requ Follov	u i Nu	reo		of \$50.00 is after 1st		City of	Rocł	Ś		In	spe	ecti	ion Report	First aid k Allergy po Vomit clea Employee Risk Category	olicy/trainin n up	ıg	
	Date: Time in: Time out: License/Per 11/10/2021 9:25 11:40 FS 93												Est. Type	Page $\underline{1}$ of $\underline{2}$	2_		
Purp Estab					2-Follow Up	3-Compla		4-	Inve	estig	atior	n	5-CO/Construction * Number of Repeat Vio	6-Other	TOTAL/SCOP	RE	
Теха	is ł	Ieal	th h	ospital Rockwall acco	ent foods	lichole	vanie.						✓ Number of Violations	COS:	1/99//	Δ	
Physi 3150 I			ess:		See m			Ho Na	od		G: Na		e trap :	Follow-up: Yes	1/00//	•	
Mark				Status: Out = not in complete points in the OUT box for each	iance IN = in contract in the numbered item	npliance N Mark	$\mathbf{O} = \operatorname{not} \mathbf{O}$ in ap							n site \mathbf{R} = repeat vio Iark an $\sqrt{10}$ in appropria	lation W- Watc te box for R	h	
								re In	nmed	diate	Cor	rrect	ive Action not to exceed 3 d	lays			
O I U N	I	N N	N C A O S Time and Temperature for Food Safety $(F = degrees Fahrenheit)$					O U		N O	N A	C O	Employee Health				
Т			S	1. Proper cooling time and		Т				S	12. Management, food empl knowledge, responsibilities,		employees;				
							V			charge from	_						
V	2. Proper Cold Holding temperature(41°F/ 45°F) See / locking unit						~			charge nom							
	1	/	'	3. Proper Hot Holding temp	perature(135°F)				Posting at sink Preventing Contamina				-	ontamination by Han	ds		
		/	4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ G				erly washed/ Gloves u	sed properly			
		~	,	5. Proper reheating procedu Hours)	ure for hot holdi	ng (165°F in 2					~		r approved Y_N_)				
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Popula					ceptible Populations			
				Approved Source					16. Pasteurized foods used; prohibited Pasteurized eggs used when required					•	ered		
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Accent foods					1								
V				8. Food Received at proper Stocked by vend	-						~		17. Food additives; approved& Vegetables	d and properly stored;	Washing Fruits		
			<u> </u>	-	om Contaminat	ion		-	~				18. Toxic substances proper	ly identified, stored an	d used	┢	
V				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
V	/			10. Food contact surfaces a Sanitized at 200 ppn		; Cleaned and			~				19. Water from approved so backflow device	urce; Plumbing installe	ed; proper		
	v			11. Proper disposition of re reconditioned Discar	eturned, previous	sly served or			~				City approved 20. Approved Sewage/Wast disposal	ewater Disposal Syster	n, proper		
0 1	1	N N	C	Priori	ty Foundatio	on Items (2 Po	nts) v	iolat 0		Req N		Cor	rrective Action within 10 da	ys		R	
O I U N T		A	o s	Demonstration of	Ŭ		ĸ	U T		0	A	o s	Food Temperate	ure Control/ Identific	ation	ĸ	
~	/			21. Person in charge presen and perform duties/ Certific Over seen by cfm in	ed Food Manage n hosp	er (CFM)			~				27. Proper cooling method u Maintain Product Temperatu	ıre	quate to		
~				22. Food Handler/ no unaut	thorized persons	/ personnel				~			28. Proper Date Marking and	*	1 (1)		
					abeling	-			~				29. Thermometers provided, Thermal test strips Hanging in cooler		ed; Chemical/		
~				23. Hot and Cold Water ava	ailable; adequate	e pressure, safe							•	nt, Prerequisite for O			
~				24. Required records availa destruction); Packaged Foo All labeled	able (shellstock t od labeled	ags; parasite			~				30. Food Establishment Pe Posted	ermit (Current/ insp si	ign posted)		
			1	Conformance with 25. Compliance with Varia									Utensils, Eq 31. Adequate handwashing	uipment, and Vendin facilities: Accessible a			
		~	,	HACCP plan; Variance obt processing methods; manuf					~				supplied, used				
				Consum	ner Advisory				~				32. Food and Non-food Con designed, constructed, and u		, properly		
~				26. Posting of Consumer A foods (Disclosure/Reminde Labels include allergen	er/Buffet Plate)/						~		33. Warewashing Facilities; Service sink or curb cleaning		used/		
0 1		N N	C	Core Items (1 Point)	Violations Reg	uire Corrective	Action	Not		Excee N	ed 90 N	0 Da C	ys or Next Inspection , Whi	ichever Comes First		R	
U N T		D A	o s	Prevention of F				Ŭ T	Ν	Ő	A	Ö S		I Identification			
~	1			34. No Evidence of Insect of animals						~			41.Original container labelir	ng (Bulk Food)			
~	-			35. Personal Cleanliness/ea						_			-	sical Facilities			
			L	36. Wiping Cloths; properly Kitchen		a		W	~				42. Non-Food Contact surfa Watch inside		man wood	_	
	V			37. Environmental contami					~				43. Adequate ventilation and			<u> </u>	
	V			38. Approved thawing meth	nod				~				44. Garbage and Refuse pro			_	
 _			_		Use of Utensils	mod at 1		1					 45. Physical facilities install See attached 46. Toilet Facilities; properl 			<u> </u>	
-	1			39. Utensils, equipment, & dried, & handled/ In use ut	tensils; properly	used			~				Equipped	y constructed, supplied	i, and clean		
				40. Single-service & single and used	e-use articles; pro	operly stored				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (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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	nent Name: health hospital ACCENT	Physical A Horizo		City/S Roo	_{State:} ckwal		License/Permit # FS 9398	Page	<u>2</u> of <u>2</u>	
			TEMPERATURE OBSERVA	ATION	NS					
Item/Location		<u>Temp F</u>	Item/Location	T	Temp F	Item/Locat	ion		<u>Temp F</u>	
Non To	s bev coolers 4 units		Tcs food unit	3	4/38					
3	8/31/34/37		Non Tcs unit		36					
						~				
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN				E CONDITIONS OBSE	RVED AN	ND.	
Number	NOTED BELOW: temps in F									
	Camera at POS									
	all items are commercially packaged									
	Contact numbers on equipment									
	Thermo in cooler where Tcs foods are stored Tcs food unit is locking when temp is in danger zone									
45	Minor cleaning inside bev coolers Bottom shelf is on floor and is deterring cleaning - remove at insp amd floor cleaned									
Received (signature)			Print:				Title: Person In Charge	/ Owner		
	See abov	'e								
Inspected (signature)	See abov Kelly kirkpa	trick	\mathcal{R}							
Form FH 06	(Revised 09-2015)	ur un					Samples: Y N	# collecte	ed	