_	Followup fee of Solution \$50.00 after initial Retail Food Establishment Inspection Report Followup City of Rockwall Vomit clean up Employee health															
Date: Time in: Time out: License/Pe 05/16/2022 9:57 12:32 FS 93												Food handlers Food managers Na 1 overseen	Page <u>1</u> of <u>2</u>	_		
					ion: 1-Routine 2-Follow Up 3-Complai		4-I	[nves	tiga	tior	1	5-CO/Construction 6-Other * Number of Repeat Violations:	TOTAL/SCOR	E		
Texas health hospital Rockwall - Accent Accent food s							Нос	.d		G	range	✓ Number of Violations COS:	2/98/A	•		
Physical Address: Pest control : 3150 horizon Na							Na			Na				_		
М					points in the OUT box for each numbered item Mark		propr	iate b	ox fo	or IN	I, NC	D, NA, COS Mark an Vin appropriate	tion W-Watch e box for R	L		
	Compliance Status							uire Immediate Corrective Action not to exceed 3 days Compliance Status 0 I N N								
O U T	I N	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $				R	O U T	U N O A O Employee Health T S						R		
		~			1. Proper cooling time and temperature			~				12. Management, food employees and conditional employees knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		1	~		3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands				
			~		4. Proper cooking time and temperature5. Proper reheating procedure for hot holding (165°F in 2			~				14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved				
			~		Hours)				(~		alternate method properly followed (APPROVED				
			~		6. Time as a Public Health Control; procedures & records Loading only			Highly Susceptible Populations								
					Approved Source					~		16. Pasteurized foods used; prohibited food not offe Pasteurized eggs used when required	red			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial										Chemicals				
	8. Food Received at proper temperature To check									~		17. Food additives; approved and properly stored; W& Vegetables	Vashing Fruits			
	Protection from Contamination											18. Toxic substances properly identified, stored and	used			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Coffee area			~				19. Water from approved source; Plumbing installed backflow device	l; proper			
	(In Proper disposition of returned, previously served or reconditioned To be discarded 						~				20. Approved Sewage/Wastewater Disposal System disposal	, proper			
0	I	N	N	С	Priority Foundation Items (2 Po	ints) vi		ions I	N	uire N	Cor C	rective Action within 10 days		R		
U T	N	N O	Α	C O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,		O U T	N	0	A	0 S	Food Temperature Control/ Identifica				
	/		~		and perform duties/ Certified Food Manager (CFM)					~		27. Proper cooling method used; Equipment Adeque Maintain Product Temperature	late to			
	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						2					29. Thermometers provided, accurate, and calibrated Thermal test strips In warmest location needed	d; Chemical/	_			
	 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite 										Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)					
L	~	destruction); Packaged Food labeled Labeled Commercially					Posted									
-				-	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			-	1			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and		_		
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~				Equipped in cafe and coffee				
	Consumer Advisory							~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On labels								33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided							
0		N	N	C	Core Items (1 Point) Violations Require Corrective	Action R	Not	to Ex	xcee N	d 90 N) Da C	ys or Next Inspection , Whichever Comes First		R		
U T	Ň	0	A	C O S	Prevention of Food Contamination		ŬT	N	0	A	o s	Food Identification				
	/				34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use					~		41.Original container labeling (Bulk Food)				
┡		_			36. Wiping Cloths; properly used and stored	$\left - \right $						Physical Facilities 42. Non-Food Contact surfaces clean				
					37. Environmental contamination		_	~ ~	┥			43. Adequate ventilation and lighting; designated ar	eas used			
╞		- /			38. Approved thawing method		$\left \right $	- -	┥			44. Garbage and Refuse properly disposed; facilities maintaine				
	L Ľ	·	Proper Use of Utensils					~				45. Physical facilities installed, maintained, and clean				
-		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used										46. Toilet Facilities; properly constructed, supplied, and clean				
				l	dried, & handled/ In use utensils; properly used			~				io. Fonet Fuendes, property constructed, supplied,	and clean			
	ノ				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored and used			~	~			47. Other Violations	and clean			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Texas health accent foods		Physical Address: Horizon		City/State: Rockwal	1	License/Permit # FS 9398	2_of_2_	
ТСЛАС			TEMPERATURE OBSERVA		1	100000		
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>
Tcs for	ods cooler	34.9						
		0 110						
All other	coolers NonTCS beverages							
	40/36/34							
		OB	SERVATIONS AND CORRECT	TVE ACTION	NS			
Item Number	AN INSPECTION OF YOUR ES		NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSEI	RVED AN	ND.
Number	NOTED BELOW: all temps F							
	Camera at pos	d in covo	ral places					
	Contact number poste		liance - commercial grade	<u> </u>				
	Cooler with Tcs foods			,				
29	Need thermo in warme							
ļ								
Dooster-1	hv.		Drinte		<u> </u>	Title: Person In Character	0	
Received (signature)	Soo ahou		Print:			Title: Person In Charge	owner	
Inspected	^{by:} Kelly kírkpa		Print:					
(signature)	Kolly Kirkha	trick	$\mathcal{R}S$					
	Rever windput					Samples: Y N	# collecte	ed