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

	ite: 3/2:	5/20)2	1		License/Pe							Est. Type Full	Risk Category High	Page 1 of	2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								tion		5-CO/Construction	6-Other	TOTAL/SCO	RE		
					e: Contact Chandlers kitchen CLCA	t/Owner N	ame:						★ Number of Repeat Violations C	ations: COS:	. –	j
Ph	ysica	l Addı	_		Pest control	:		Hoo					e trap :	Follow-up: Yes	17/83	/B
50		nt club Complia	ance	e St	Envirotech mot tatus: Out = not in compliance $IN = in$ compliance) = not o	02/2		NA	_	rcia ot an	plicable COS = corrected on		olation W-Wat	ch
Ma					points in the OUT box for each numbered item	Mark 🗸	/ in ap	propi	riate b	ox fo	or IN	, NO	, NA, COS Mai	rk an Vin appropria		
	_	nce St			Priority Items (3 Points) v	violations .		C	ompli	ance	Stat	us	ve Action not to exceed 3 da	ys		
U T	I N	N N A)	Time and Temperature for Food Safety (F = degrees Fahrenheit)	7	R	U T	I N	N O	N A	C O S	Empl	loyee Health		R
		/			Proper cooling time and temperature See 27 chicken at 135 in reach in cooling time.	cooler		_	/			S	12. Management, food employ knowledge, responsibilities, a	•	employees;	
					2. Proper Cold Holding temperature(41°F/ 45°F)								13. Proper use of restriction a	nd exclusion; No dis-	charge from	
3					Wic				•				eyes, nose, and mouth Screening at arrival			
	/				3. Proper Hot Holding temperature(135°F) Warmer used to reheat only reached 80-90 within 1.5 h	hrs see 5								ntamination by Han		
					4. Proper cooking time and temperature				1				14. Hands cleaned and proper Gloves	•		
3			V	/	5. Proper reheating procedure for hot holding (165 Hours) Placed into warmer/ to use cooking equipment	5°F in 2			~				15. No bare hand contact with alternate method properly foll Gloves			
		/		1	6. Time as a Public Health Control; procedures & Prep only	records			<u> </u>				Highly Susc	eptible Populations		
					Approved Source				/				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
					7. Food and ice obtained from approved source; Fo	ood in							Cooked			
	4				good condition, safe, and unadulterated; parasite destruction								C	hemicals		
	/				8. Food Received at proper temperature To always check								17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
			L		•								Water only 18. Toxic substances properly	identified, stored an	id used	
			Г		Protection from Contamination 9. Food Separated & protected, prevented during for	food			V				Watch	·		
W					preparation, storage, display, and tasting Watch also for reach in coolers								Wate	er/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleane Sanitized at 200 ppm/temperature 100	ed and		3				1	19. Water from approved sour backflow device Air gaps at two ic	-	ed; proper	
					11. Proper disposition of returned, previously server reconditioned	ved or			,				20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
			1		Priority Foundation Item	ms (2 Poi	nts) v	iolat	ions	Rear	uire	Cor	rective Action within 10 days	s		
O U	I N	N N O A	0		Priority Foundation Item Demonstration of Knowledge/ Personnel		nts) v	O U		Requ N O	n N A	Cor		s re Control/ Identific	eation	R
				S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge/	e l owledge,		O U T	I	N	N	C	Food Temperatur 27. Proper cooling method us	re Control/ Identific	quate to	
\mathbf{U}			C	S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1	owledge,		O U	I	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	ed; Equipment Adec	quate to	
\mathbf{U}			C	5	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM	owledge,		O U T	I	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good	ed; Equipment Adece Process of cooling of disposition	quate to chicken in reach ir	
\mathbf{U}			C	5	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor	owledge, A)		O U T	I	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips	ed; Equipment Adece Process of cooling of disposition	quate to chicken in reach ir	
\mathbf{U}			C	5	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available: adequate pressur	owledge, A) nnnel kage		O U T	I	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a	ed; Equipment Adeced; Equipment Adeced; Process of cooling of disposition	quate to chicken in reach ir ed; Chemical/	
\mathbf{U}			C	5	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling	owledge, A) nnnel kage ure, safe		O U T	I	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per	ed; Equipment Ader Process of cooling of disposition accurate, and calibrat , Prerequisite for O	quate to chicken in reach ir ed; Chemical/ peration	
\mathbf{U}			C		Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressu See attached 24. Required records available (shellstock tags; par destruction); Packaged Food labeled Conformance with Approved Procedure	owledge, M) nnnel skage ure, safe urasite		O U T	I	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi	ed; Equipment Ader Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s	quate to chicken in reach in ed; Chemical/ peration ign posted)	
\mathbf{U}			C		Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressu See attached 24. Required records available (shellstock tags; par destruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized	owledge, M) nnnel skage ure, safe urasite		O U T	I	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used	ed; Equipment Ader Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s	quate to chicken in reach in ed; Chemical/ peration ign posted)	
