\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

V	First aid kit
	Allergy policy/training
닏	Allergy policy/training Vomit clean up Employee health
Ш	Employee health

D	ate:				Time in: Time out: License	/Permit	:#					Food handlers Food Managers	_
02/22/2022 11:00 11:59 FS 00						000	23	312	2			Unkown 2	<u>-</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N						_		4-In	vestig	gatio	on	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E
Tł	ne F	lole	Th	ing		1 Ivanic	·•					se trap : Follow-up: Yes 25/75/0	\sim
	ıysic Golia		.ddre	ss:	Pest control : Need			Iood 2/21	l		Greas leed i	se trap : Follow-up: Yes Follow-up Set I Follo	J
M					tatus: Out = not in compliance $IN = IN $	NO = no						applicable COS = corrected on site R = repeat violation W-Watcl O, NA, COS Mark an In appropriate box for R	n
IVI	aik u	не ар	ргор	iiaie	Priority Items (3 Points) violation								
О	ompli I	N	N	С	Time and Temperature for Food Safety	R		0	npliane I N	N	C		R
T	U N O A O S (F = degrees Fahrenheit)						U T	N O	A	S			
		~			Proper cooling time and temperature			·	/			knowledge, responsibilities, and reporting	
	. /				2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding temperature(135°F)	_						Émailed poster prior to opening need at hand sink	
		•			Proper cooking time and temperature	\perp				1	1	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		~			Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2)		_	·				Reminder 15. No bare hand contact with ready to eat foods or approved	
		~			Hours)			•	/			alternate method properly followed (APPROVED Y. N.) Using gloves	
3					6. Time as a Public Health Control; procedures & record Labels etc needed for Tos Kolaches etc at room temp	s			ı			Highly Susceptible Populations	
												16. Pasteurized foods used; prohibited food not offered	_
					Approved Source 7. Food and ice obtained from approved source; Food in						L	Pasteurized eggs used when required Cooking	
	/				good condition, safe, and unadulterated; parasite							Chemicals	
	Ĺ				destruction To provide info 8. Food Received at proper temperature	\dashv						17. Food additives; approved and properly stored; Washing Fruits	
	~				To confirm			·	/			& Vegetables	
					Protection from Contamination		(3				18. Toxic substances properly identified, stored and used See attached	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				<u> </u>			Water/ Plumbing	
					Watch 10 Food contact surfaces and Returnables: Cleaned and	\perp				1	_	19. Water from approved source; Plumbing installed; proper	
3					Sanitized at ppm/temperature Need to set u	p		ı	/			backflow device City approved	
		/			11. Proper disposition of returned, previously served or reconditioned Discarded							20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority Foundation Items (2)	Points'	wial	latio	ns Pa		ra Car	Democrating Action within 10 days	
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R		0	I N N O	N	C		R
Т				S	21. Person in charge present, demonstration of knowledge	e,		Т			S	27. Proper cooling method used: Equipment Adequate to	
	'				and perform duties/ Certified Food Manager (CFM) 2			·				Maintain Product Temperature	
	/				22. Food Handler/ no unauthorized persons/ personnel All employees other than managers within 60 day	s	2	2				28. Proper Date Marking and disposition Need to date mark if not using within 24 hrs	
					Safe Water, Recordkeeping and Food Package Labeling		2	2				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					23. Hot and Cold Water available; adequate pressure, safe	2						Need it for sanitizer test strips Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite	+		T			Τ	30. Food Establishment Permit (Current/ insp sign posted)	
	•				destruction); Packaged Food labeled			·				To post to read	
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			T		1	Т	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		١	W				supplied, used Need signage	
					Consumer Advisory		-	+			-	32. Food and Non-food Contact surfaces cleanable, properly	
					· ·		2	2				designed, constructed, and used	<u> </u>
	/				26. Posting of Consumer Advisories; raw or under cooke foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labe		2	2				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
					To provide ingredients by request Core Items (1 Point) Violations Require Correct	ive Acti			o Eve	od C	90 Da	Flow to new addressed	
O U	I N	N O	N A	C O	Prevention of Food Contamination	R		0	I N N O	N	C		R
Т				Š	34. No Evidence of Insect contamination, rodent/other			т 1			S		
1	Н				animals Cleaning 35. Personal Cleanliness/eating, drinking or tobacco use	+	-	<u> </u>					
\ <u>\</u>					36. Wiping Cloths: properly used and stored		-	4			Т	Physical Facilities 42. Non-Food Contact surfaces clean	
H	H				Store in sanitizer 37. Environmental contamination	\dashv	-	1			+	43. Adequate ventilation and lighting; designated areas used	
Ľ	1 Defrost freezer 38. Approved thawing method				\dashv	-	-				44. Garbage and Refuse properly disposed; facilities maintained		
						-	4				Watch 45. Physical facilities installed, maintained, and clean		
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		F	+				46. Toilet Facilities; properly constructed, supplied, and clean	
1					dried, & handled/ In use utensils; properly used			٠	/			Equipped	
					40. Single-service & single-use articles; properly stored and used				•			47. Other Violations	
1													

