Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

12/28/23		23		2:17		-000		10	6			2	Food handlers 4	Page 1 of	2		
Pui	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name					•	=	4-Investigation			ion	5-CO/Construction	6-Other				
The Begal Lady Revi Menasch						e:					Number of Repeat Violations: Number of Violations COS:		E/OE/A				
Physical Address: 316 S Goliad Rockwall, Tx Pest control: Spidermen 1/2/24										e trap :/ waste oil Follow-up: Yes 2/18/23 25g No		5/95/A					
					tatus: Out = not in comp	liance IN = in c	compliance	NO = 1						pplicable COS = corrected on	site \mathbf{R} = repeat vio	olation W= Wat	tch
Mar	K tn	е ар	prop	riate	points in the OUT box for each Priorit									ive Action not to exceed 3 da		e box for R	
0	Î	ance N O	Stat	tus C O	Time and Tempe	erature for Fo	od Safety	R		0		1 N	N C	F	l W14b		R
U T	N	U	A	s	(F = degr 1. Proper cooling time and	ees Fahrenheit	t)		H	U T	N (O A	A O S	12. Management, food emplo	loyee Health	employees:	
	(/								•	/			knowledge, responsibilities, a	•		
	/				2. Proper Cold Holding ter See	mperature(41°)	F/ 45°F)			(~			13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dis	charge from	
		/			3. Proper Hot Holding tem	perature(135°	F)					-		Preventing Co.	ntamination by Han	ıds	
	(/			4. Proper cooking time and	d temperature					/			14. Hands cleaned and prope	rly washed/ Gloves u	ised properly	
	(/			5. Proper reheating proced Hours)	ure for hot hol	lding (165°F in	2		(~			15. No bare hand contact with alternate method properly fol Gloves	n ready to eat foods o lowed (APPROVED	or approved N_ N_)	
	/				6. Time as a Public Health	Control; proc	edures & recor	ds	l						eptible Populations		
					Appro	oved Source				-	~			16. Pasteurized foods used; p Pasteurized eggs used when r		fered	
					7. Food and ice obtained fi good condition, safe, and u destruction Sysco	unadulterated;									hemicals		
•					8. Food Received at proper Checking	r temperature					/			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits	
					Protection fr	om Contamin	nation				/			18. Toxic substances properly	identified, stored an	d used	
	/				9. Food Separated & prote preparation, storage, displa									Wate	er/ Plumbing		
3					10. Food contact surfaces a Sanitized at100_ ppr			1			/			19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned Discar	eturned, previo	ously served or			(~			20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
							tion Items (2					_	_	rective Action within 10 day	S		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Revi Menasche	Print: Revi Menasche	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

Establishme The B	ent Name: egal Lady	Physical A		ity/State: Rockwal	l, Tx	License/Permit # Page FS-0000106	2 of 2		
Item/Loca	tion	Temp	TEMPERATURE OBSERVATI	IONS Temp	Item/Loca	tion	Temp		
Refrigerator 2		38	Egg wash	41	Salmon/slice tom		39/38		
Cre	eam cheese	38	Salmon	40	Cream cheese		39		
	Filling	38	Prep cooler		Shelled eggs		38		
Freezer 2 htt		21	Above			Below			
Freezer 3 htt		14	Marinara/swiss cheese	39/38			40/39		
Freezer 1 htt		13	Sausage patties	38	Ham/turkey		38/38		
Refrigerator 1		39	Chicken salad	38	Beverage cooler		41		
	HWC	41	GEDYATIONG AND CODDECTIVE	E ACTION	JC.				
Item		TABLISHME	SERVATIONS AND CORRECTIVE STATE HAS BEEN MADE. YOUR ATTENTION			HE CONDITIONS OBSERVED AN	ND		
Number	NOTED BELOW: all temperature		F r than 101 throughout kitche	n					
			er than 103 throughout kitche						
,	3comp sink not set up,	116, usi	ng chlorine sani 100ppm						
40	Diale aliane in a # a i a		- In the MATEUR AND IN THE STATE OF THE STAT	<u></u>					
-			e, burn all ice, W/R/S entire ses, handed directly to custo		na utens	ile			
	Utensils cleaned every			71101 4011	ig atono	ino .			
	Not using either ice cream freezer on coffee side								
	•	•	tting boards on prep cooler a	<u>.</u>					
W	Always store shelled e	ggs (out	side baker) on bottom shelf,	rememb	er fly, wa	alk, swim from bottom t	o top		
Received by (signature)	See abov	'e	See abo	ove		Title: Person In Charge/ Owner			
Inspected (signature)	(Revised 09-2015)	SŢ	Richard Richard	Hill	SIT	Samples: Y N # collecte	ed		