Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

	ate:				Time in:	Time			License/I							Est. Type	Risk Category	Page 1 of	. 2
					9:30	10:			=S 0						—r	Full	Med		
	_	se of l		_	tion: 1-Routine e:	2-F	ollow U		-Compla t/Owner	_	4-	-Inve	stiga	tion	1	5-CO/Construction * Number of Repeat Viola	6-Other tions:	TOTAL/SCO	ORE
_		Bage			у			Revi						-		✓ Number of Violations C		09/91	/Δ
		al Ado Goliad		ss:			Spid	st control der-Man m	nonthly 0	1/04/21	Ho Na	od					Follow-up: Yes No	00/01	// \
М					Out = not in corpoints in the OUT box for	mpliance	$e^{IN} = in c$	compliance	e N	$\mathbf{O} = \text{not}$						plicable COS = corrected on s NA, COS Mar	site $\mathbf{R} = \text{repeat vio}$	olation W-Wa	itch
IVI	aik t	пс арр	юрі	iaic												ve Action not to exceed 3 day		atc box for K	
О	Î		N	C	Time and Tem	neratu	re for Fo	od Safety	7	R	О		N	N	С				R
U T	N	0	A	o S	(F = de	egrees F	ahrenhei				U T		О	A	o s		oyee Health	1	
		/			1. Proper cooling time a	and temp	perature					/				12. Management, food employ knowledge, responsibilities, ar		employees;	
					2. Proper Cold Holding	tempera	ature(41°	F/ 45°F)								13. Proper use of restriction ar	nd exclusion; No dis	charge from	+
3					Three door co											eyes, nose, and mouth Self screening at hom	e/ poster and p	olicy on site)
	/				3. Proper Hot Holding t			°F)								_	ntamination by Han		
		/			4. Proper cooking time	and tem	perature					/				14. Hands cleaned and proper 2 hand sinks			
		\			5. Proper reheating prod Hours)	cedure fo	or hot ho	lding (165	5°F in 2			/				15. No bare hand contact with alternate method properly follows:			
			+		6. Time as a Public Hea	alth Cont	trol; proc	edures &	records							Gloves	411.75 1.4		
														<u> </u>		16. Pasteurized foods used; pr	eptible Populations		
					App	proved	Source							~		Pasteurized eggs used when re Using shelled eggs		icica	
					7. Food and ice obtained good condition, safe, and				ood in										
	'				destruction Sysco	ia undul	merateu;	Parasite								CI	hemicals		
					8. Food Received at pro	•	perature									17. Food additives; approved a	and properly stored;	Washing Fruits	
	V				Checking temp	os						~				& Vegetables Water			
					Protection							'				18. Toxic substances properly Stored over mop sink	identified, stored an	nd used	
3					9. Food Separated & propreparation, storage, dis				food							Water	r/ Plumbing		
	/				Egg storage 10. Food contact surfact Sanitized at				ed and			/				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
		/			11. Proper disposition of reconditioned Disc		_	ously serv	red or			/				Watch 20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
		•				alue													
								tion Iteı	ms (2 Pc	oints)	violai	tions	Reg	uire	Cor	rective Action within 10 days	3		
O U	I N	N O	N A	C O		ority F	Founda		`	oints) 1	O U	I	Req N O	uire N A	C O	rective Action within 10 days	e Control/ Identific	cation	R
O U T	N	N O	N A	C O S	Demonstration 21. Person in charge pre	ority F	Foundatowledge/	Personne	el owledge,		O U T	IN	N	N	С	Food Temperatur 27. Proper cooling method use	e Control/ Identific	auate to	R
	N	N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 4	ority For of Known of	Foundar owledge/ emonstrat ood Mana	Personne tion of kno ager (CFN	owledge,		O U T	I	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature	ed; Equipment Ade Watch three c	auate to	R
	N	N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer	ority For of Known of	Foundar owledge/ emonstrat ood Mana	Personne tion of kno ager (CFN	owledge,		O U T	IN	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and o Discussed	e Control/ Identificed; Equipment Ade Watch three codisposition	quate to	R
	N	N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 4 22. Food Handler/ no un All employees Safe Water, Reconstructions	ority F of Kno esent, de rtified Fo nauthori rdkeepi Labeli	owledge/ emonstrate ood Mana ized perso	Personne tion of kno ager (CFM ons/ perso	owledge, A) nnnel kage		O U T	IN	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of	e Control/ Identificed; Equipment Ade Watch three codisposition	quate to	R
	N	N O	N A		Demonstration 21. Person in charge proand perform duties/ Cer 4 22. Food Handler/ no un All employees Safe Water, Recon 23. Hot and Cold Water Good	ority F of Kno esent, de rtified Fo nauthori rdkeepi Labeli r availab	Foundar owledge/ emonstrat ood Mana ized perso ing and Fing ole; adequ	Personne tion of kno ager (CFM ons/ perso Food Pack	owledge, A) nnnel kage ure, safe		O U T	IN	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and o Discussed 29. Thermometers provided, a Thermal test strips	e Control/ Identificed; Equipment Adee Watch three condisposition	equate to door ted; Chemical/	R
