

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 02/22/2022	Time in: 11:00	Time out: 11:59	License/Permit # FS 0002312	Food handlers Unkown	Food Managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: The Hole Thing	Contact/Owner Name: Yoon	* Number of Repeat Violations: _____	25/75/C
Physical Address: N Goliad		✓ Number of Violations COS: _____	
Pest control : Need	Hood 12/21	Grease trap : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
3						Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
	✓					Water/ Plumbing					
3						✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			W	✓				
Consumer Advisory						2					
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						1					
W						Physical Facilities					
1						1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kelsey Goll	Print:	Title: Person In Charge/ Owner Pic
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Kolaches are rolled at another location and received frozen / cooked and served here! Need info on source and confirmation of receiving frozen

Establishment Name: The hole thing	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 0002312	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler	40				
Deep freezer	4.9				
Two door barely	40.8				
Cream cheese	41				
Butter	41				

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
29	To provide additional thermo near door in dairy cooler
	Restroom - hot water 100 / equipped
39	Reminder that shelving should be 6 inches from floor to allow floor to be cleaned
W	Need hand wash signage at hand sink as well as employee health poster
18	Avoid storing spray bottles on hand sink
45	Address piece of wood trim behind front hand sink
	Currently using lysol(quats product) on front counter non food prep
10	Discussed using approved sanitizer at correct PPM for food contact ss tables etc must test etc and store wiping cloths in buckets
42/45	General detailed cleaning of shelving under counters
W	Avoid floor storage in front service area that is making cleaning difficult
10	Need to set up Sani bucket for front area - to store wiping cloths in solution
6	If using TPHC for Kolaches you must keep a log/ labels on each tray and written procedures on site and available to the inspector
37	Time to defrost deep freezer
42	to clean outsides of dry good containers and lids and carts and etc !!! DETAILED CLEANING
45	to clean the floor under all equipment
42/45	Kitchen MUST be deep cleaned this is not how a 6 month old facility should be looking
28	Date marking is needed for all opened TCS foods example milk gallon
42	Need to clean inside 2 door cooler and shelving etc
41	Opened Dry good bagged products should be stored to be protected in containers with lids / label ALL PLASTIC BUCKETS with lids
!!	What is your allergen policy? How are you addressing known allergens information to customers and storage etc
33	Sink confusion... clean items on both sides - the sink should flow one direction
39	Need to invert black dry deck to allow it to stay dry under it
W	Every hand sink should have some signage to reference hand washing
W	Avoid storing anything over the clean dish side of the sinks on the hot water heater ledge
40/36	Remove card board that is not needed / wiping cloths hanging on glazing cart!
40/32	Avoid reuse of Nutella containers for all kinds of storage after use! Use new plastic containers
18	Store soap below clean dishes and utensils at three comp sink
!!	You must decide on type of sanitizer and set up buckets and have test strips on site etc (avoid ever mixing with soap or another sanitizer)

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected