Retail Food Establishment Inspection Report City of Rockwall

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

11.		5/20	22	Time in: 10:30	Time out: 1:48	License/ Fs 9	Permit # 398						Food handlers	Food managers	Page 1 of	2
Pur	pos	e of In	spec	tion: 1-Routine	2-Follow U	Jp 3-Comp	laint	4-I	nvestiş	gatio	n	5-CO/Cons	struction	6-Other	TOTAL/SCO	ORE
		shment healt		^{ne:} ospital rockwall ac	cent foods	Contact/Owner Texas health							of Repeat Violat of Violations Co			, .
Phy	sica	ıl Addr rizon		•	Pe See	est control : e main		Hoo-	d	G Na		e trap/ waste oil		Follow-up: Yes ☐ No ☑	0/100	/A
Marl		Complia e approj		Status: Out = not in core points in the OUT box for	mpliance IN = in each numbered in	compliance tem Marl	NO = not o					oplicable COS	= corrected on s		olation W-Wa	tch
						Points) violation		re Im	mediat	e Coi	rrect		exceed 3 day	?S		
0	I	nce Sta	C	Time and Tem	perature for F	ood Safety	R	О	mplian I N	N	C					R
U T	N	O A	O S	(F = de	egrees Fahrenhe			U T	N O	A	o s			oyee Health		
				1. Proper cooling time a	and temperature				/			12. Manag emer knowledge, resj		rees and conditional and reporting	l employees;	
	+			2. Proper Cold Holding	temperature(41°	°F/ 45°F)		\vdash	•			13. Proper use of	of restriction an	d exclusion; No dis	scharge from	
•				See		,			/			eyes, nose, and Poster at h	mouth		Z .	
		/		3. Proper Hot Holding t	emperature(135	°F)								tamination by Ha	nds	
		/		4. Proper cooking time	and temperature	;			/			14. Hands clea	ned and proper	ly washed/ Gloves	used properly	
				5. Proper reheating prod Hours)	cedure for hot ho	olding (165°F in 2				./				ready to eat foods owed (APPROVEI		
				,	ld. Control	1 0 1						atternate memo	u property tone	JWCU (ATTROVE	J 1IV)	
	_			6. Time as a Public Hea	iith Control; pro	cedures & records								ptible Populations		
				App	proved Source					~		16. Pasteurized Pasteurized egg		ohibited food not of quired	ffered	
				7. Food and ice obtained good condition, safe, and destruction Comme	d unadulterated	; parasite							Ch	nemicals		
	/			8. Food Received at pro	per temperature					~		17. Food additiv	ves; approved a	and properly stored	; Washing Fruits	
				•	from Contami	nation			/			18. Toxic subst	ances properly	identified, stored a	nd used	
•				9. Food Separated & preparation, storage, dis									Water	c/ Plumbing		
	/			10. Food contact surfact Sanitized at 200	es and Returnab ppm/temperatur	les ; Cleaned and e Coffee			/			19. Water from backflow device City insp		ce; Plumbing instal	led; proper	
		/		11. Proper disposition of reconditioned	of returned, previ	iously served or			~			20. Approved S disposal	ewage/Wastew	vater Disposal Syste	em, proper	
	•			Disc	aiueu											
						ntion Items (2 H				_		rrective Action w	vithin 10 days			
U	I N	N N O A	C O S		ority Founda		Points) v	O U	ons Re	N	C 0			e Control/ Identifi	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Taexas healrh accent food	Physical A	ddress: norizon		City/State: Rockwall	License/Permit # 9398	Page <u>2</u> of <u>2</u>					
Taexas Healin accent 1000	S 3150	TEMPERATURE (9090						
Item/Location	Temp F	Item/Location	JDSEKVA		n/Location	Temp					
Tcs food unit	34/37										
Non Tcs food units	3										
39/ 40/41											
Item AN INSPECTION OF YOUR ES	OI	SERVATIONS AND C	ORRECTI	VE ACTIONS	TO THE CONDITIONS OPEN	EDITED AND					
Item AN INSPECTION OF YOUR ESTABLE Number NOTED BELOW: ALL TEMPS		NI HAS BEEN MADE. YOU	UK ALTENT	ION IS DIRECTED	TO THE CONDITIONS OBSE	ERVED AND					
Permit posted and e	mergency	contact and numb	er provid	led							
Camera on site			<u> </u>								
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Dates look good		- 1									
Labeling looks goood											
Hanging thermo on si											
Area is monitored by	Area is monitored by CFM										
Received by:		Print:			Title: Person In Char	ge/ Owner					
Nichole Ar Inspected by: (signature) Kelly kirkpe	าดบ่าล	no				=					
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