	N	N O	N A		Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconsidered and Cold Water Good 24. Required records as	ority F of Kno esent, de rtified Fo nauthori rdkeepi Labeli r available (emonstrate ood Mana ized person and Fing and Fing (shellstook)	Personne tion of kno ager (CFM ons/ perso Food Pack	owledge, A) nnnel kage ure, safe		O U T	IN	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and or Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit	e Control/ Identificed; Equipment Adeed Watch three Codisposition	equate to cloor ted; Chemical/	R
	N	N O	N A		Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction 23. Hot and Cold Water Good 24. Required records and destruction); Packaged To label bage	ority For of Knows esent, destrifted For nauthoring rathering ravailable (Food label) Children (Food label)	roundar wledge/ emonstrat ood Mana ized perso ing and F ing oble; adequ (shellstoc beled pS	Personne tion of knd ager (CFM ons/ persons/ persod Pack tate pressu	ch owledge, M) nnel sage ure, safe arasite		O U T	IN	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and opiscussed 29. Thermometers provided, and Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted	e Control/ Identificed; Equipment Adee Watch three Codisposition accurate, and calibrate. Prerequisite for Omit (Current/ insp s	equate to door ted; Chemical/ peration sign posted)	R
	N	N O	N A A		Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconsidered and Cold Water Good 24. Required records and destruction); Packaged To label bage Conformance versions and	ority F of Kno esent, de rtified Fo nauthori rdkeepi Labeli r available of Food latel Chi with App ariance,	roundar wledge/ emonstrat ood Mana ized perso ing and F ing ((shellstoobeled pS proved F Specializ	Personne tion of kno ager (CFM ons/ perso ons/ perso ate pressu tate pressu tak tags; pa Procedure ted Proces	ch owledge, M) nnel sage ure, safe urasite		O U T	IN	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and opiscussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equi 31. Adequate handwashing face	e Control/ Identificed; Equipment Adee Watch three Codisposition accurate, and calibrate Prerequisite for Omit (Current/ insp support of the Communication o	equate to door ted; Chemical/ peration sign posted)	R
	N	N O	N A		Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconsidered and Cold Water Good 24. Required records and destruction); Packaged To label bage	ority F of Kno esent, de rtified Fo nauthori rdkeepi Labeli r available (Food late) Chi with Ap ariance, e obtaine	roundar wledge/ emonstrat ood Mana ized perso ing and F ing ole; adequ (shellstoobeled PS proved F Specialized for spe	Personne tion of kno ager (CFM ons/ perso Prood Pack tate pressu ck tags; pa	ch owledge, M) nnel sage ure, safe urasite		O U T	IN	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and opiscussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equi	e Control/ Identificed; Equipment Adee Watch three Codisposition accurate, and calibrate Prerequisite for Omit (Current/ insp support of the Communication o	equate to door ted; Chemical/ peration sign posted)	R
	N	N O	N A A		Demonstration 21. Person in charge progrand perform duties/ Cer 4 22. Food Handler/ no un All employees Safe Water, Recon 23. Hot and Cold Water GOOd 24. Required records aw destruction); Packaged To label bage Conformance with Valance processing methods; manual conformance with Variance proc	esent, de trified Fonauthori rdkeepi Labeli r available (Food label Chi with Ap ariance, e obtaine	roundar wledge/ emonstrat ood Mana ized perso ing and F ing ole; adequ (shellstoobeled PS proved F Specialized for spe	Personne tion of kno ager (CFM ons/ perso Prood Pack tate pressu ck tags; pa	ch owledge, M) nnel sage ure, safe urasite		W	IN	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and opiscussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equi 31. Adequate handwashing facsupplied, used	e Control/ Identificed; Equipment Adeed; Equipment Adeed Watch three Codisposition accurate, and calibrate Prerequisite for Omit (Current/ insp supposed in the Company of	equate to door ted; Chemical/ peration sign posted) ng und properly	R