\mathbf{U}			C		Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressu See attached 24. Required records available (shellstock tags; par destruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proces	owledge, M) nnnel skage ure, safe urasite		O U T	I	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped	ed; Equipment Ader Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly	
\mathbf{U}			C		Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressu See attached 24. Required records available (shellstock tags; par destruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized	owledge, M) nnnel skage ure, safe urasite		2	I	N	N	C O	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use	ed; Equipment Ader Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly	
\mathbf{U}			C		Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressu See attached 24. Required records available (shellstock tags; par destruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under	owledge, A) nnnel kage ure, safe urasite es ss, and		O U T	I	N	N	C O	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See cutting board 33. Warewashing Facilities; in	ed; Equipment Adee ed; Equipment Adee Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed S nstalled, maintained,	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly e, properly	
\mathbf{U}			C		Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressu See attached 24. Required records available (shellstock tags; par destruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory	owledge, A) nnnel kage ure, safe urasite es ss, and		2	I	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See cutting board	ed; Equipment Adee ed; Equipment Adee Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed S nstalled, maintained,	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly e, properly	
\mathbf{U}	N V V V V V V V V V V V V V V V V V V V		S		Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressure See attached 24. Required records available (shellstock tags; pardestruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Procest HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerse	owledge, A) nnnel kage ure, safe urasite es ss, and r cooked en Label	Action	2 Not	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning	ed; Equipment Adee ed; Equipment Adee Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed IS nstalled, maintained, facility provided	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly e, properly	
\mathbf{U}					21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ person All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressu See attached 24. Required records available (shellstock tags; pardestruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Allergy policy / CA in menu Core Items (1 Point) Violations Require Coresider of the processing of Contamination	owledge, A) nnnel kage ure, safe urasite es es es, and r cooked en Label	R	2	V V V V V V V V V V V V V V V V V V V	NOO	N A		27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning ys or Next Inspection, Whice Food I	ed; Equipment Adee Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed S nstalled, maintained, facility provided hever Comes First Identification	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly e, properly	
OUU		N N N			21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ person All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressure See attached 24. Required records available (shellstock tags; pardestruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Procest HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Allergy policy / CA in menu Core Items (1 Point) Violations Require Core Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/oranimals Watch	owledge, A) nnnel kage ure, safe urasite es ss, and r cooked en Label Corrective A	Action	2 Not 0 U T 2	V to E:	N O	N A		27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning sys or Next Inspection, Which	ed; Equipment Adee Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed S nstalled, maintained, facility provided hever Comes First Identification	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly e, properly	
UT		N N N			21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressure See attached 24. Required records available (shellstock tags; part destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Allergy policy / CA in menu Core Items (1 Point) Violations Require Consumers Watch 34. No Evidence of Insect contamination, rodent/oanimals Watch 35. Personal Cleanliness/eating, drinking or tobacc Watch	owledge, A) nnnel kage ure, safe urasite es ss, and r cooked en Label Corrective A	Action	2 Not 0 U T 2	to Ex	N O	N A		27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning ys or Next Inspection, Which 41. Original container labeling Watch labeling	re Control/ Identifice ed; Equipment Ader Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed IS installed, maintained, facility provided hever Comes First Identification g (Bulk Food) ical Facilities	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly e, properly	
