				/				Management, for knowledge, response	ood employe sibilities, and	ees and conditional d reporting	employees;	
-					2. Proper Cold Holding	temperature(41°F/ 4	5°F)	+		_				13. Proper use of re		d exclusion; No dis	charge from	+
	~				See	(1250E)				_				eyes, nose, and mo				
			~		3. Proper Hot Holding t					ı						amination by Har		
			'		4. Proper cooking time	•	(1650E : 2			/				14. Hands cleaned				
			~		5. Proper reheating prod Hours)	cedure for not notdin	g (165°F in 2				/			15. No bare hand co alternate method pr No direct hand	roperly follo	wed (APPROVED		
			/		6. Time as a Public Hea	alth Control; procedu	res & records	$\dagger \dagger$				l				otible Populations		
					Δn	proved Source								16. Pasteurized foo Pasteurized eggs us	, ,		fered	
					7. Food and ice obtained		rce; Food in							1 associated eggs us	mich icu	1-11-00		
3					good condition, safe, an destruction Dented ca	nd unadulterated; par	asite								Cho	emicals		
	~				8. Food Received at pro At receiving	oper temperature						~		17. Food additives; & Vegetables	; approved ar	nd properly stored;	Washing Fruits	
					Protection	from Contamination	on			~				18. Toxic substance Watch in back	es properly i	dentified, stored an	id used	
	1				9. Food Separated & propreparation, storage, dis		iring food									Plumbing		
					10. Food contact surface Sanitized at		Cleaned and			~				19. Water from app backflow device		e; Plumbing install	ed; proper	
		. 1			11. Proper disposition of	of returned, previousl	y served or							20. Approved Sewa	/ea age/Wastewa	ater Disposal Syste	m, proper	+
		<u> </u>			reconditioned Disc									disposal				
O	I	N	N	С		•		ints) ı R	0	I	N	N	С	rective Action with		C / 1/11 //		R
U T	N	0	A	o s	21. Person in charge pro	of Knowledge/ Per			U T		0	A	O S		•	Control/ Identific		
	~				and perform duties/ Cer					~				27. Proper cooling Maintain Product T		l; Equipment Ade	quate to	
	/				22. Food Handler/ no un All employees that h	nauthorized persons/ andle good	personnel				/			28. Proper Date Ma	arking and di	isposition		
					Safe Water, Reco	rdkeeping and Food Labeling	l Package			/				29. Thermometers properties and test strips in cooler		curate, and calibrat	ed; Chemical/	
	/				23. Hot and Cold Water	, 1	,								•	Prerequisite for O	•	
	~				24. Required records av destruction); Packaged Commercial	Food labeled				~				30. Food Establish Posted				
					25. Compliance with V		Process, and							31. Adequate hands		ment, and Vendin lities: Accessible a		
			~		HACCP plan; Variance processing methods; ma					~				supplied, used Equipped				
					Cons	sumer Advisory			2					32. Food and Non-designed, construct	ted, and used		e, properly	
			~		26. Posting of Consume foods (Disclosure/Remi					~			_	See attache 33. Warewashing F Service sink or curt May use S	Facilities; ins b cleaning fa	cility provided	used/	
				~	Core Items (1 Poin	nt) Violations Requ	uire Corrective						_					
O U T	I N	N O	N A	C O S	Prevention	of Food Contamina	tion	R	U T	N	N O	N A	C O S		Food Id	entification		R
1					34. No Evidence of Inseanimals See attached		dent/other				/			41.Original contain	ner labeling (Bulk Food)		
	~				35. Personal Cleanlines	ss/eating, drinking or									•	al Facilities		
	/				36. Wiping Cloths; prop Using spray bo	perly used and stored			1					42. Non-Food Cont Minimal cleanir	ng inside o	coolers etc		
٧					37. Environmental cont Watch conden	amination Isation in wif				/				43. Adequate ventil Watch	_			
		<u>~</u>			38. Approved thawing i				V					44. Garbage and Re Keep an eye		• •		
						er Use of Utensils			1				_	45. Physical faciliti Minimal cleani	ing			
	<u>/</u>				39. Utensils, equipment dried, & handled/ In us Watch	se utensils; properly t	ised		1					46. Toilet Facilities Hot water in re	estrooms			
	/				40. Single-service & sir and used	ngle-use articles; pro	perly stored							47. Other Violation	ns			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: et grocery	Physical A Stege		ity/State: Rockwal	I License/Permit # Fs 8262	Page <u>2</u> of <u>2</u>					
Item/Loc		T E	TEMPERATURE OBSERVAT		Item/Location	T					
	Coolers	Temp F	Milk unit	31-33		Temp					
		30's			i rerainig me	34					
Except c	one by self checks out non Tcs	62	Wall cases	30	Meat holding	28/3					
D	og food unit	25	Freezer wall								
Ε	nd cap juice	33	-3/-6/15/-15/-13								
\	/eggie area	30's	Lunch meat cases	33/32/35							
	Bunker		Freezers	-5/-14							
	5/36/-3		Dairy wic	31							
	Meat wall	28/30s	One end area fresh meat								
	Wall		SERVATIONS AND CORRECTIV		 NS						
Item Number			ENT HAS BEEN MADE. YOUR ATTENTI			ED AND					
Tumber	TWILD BLLOW. All Chilps I										
	Starbucks coolerrusty peeling shelves watch No products in opened refrigeration cases except one area of whole produce										
32	Address peeling shelves in milk units and other wall units - exposed galvanized metal										
07	Watch for dented cans			σπροσοι	a garvariizoa motai						
34		•									
	Address weather stripping -at small door at receiving Hot water in staging room hand sink100 F										
W			nt - food protected - unit emp	otv							
7	Damaged can of formula / 4 boxes smoothie baby food - feb 12 and January 21										
07	Couple of other dented cans of dry baby formula										
	Very minor detailedCleaning under shelving and on shelving et cvs in back roomAnd sales										
46	Water in restrooms is not running 15 secs therefore difficult to reach required temps for hand washing f for w players										
	Using quats product on surfaces 200 ppm										
Received	l by:		Print:		Title: Person In Charge/ (Owner					
(signature)	See abou	e									
Inspected	d by:		Print:								
(signature)	'Kelly Kírkþa	ıtrick	VRS								
	6 (Revised 09-2015)				Samples: Y N # c	collected					