	N	N O	N A A		Demonstration 21. Person in charge progrand perform duties/ Cer 4 22. Food Handler/ no un All employees Safe Water, Recon 23. Hot and Cold Water GOOd 24. Required records aw destruction); Packaged To label bage Conformance with Valance processing methods; manual conformance with Variance proc	esent, de trified Fonauthori rdkeepi Labeli r available (Food label Chi with Ap ariance, e obtaine	roundar wledge/ emonstrat ood Mana ized perso ing and F ing ole; adequ (shellstoc beled pS proved F Specializ d for spe arer instru	Personne tion of kno ager (CFM ons/ perso Prood Pack tate pressu ck tags; pa	ch owledge, M) nnel sage ure, safe urasite		O U T	IN	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and opiscussed 29. Thermometers provided, at Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equital 31. Adequate handwashing facts supplied, used	e Control/ Identificed; Equipment Adeed; Equipment Adeed Watch three Codisposition accurate, and calibrate Prerequisite for Omit (Current/ insp supposed in the Company of	equate to door ted; Chemical/ peration sign posted) ng und properly	R
	N	N O	N A A		Demonstration 21. Person in charge progrand perform duties/ Cer 4 22. Food Handler/ no un All employees Safe Water, Recon 23. Hot and Cold Water GOOd 24. Required records aw destruction); Packaged To label bage Conformance with Valance processing methods; manual conformance with Variance proc	esent, de rtified Fonauthori rdkeepi Labeli r available (Food late) Chi with Appariance, e obtaine anufactu sumer Advisinder/Bu	roundar owledge/ emonstrat ood Mana ized perso le; adequ (shellstoobeled pS proved F Specialized for spe urer instru Advisory oories; rav oories; rav	Personne tion of kn ager (CFM ons/ perso Food Pack nate pressu ck tags; pa Procedure zed Proces cialized actions	owledge, nnel rage ure, safe arasite r cooked		W	IN	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and opiscussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equi 31. Adequate handwashing facsupplied, used	e Control/ Identificed; Equipment Adeed; Equipment Adeed Watch three Codisposition accurate, and calibrate. Prerequisite for Omit (Current/ insp support in the Company of	equate to door ted; Chemical/ peration sign posted) ag and properly e, properly	R
				S	Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction of Color Water Good 23. Hot and Cold Water Good 24. Required records and destruction): Packaged To label bage Conformance with Variance processing methods; materials of Construction of Construc	esent, de rtified Fonauthori rdkeepi Labeli r available (Food latel Chi with Appariance, e obtaine anufactu sumer A	monstrate ood Mana ized person ing and Fing ole; adeque (shellstoobeled pS proved F Specialized for specialize	Personne tion of kno ager (CFM ons/ perso Food Pack nate pressu ek tags; pa Procedure zed Proces cialized nctions w or under	owledge, nnel sage ure, safe arasite ss, and r cooked en Label	R	W Y	I N	N O	N A A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and operature 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equi 31. Adequate handwashing factoring to the supplied, used 32. Food and Non-food Contactoring to the supplied, and use Cutting boards 33. Warewashing Facilities; in	e Control/ Identificed; Equipment Adeed; Equipment Adeed Watch three Codisposition accurate, and calibrate. Prerequisite for Omit (Current/ insp support (Current/ insp support (Current) and Vendin cilities: Accessible a	equate to door ted; Chemical/ peration sign posted) ag and properly e, properly	
	N	N	N A A		Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction of Color Water Good 23. Hot and Cold Water Good 24. Required records and destruction): Packaged To label bage Conformance with Variance processing methods; materials of Construction of Construc	ority For of Knowski and the sent, described For nauthori rakeepi Labeli ravailable (Food late) Chi with Apparatore, a obtaine anufactu sumer Advissinder/Buth Viol	emonstrate ood Mana ized person ized for specialized for specialized for special ized	Personne tion of kn ager (CFM ons/ perso Food Pack tate presst tate presst tak tags; pa Procedure ted Proces cialized ictions w or under b)/ Allerge	owledge, nnel sage ure, safe arasite ss, and r cooked en Label	R	W W	tto E	N O	N A	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equi 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to the supplied of the sup	e Control/ Identificed; Equipment Adeed; Equipment Adeed Watch three Codisposition accurate, and calibrate. Prerequisite for Omit (Current/ insp support (Current/ insp support (Current) and Vendin cilities: Accessible a	equate to door ted; Chemical/ peration sign posted) ag and properly e, properly	R