UT		N N N			21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressu See attached 24. Required records available (shellstock tags; pardestruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Allergy policy / CA in menu Core Items (1 Point) Violations Require C Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/o animals Watch 35. Personal Cleanliness/eating, drinking or tobacc Watch 36. Wiping Cloths; properly used and stored Store in buckets	owledge, A) nnnel kage ure, safe urasite es ss, and r cooked en Label Corrective A	Action	2 Not 0 U T 2	to Ex	N O	N A		27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning ys or Next Inspection, Which Inspection Watch labeling Physi 42. Non-Food Contact surface See	ed; Equipment Adee ed; Equipment Adee Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible an act surfaces cleanable ed S installed, maintained, facility provided hever Comes First Identification g (Bulk Food) ical Facilities es clean	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly e, properly used/	
UT		N N N			Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge person in charge present, demonstration of knowledge person demonstration of knowledge persons demonstration of knowledge persons demonstrated persons person and person person all employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressundestruction; Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Procest HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Allergy policy / CA in menu Core Items (1 Point) Violations Require Consumers of Food Contamination 34. No Evidence of Insect contamination, rodent/oranimals Watch 35. Personal Cleanliness/eating, drinking or tobacce.	owledge, A) nnnel kage ure, safe urasite es ss, and r cooked en Label Corrective A	Action	2 Not 0 U T 2	to Ex	N O	N A		27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning ys or Next Inspection, Which 41. Original container labeling Watch labeling Physi 42. Non-Food Contact surface	ed; Equipment Adee ed; Equipment Adee Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible an act surfaces cleanable ed S installed, maintained, facility provided hever Comes First Identification g (Bulk Food) ical Facilities es clean	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly e, properly used/	
UT		N N N			21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressure See attached 24. Required records available (shellstock tags; pardestruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Procest HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Allergy policy / CA in menu Core Items (1 Point) Violations Require Continuals Watch 35. Personal Cleanliness/eating, drinking or tobacc Watch 36. Wiping Cloths; properly used and stored Store in buckets 37. Environmental contamination	owledge, A) nnnel kage ure, safe urasite es ss, and r cooked en Label Corrective A	Action	2 Not 0 U T 2	to Ex	N O	N A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning was or Next Inspection, Which Inspection (1) Which Inspection (2) Watch labeling Watch labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Inspection (2) Watch labeling Adequate ventilation and Inspection (2) Watch labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Inspection (3) Watch labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Inspection (3) Watch labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Inspection (3) Watch labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Inspection (4) Watch Labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Inspection (4) Watch Labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Inspection (4) Watch Labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Inspection (4) Watch Labeling Physical P	ed; Equipment Adee Process of cooling of disposition accurate, and calibrat Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible a act surfaces cleanable ed S installed, maintained, facility provided hever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a	quate to chicken in reach ir ed; Chemical/ peration ign posted) g nd properly e, properly used/	
UT		N N N			21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressure See attached 24. Required records available (shellstock tags; pardestruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Procest HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Allergy policy / CA in menu Core Items (1 Point) Violations Require Continuals Watch 35. Personal Cleanliness/eating, drinking or tobacc Watch 36. Wiping Cloths; properly used and stored Store in buckets 37. Environmental contamination Watch Condensation	owledge, A) nnnel kage ure, safe urasite es ss, and r cooked en Label Corrective A	Action	2 Not 0 U T 2	to Ex	N O	N A		27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning was or Next Inspection, Which 41. Original container labeling Watch labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Watch 44. Garbage and Refuse properties.	ed; Equipment Adee ed; Equipment Adee Process of cooling of disposition accurate, and calibrat prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible an act surfaces cleanable ed ls installed, maintained, facility provided hever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle d, maintained, and cle d, maintained, and cle	quate to chicken in reach in ed; Chemical/ peration ign posted) g nd properly used/ areas used es maintained	