Retail Food Establishment Inspection Report

City of Rockwall

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

ি তিথিও নিউপ্ত বাঁটি rolled at another location and received frozen / cooked and served here! Need info on source and confirmation of receiving frozen

	ment Name:	Physical A							
	nole thing	N Gol		City/State: Rockwall		FS 0002312 Page 2 of 2			
		1		E OBSERVATIONS					
Item/Loc		Temp F	Item/Location	Temp F It	tem/Locatio	<u>on</u>	Temp I		
Milk co	ooler	40							
D	eep freezer	4.9							
	o door barely	40.8							
		1							
Cr	eam cheese	41							
	Butter	41							
Item	AN BIGDECTION OF VOLD TO			CORRECTIVE ACTIONS	ED TO THE	COMPLETIONS OPER	WED AND		
Number	NOTED BELOW: all temps F	STABLISHME	NI HAS BEEN MADE.	YOUR ATTENTION IS DIRECTE	ED TO THE	CONDITIONS OBSER	CVED AND		
29	To provide additional t	thermo ne	ar door in dairy	cooler					
	Restroom - hot water	100 / equ	ipped						
39	Reminder that shelvin	g should	be 6 inches from	floor to allow floor to e	e cleane	ed			
W				as employee health po	ster				
18	Avoid storing spray bo								
45	Address piece of woo								
40	Currently using lysol(•						
10				d contact ss tables etc mus	st test etc	and store wiping cl	oths in buckets		
42/45 W				nters naking cleaning difficul	l+				
10				ore wiping cloths in so					
6	•			each tray and written proce		site and available	to the inspector		
37	Time to defrost deep f	-							
42	•		ontainers and lid	s and carts and etc !!!	DETAIL	_ED CLEANING	 }		
45	to clean the floor unde						<u>'</u>		
42/45	Kitchen MUST be dee	p cleane	this is not how	a 6 month old facility s	hould b	e looking			
28	Date marking is need	ed for all	opened TCS foo	ds example milk gallor	n				
42	Need to clean inside 2	2 door co	oler and shelving	etc					
41	Opened Dry good bagged p	products sh	ould be stored to be	protected in containers with	lids / lab	el ALL PLASTIC BU	JCKets with lids		
!!	· · · · · · · · · · · · · · · · · · ·			ing known allergens info			d 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 40/32									
18									
!!	<u>'</u>								
Received	bv:		Print:	100. 0po 0 0 0 (uv		Citle: Person In Charge			
(signature)	See abov	/e							
Inspected			Print:						
(signature)	Kelly kírkpo	utríck	\mathcal{RS}		l e	amples: Y N	# collected		
					l N				