V		N	N	S C O	Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction: Packaged To label bage Conformance volume 25. Compliance with Variance processing methods; materials of Construction of Constructi	esent, de rtified Fonauthori rdkeepi Labeli r available (Food late) Chi with Apparainne, e obtaine anufactu sumer A er Advissinder/Bu nt) Vion	condar owledge/ emonstrate ood Mana ized perso ing and F ing ole; adequ (shellstoo beled pS proved F Specialized for spe urer instru Advisory	Personne tion of kno ager (CFM ons/ perso Food Pack nate pressu ek tags; pa Procedure ted Proces cialized nctions w or under e)/ Allerge Require C innation	owledge, nnel sage ure, safe arasite ss, and r cooked en Label	R	Not out	tto E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equi 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to the supplied of the sup	e Control/ Identificed; Equipment Adeed; Equipment Adeed Watch three Codisposition accurate, and calibrate Present Current/ insp sometime (Current/ insp sometime) and Vendin Cilities: Accessible and Codistalled, maintained, facility provided Control of Comment C	equate to door ted; Chemical/ peration sign posted) ag and properly e, properly	
V		N	N	S C O	Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction of Construction (Construction): Packaged To label bage Conformance with Variance processing methods; materials (Construction): Packaged To label bage Conformance with Variance processing methods; materials (Construction): Packaged To label bage Conformance with Variance processing methods; materials (Construction): Packaged To label bage Conformance with Variance processing methods; materials (Construction): Prevention of Construction (Construction): Packaged (Construction): Packa	nority For the property of the	emonstrate ood Mana ized person ized for specialized for specialized for specialized for special ized	Personne tion of kno ager (CFM ons/ perso Food Pack tate pressu tak tags; pa Procedure ted Proces cialized actions w or under tyle Allerge Require C tination to rodent/on to rodent/on to rodent/on to rodent/on to rodent/on	owledge, nnel sage ure, safe arasite ss, and r cooked en Label corrective	R	Not out	tto E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; ir Service sink or curb cleaning to so or Next Inspection, Which 141. Original container labeling 141.	e Control/ Identificed; Equipment Adeed; Equipment Adeed Watch three Codisposition accurate, and calibrate Present Current/ insp sometime (Current/ insp sometime) and Vendin Cilities: Accessible and Codistalled, maintained, facility provided Control of Comment C	equate to door ted; Chemical/ peration sign posted) ag and properly e, properly	
V	\(\)	N	N	S C O	Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction of Construction (Construction); Packaged To label bage Conformance with Verice processing methods; materials of Construction (Construction) (Constructio	esent, de rtified Fonauthori Labeli ravailable (Food late) Chi with Appariance, e obtaine anufactu sumer Advissinder/Bull of Food ect contains/s/eating.	roundar owledge/ emonstrat ood Mana ized perso ing and F ing ole; adequ (shellstoo beled pS proved F Specialized for spe urer instru Advisory Advisory Contam aminatior , drinking ed and sto	Personne tion of kno ager (CFM ons/ perso Food Pack tate pressu tate pressu tak tags; pa Procedure ted Proces cialized actions w or under tyl Allerge Require C tination n, rodent/og g or tobaccored	owledge, nnel sage ure, safe arasite ss, and r cooked en Label corrective	R	Not out	tto E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; ir Service sink or curb cleaning to so or Next Inspection, Which 141. Original container labeling 141.	e Control/ Identifice ed; Equipment Ade e Watch three Codisposition accurate, and calibrate prerequisite for O mit (Current/ insp s pment, and Vendin cilities: Accessible a ct surfaces cleanable ed installed, maintained, facility provided thever Comes First identification (Bulk Food) cal Facilities	equate to door ted; Chemical/ peration sign posted) ag and properly e, properly	