OUTT		N N N			21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ persor All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressure See attached 24. Required records available (shellstock tags; part destruction); Packaged Food labeled Conformance with Approved Procedure 25. Compliance with Variance, Specialized Procest HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Allergy policy / CA in menu Core Items (1 Point) Violations Require Continuals Watch 35. Personal Cleanliness/eating, drinking or tobact Watch 36. Wiping Cloths; properly used and stored Store in buckets 37. Environmental contamination 38. Approved thawing method CRW Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, s	owledge, A) minel kage ure, safe urasite es ss, and r cooked en Label Corrective A	Action	2 Not 0 U T	to Ex	N O	N A		27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning watch labeling Physical Adequate ventilation and Watch 44. Garbage and Refuse properly 45. Physical facilities; installed Clean under equipmer 46. Toilet Facilities; properly	ed; Equipment Adee ed; Equipment Adee ed; Equipment Adee Process of cooling of disposition accurate, and calibrat presequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible an act surfaces cleanable ed ls installed, maintained, facility provided hever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle the on line etc constructed, supplied	quate to chicken in reach in ed; Chemical/ peration ign posted) gend properly e, properly used/ areas used es maintained ean d, and clean	
UT		N N N			21. Person in charge present, demonstration of known and perform duties/ Certified Food Manager (CFM 1 22. Food Handler/ no unauthorized persons/ person All employees Safe Water, Recordkeeping and Food Pack Labeling 23. Hot and Cold Water available; adequate pressure See attached 24. Required records available (shellstock tags; part destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Procest HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge Allergy policy / CA in menu Core Items (1 Point) Violations Require Continuals Watch 34. No Evidence of Insect contamination, rodent/oanimals Watch 35. Personal Cleanliness/eating, drinking or tobact Watch 36. Wiping Cloths; properly used and stored Store in buckets 37. Environmental contamination 38. Approved thawing method CRW	cowledge, A) minel cowledge, A) minel cowledge, A) minel cowledge, A) minel cowledge, A) co	Action	2 Not 0 U T	to Ex	N O	N A		27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See cutting board 33. Warewashing Facilities; in Service sink or curb cleaning watch labeling Physical Contact surface See 43. Adequate ventilation and Watch 44. Garbage and Refuse proper 45. Physical facilities installed Clean under equipment	ed; Equipment Adee ed; Equipment Adee ed; Equipment Adee Process of cooling of disposition accurate, and calibrat presequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible an act surfaces cleanable ed ls installed, maintained, facility provided hever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle the on line etc constructed, supplied	quate to chicken in reach in ed; Chemical/ peration ign posted) gend properly e, properly used/ areas used es maintained ean d, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Signature) Ryan Pitek / Hilary France	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	^{ment Name:} nding at chandlers kitcher	Physical A Yacht		ity/State: Rockwal		ge <u>2</u> of <u>2</u>				
	•		TEMPERATURE OBSERVAT	IONS						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp 1				
	ation cooler	33/35	Hot holding		Wic ambient	39-46				
Win	gs / crab cake	26/36	Ambient	156	Potatoes	50				
Pa	ntry cold top		All product	80-90	Roast beef	50				
Toma	atoes / tomatoes	40-40	Three door cooler	35	Queso	50				
(Cut greens	40			Other Tcs	47/49				
Fish	n just prepped		Reheated product while on site							
	Rib eye	40	171/168		Placed cooling chicken into freeze	;r				
S	Steam table	190's	Pork and gravy							
_		OB	SERVATIONS AND CORRECTIV	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED.	AND				
	Restrooms hot water 1	14 / equi	pped / downstairs 128 F							
45	Seal escutcheons-beh		• •							
	Hang mops to dry in m	nop area								
45	Watch and address flo	•	pped in kitchen							
	Hot water at 121 F		•							
	Using digital thermos									
	Dishmachine 100 ppm	1								
39	Watch squeegee hand	lle storag	e next to clean dishes							
	Sani bucket - 200 in cl	oth - disa	acussed							
W	Discussed keeping ice	levels h	gher for ice baths							
19	Need air gap at ice ma	achine dr	ain in expo area							
32	Replace cutting boards	s where i	needed - stained or scored							
42	Minor cleaning inside	metal cal	pinets on line							
	Watch shipping liner o	pping liner on older equipment								
	Not using drawers unit - to clean it anyway									
W	Keep cutting boards cl	ean and	sanded							
39	Avoid storing knives under cutting boards									
	Only quick Pickle for red onions only no fermentation									
27	Found hot chicken in rea	ch in cool	er with Saran 135 F advised	to cool aç	ggressively before storing in servi	ce cooler				
W	Organize reach in coo	lers unde	er counter - fly walk swim							
					sed to move quickly to cooking ed	uipment,				
			hin 2 hrs of moving it from w							
02	Discussed wic temps and cooling in freezer and discarding Tcs foods in danger zone / address ASAP									
45	5 Repair door (frost)into Wif									
Discarded Tcs foods in 50's in wic										
19										
46										
39/32	Add bar netting for all	galvanize			mu n x co /c					
Received (signature)	"See abov	e	Print:		Title: Person In Charge/ Own	er'				
Inspected (signature)		utríck.	Print:							
					Samples: Y N # colle	cted				