Virtual	e of \$50.00 is after 1st	Retail Food Establishment Inspect City of Rockwall					ecti	n Report First aid kit Allergy policy/training Vomit clean up Employee health				
Date: 05/29/202	<sup>Time in:</sup> 24 <b>12:52</b>							Food handle		Page <u>1</u> of	f_2	
Purpose of Insp Establishment N	pection: 1-Routine		<b>3-Compla</b>	9	4-In	vestig	atior	1	5-CO/Construction * Number of Repeat Viol	6-Other	TOTAL/SCO	ORE
	hospital Rockwall I	- accent foods			Hood	1	G	ranse	✓ Number of Violations ( e trap/ waste oil:		0/100	)/A
3150 horizon			nospital		Na		Na			No		
Complian Mark the appropr	iate points in the OUT box	for each numbered item	n Mark		propria	te box	for IN	I, NO		ark an 🗸 in appropri	olation W-Wat ate box for R	ıtch
Compliance Statu			• •		Con	nplianc	e Sta	tus	ve Action not to exceed 3 da	lys		Τ.
O     I     N     N     C       U     N     O     A     O       T     V     N     O     A       V     F     O     S			R			I     O     A     O     Employee Health       S     S					F	
	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) See					13. Proper use of restriction and exclusion; No discharge fr eyes, nose, and mouth					charge from	
	<ul> <li>3. Proper Hot Holding temperature(135°F)</li> </ul>			_								_
	4. Proper cooking time and temperature						Preventing Contamination by Hands           14. Hands cleaned and properly washed/ Gloves used pr					_
	5. Proper reheating p Hours)	5. Proper reheating procedure for hot holding (165°F in 2					~	-	or approved Y N )			
	,	Health Control; proced	dures & records				-					
	6. Time as a Public Health Control; procedures & records								16. Pasteurized foods used; p			-
		Approved Source	ourse Food in				V		Pasteurized eggs used when r Cooked	required		
	good condition, safe,	and unadulterated; pa	arasite						C	Themicals		
~	8. Food Received at <b>To check</b>	proper temperature							17. Food additives; approved & Vegetables <b>No prep</b>	and properly stored;	Washing Fruits	
		ion from Contamina			·				18. Toxic substances properly	y identified, stored ar	nd used	
	9. Food Separated & preparation, storage,	protected, prevented display, and tasting	during food						Wate	er/ Plumbing		
	10. Food contact surf Sanitized at 200	faces and Returnables ppm/temperature	; Cleaned and		L				19. Water from approved sou backflow device	rce; Plumbing install	ed; proper	
	11. Proper dispositio reconditioned	on of returned, previou	isly served or		L	/			20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper	
O I N N	P	riority Foundatie	on Items (2 Po	oints) vi		ns Rea		Cor C	rective Action within 10 day	S		F
U N O A T U	O Demonstrati	ion of Knowledge/ Po				N O	A	ŏ s	Food Temperatu	re Control/ Identific	cation	
~	and perform duties/	present, demonstratio Certified Food Manag	ger (CFM)		L			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			quate to	
	22. Food Handler/ no	o unauthorized person	s/ personnel				28. Proper Date Marking and disposition					
		Safe Water, Recordkeeping and Food Package Labeling			•							
	Safe Water, Re		od Package		•	/			29. Thermometers provided, Thermal test strips Hanging thermo	accurate, and calibrat	ed; Chemical/	
	23. Hot and Cold Wa	Labeling ater available; adequat	te pressure, safe						Thermal test strips Hanging thermo Permit Requirement	t, Prerequisite for O	peration	
	23. Hot and Cold Wa 24. Required records destruction); Package	Labeling ater available; adequat s available (shellstock ed Food labeled	te pressure, safe						Thermal test strips Hanging thermo	t, Prerequisite for O	peration	
	23. Hot and Cold Wa 24. Required records destruction); Package Commercia Conformance	Labeling ater available; adequat s available (shellstock ed Food labeled ce with Approved Pro	te pressure, safe tags; parasite rocedures						Thermal test strips Hanging thermo Permit Requirement 30. Food Establishment Per POSted Utensils, Equ	t, Prerequisite for O mit (Current/ insp s ipment, and Vendir	peration ign posted ) gg	
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Texas health - accent food	Physical A <b>3150</b>	norizon	City/State: Rockwal	I	License/Permit # Fs 9398	Page	2 of 2
Item/Location	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ion		Temp F
Glass front cooler ambient			<u>remp r</u>	Item/Locat			<u>remp r</u>
	37						
Sandwiched between							
Bev cooler	38						
Bev cooler	39						
	OF	SERVATIONS AND CORRECT	TIVE ACTION	IS			
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: All temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	/ED AN	1D
Thermo hanging by de	oor						
Lockable doors to coo		cs					
Labels full on all							
Cooler was empty of	all Tcs foo	ods due to power outages					
Back up generator - re	ed plugs o	only					
Camera at pos							
Permit posted							
		mail on main cooler and k	iosk				
Prepackaged items or	-						
Company is coming to	oday to cl	ean and stock					
Received by: (signature) Nicholo Ar	nauia	Print:			Title: Person In Charge/	Owner	
	iyula						
(signature) Nichole Ar Inspected by: (signature) Kelly Kírk	hatic	Print:					
COUY NOR CONTRACTOR	Puur				Samples: Y N #	collecte	d