V	\(\)	N	N	S C O	Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no unall employees Safe Water, Recond 23. Hot and Cold Water Good 24. Required records and destruction); Packaged To label bage Conformance via 25. Compliance with Via HACCP plan; Variance processing methods; material processing methods (Disclosure/Remit Trained / separation) Core Items (1 Point Prevention of 34. No Evidence of Instantials) 35. Personal Cleanlines	esent, de rtified Fonauthori Labeli ravailable (Food late) Chi with Appariance, e obtaine anufactu sumer Advissinder/Bul of Food ect contains/s/eating.	coundary owledge/ emonstrate ood Mana ized person ized for specialized	Personne tion of kno ager (CFM ons/ perso Food Pack tate pressu tate pressu tak tags; pa Procedure ted Proces cialized actions w or under tyl Allerge Require C tination n, rodent/og g or tobaccored	owledge, nnel sage ure, safe arasite ss, and r cooked en Label corrective	R	Not out	tto E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equi 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to so or Next Inspection, Which 141. Original container labeling 141. Physical Physical Products 152. Physical Physical Products 153. Physical Physical Products 154. Physical Products 155. Products 155. Physical Physical Products 155. Physical Physical Products 155. Products 155. Physical Ph	e Control/ Identificed; Equipment Adeed; Equipment Adeed Watch three Codisposition accurate, and calibrate Prerequisite for Omit (Current/ insp support in the Current/ insp support in the Cu	equate to door ted; Chemical/ peration sign posted) ng und properly e, properly used/	
V	\(\)	N	N	S C O	Demonstration 21. Person in charge proand perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction: Packaged To label bage Conformance volume and the processing methods; materials of Construction of Const	nority For of Knoresent, de retified For nauthori rawailable (Food late) rawailable (Food l	coundary owledge/ emonstrate ood Mana ized person ized for specialized	Personne tion of kno ager (CFM ons/ perso Food Pack tate pressu tate pressu tak tags; pa Procedure ted Proces cialized actions w or under tyl Allerge Require C tination n, rodent/og g or tobaccored	owledge, nnel sage ure, safe arasite ss, and r cooked en Label corrective	R	Not out	tto E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equit 131. Adequate handwashing fact supplied, used 32. Food and Non-food Contain designed, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to the service si	e Control/ Identifice ed; Equipment Ade e Watch three Codisposition accurate, and calibrat prerequisite for O mit (Current/ insp s pment, and Vendin cilities: Accessible a ct surfaces cleanable ed astalled, maintained, facility provided thever Comes First fidentification (Bulk Food) cal Facilities es clean lighting; designated a	equate to door ted; Chemical/ peration sign posted) gend properly used/ areas used	
V	\(\)	N	N	S C O	Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction of Construction of	esent, de rtified Fonauthori rdkeepi Labeli r available (Food late) Food late) red Chi with Appariance, e obtaine anufactu sumer A er Advis inder/Bu of Food ect containe existenting in the contain	roundar owledge/ emonstrat ood Mana ized perso ing and F ing ole; adequ (shellstoo beled pS proved F Specialized for specialized fo	Personne tion of kno ager (CFM ons/ perso Food Pack nate press ek tags; pa Procedure ted Proces cialized nctions w or under e)/ Allerge Require (Cination n, rodent/c g or tobacc ored orage	owledge, nnel sage ure, safe arasite ss, and r cooked en Label corrective	R	Not out	tto E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equit and Strand Struck and Used Struck	e Control/ Identifice ed; Equipment Ade e Watch three Codisposition accurate, and calibrate present for O mit (Current/ insp s pment, and Vendin cilities: Accessible a ct surfaces cleanable ed astalled, maintained, facility provided thever Comes First dentification (Bulk Food) cal Facilities es clean lighting; designated a cry disposed; facilities	equate to door ted; Chemical/ reperation sign posted) reperation sign posted)	
V	\(\)	N	N	S C O	Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction: Packaged To label bage Conformance with Versical Property of Construction of Const	esent, de rtified Fonauthori Labeli r available (Food labeli ravailable) Chi with Appariance, e obtaine anufactu sumer Advisinder/Buint) Violof Food ect contais/eating.perly usepr Waliamination method	roundar owledge/ emonstrat ood Mana ized perso ized for spe izer instru ized and sto ized and sto ist sto on	Personne tion of kno ager (CFM ons/ perso Food Pack tate presso atte press atte presso atte presso atte presso atte presso atte presso att	owledge, M) nnel sage ure, safe ure, safe r cooked en Label Corrective other co use	R	Not out	tto E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and on Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equit and used Cutting boards 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contained designed, constructed, and used Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to the Service sink or cur	e Control/ Identifice ed; Equipment Ade e Watch three of disposition accurate, and calibrat ed; Prerequisite for O mit (Current/ insp s pment, and Vendin cilities: Accessible a ct surfaces cleanable ed destalled, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities es clean lighting; designated a errly disposed; faciliti d, maintained, and cl	equate to door ted; Chemical/ peration sign posted) gend properly used/ areas used ses maintained sean	
V	\(\)	N	N	S C O	Demonstration 21. Person in charge property and perform duties/ Cer 4 22. Food Handler/ no use All employees Safe Water, Reconstruction of Construction of	nority For the first section of the first section o	roundar owledge/ emonstrat ood Mana ized perso ing and F ing oble; adequ (shellstoo beled ps proved F Specialized for spe urer instru Advisory Advisory Contam amination , drinking ed and std ist sto on	Personne tion of know ager (CFM ons/ person Food Pack tate pressur tak tags; pa Procedure ted Proces cialized actions w or under tel / Allerge tel / Allerg	cooked en Label Corrective Stored,	R	Not out	tto E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Discussed 29. Thermometers provided, a Thermal test strips Digital Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equi 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to sor Next Inspection, Which 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and I 44. Garbage and Refuse prope 45. Physical facilities installed	e Control/ Identifice ed; Equipment Ade e Watch three of disposition accurate, and calibrat ed; Prerequisite for O mit (Current/ insp s pment, and Vendin cilities: Accessible a ct surfaces cleanable ed destalled, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities es clean lighting; designated a errly disposed; faciliti d, maintained, and cl	equate to door ted; Chemical/ peration sign posted) gend properly used/ areas used ses maintained sean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Revi Menasche	Print:	Title: Person In Charge/ Owner
Inspected by: Key kirkpatrick R S	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loca Bevera			_	City/State:	License/Permit #	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT		1		Temp					
Dever		32	Item/Location	Temp F	 							
	Beverage cooler Cold top		Display case	39	Hot water bagel b	atn	212					
			Cream cheese	39								
	Salmon	36	Salmon	39								
Cr	eam cheese	37	Chicken salad	39	Warmer unit							
Crea	m cheese below	39	Upright freezer	-1	Bagel dog 14	1 F						
Bever	age cooler non Tcs	46	Upright cooler back	39								
Three door cooler		46	Hot dog	39								
	Butter / milk	46/46	Cheese	41								
	Jacot / Illinx				NS							
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Tumber	NOTED BELOW:											
	Will provide ingredients on prepackaged chips - otherwise commercial or handed to customer Hot water 117 F											
32		o cuttino	board									
32	Time to sand or replace cutting board											
	Always best to store cut tomatoes in cooler slot and switch with cut onions											
	Shawarma is 46 F in cold top unit - this was taken out today and replaced - to monitor temp - this is held over three door unit is holding 46 consistently - unit has been turned to warmer setting - turned to colder at instance.											
00				nea to w	ranner selling - lumed to co	bluer	at IIIs					
09	Always best to store s		_									
40	Washing tongs / switching out every 2 hrs											
40	Best to invert to go containers Sanitizor in bucket 100 ppm											
W	Sanitizer in bucket 100 ppm											
W	Watch storage of personal items in back storage area - discussed wirh owner											
VV	Watch the drains under the three comp sink / using shield but air gap stillPresent Discussed grease trap cleaning											
	Discussed grease trap		<u> </u>									
		ng										
	Thawing in cooler	water or	ah.									
	Washing produce with		<u> </u>									
4147	Keep an eye on use o	•										
4w	3 1											
09	Gloves used to touch rte foods											
09												
	Replacing cloth towels	s with nev	v									