\$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
Employee health

Date 01		20	/2	1	Time in: 10:32	Time out: 11:40		Food		43	3				FULL Risk Category Med/ high Page 1 of 2	<u>-</u>
Pur	pos	e of	Ins	pect	tion: 1-Routine	2-Follow U		3-Compla	int			estiga	ation	n	5-CO/Construction 6-Other TOTAL/SCOR	E
Esta The					e:			act/Owner N eline	Name:						* Number of Repeat Violations: Vumber of Violations COS:	_
Phy I-30	sica	l A	ddre	ss:			est contro	ol:		Hoo 01/2			G		e trap : Follow-up: Yes 7	3
	(Comp	plian	ice S	tatus: Out = not in con	mpliance IN = in	compliar	ice No	$\mathbf{O} = \text{not } \mathbf{O}$	obser	ved		$\mathbf{A} = \mathbf{n}$	ot ap	pplicable COS = corrected on site R = repeat violation W-Watch	h
Mar	k th	e ap	prop	riate	points in the OUT box for Prior										D, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
О	Î	N	Stat	С	Time and Tem	perature for F	ood Safe	tv	R	О	I	liance N	N	C		R
T T	N	0	A	o S		egrees Fahrenhe		~-,		U T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;	
					1. Proper cooling time a	ind temperature					~				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding See	temperature(41°	°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Ľ					3. Proper Hot Holding to See	emnerature(135	°F)		\square						Posting and policy	
•	4	4			See 4. Proper cooking time a						_				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	_				5. Proper reheating proc			65°F in 2			~				15. No bare hand contact with ready to eat foods or approved	
					Hours)						/				alternate method properly followed (APPROVED Y N. N.) Gloves and utensils	
	(/			6. Time as a Public Hea	lth Control; prod	cedures	& records							Highly Susceptible Populations	
,					Арр	proved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained	d from approved	l source;	Food in							Using liquid pasteurized eggs for dressing	
•	1				good condition, safe, an destruction Sysco	d unadulterated:	; parasite	;							Chemicals	
					8. Food Received at pro	pper temperature	;								17. Food additives; approved and properly stored; Washing Fruits	
•					Checking at ar	rival					~				& Vegetables Water only	
						from Contami		C 1			'				18. Toxic substances properly identified, stored and used Watch storage	_
	/				Food Separated & propreparation, storage, dis Watch			g food							Water/ Plumbing	
3	1				10 Food contact surface	es and Returnab	les ; Cle	aned and							19. Water from approved source; Plumbing installed; proper backflow device	
3					Sanitized at 100									1	Approved by city 20. Approved Sewage/Wastewater Disposal System, proper	
		/			reconditioned Disca			i ved oi			~				disposal	
	T	N	N	C.I				ems (2 Po	ints) v	iolat O		Req		Cor	rective Action within 10 days	R
	N N	O	A A	C O S	Demonstration				K	U T	N	0	A	o s	Food Temperature Control/ Identification	ĸ
١,					21. Person in charge pre and perform duties/ Cer						/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch pasta	
					2 22. Food Handler/ no ur All handler cert	nauthorized pers	sons/ pers	sonnel	H		•				28. Proper Date Marking and disposition	
					Safe Water, Recor										Watch 29. Thermometers provided, accurate, and calibrated; Chemical/	
						Labeling					•				Thermal test strips Digital	
W	4				23. Hot and Cold Water Watch 24. Required records av	_	_								Permit Requirement, Prerequisite for Operation	
•	1				destruction); Packaged		ck tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posting	
			J		Conformance w										Utensils, Equipment, and Vending	
					25. Compliance with Va	obtained for spe	ecialized				_	,			31. Adequate handwashing facilities: Accessible and properly supplied, used	
					processing methods; ma	sumer Advisory			Ш						Only one 32. Food and Non-food Contact surfaces cleanable, properly	
					Cons	sumer Auvisory	y			2					designed, constructed, and used See	
Τ.					26. Posting of Consume foods (Disclosure/Remi						_				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
Ľ	_				In menu				A -+:	A7 - 4	4- 7	7	- J 04	0 D =	Repair sprayer	
	I N	N O	N A	CO		of Food Contan			R	OU	I	N O		C O	ys or Next Inspection , Whichever Comes First Food Identification	R
Т	.,			š	34. No Evidence of Inse					Ť	- 1	V		Š	41.Original container labeling (Bulk Food)	
1	+				animals Gap at door 35. Personal Cleanlines	s/eating, drinkin	g or toba	acco use				•			Dhysical Excilition	
1					Watch perso	nal and st			H	1					Physical Facilities 42. Non-Food Contact surfaces clean	
H	<u> </u>				37 Environmental contra	ets			\forall	1					See 43. Adequate ventilation and lighting; designated areas used	
\vdash	-		-		Watch 38. Approved thawing r	nethod			+	W					Wic dark 44. Garbage and Refuse properly disposed; facilities maintained	
		<u>* </u>			Propo	er Use of Utensi	ils			1	4				Watch outside storage 45. Physical facilities installed, maintained, and clean	
	7				39. Utensils, equipment			Letorod		Ľ					See 46. Toilet Facilities; properly constructed, supplied, and clean	
1.1									1 1		-					
1					Protect 40. Single-service & sin	e utensils; prope	erly used		Ш		~				Equipped 47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Joel Johnson	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A		City/State: Rockwal		e <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT	TIONS							
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp F					
2 door	freezer	-11	Pasta cold top		Fish cooler						
	Salad unit		Upper temps pasta / stuffing	40/39	Upper tomatoes	38/					
	Wic		Drawers pork / pasta	39/41	Clams	38					
С	cooked beef	39	Steam tables		Drawers fish	37/39					
	Potatoes	39	Empty	153/158	Bottom drawers stuffed shells	41					
	Pasta	39	Sauces	172/168	Beverage coolers						
Tom	natoes / butter	37/38			37/39/41/						
					Bottle old cooler	39/38					
		OB	SERVATIONS AND CORRECTIV	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND					
	Small gap at back doo	r / wear l	nats storage outside to prev	ent attrac	cting pest						
42.45/32	Clean outsides of food	l containe	ers in dry storage and clean	shelving	/ address rusty shelving						
45	Clean air vents / unde	r behind	and around equipment etc /	fillSmall	Holes in walls etc						
	Hot water 154 F WAT	CH									
	Organize freezer / dating will assist in rotation										
W	Keep an eye on drain	to trough	over ice for water								
42/45	GeneralCleaning insi	de WIC /	and address rusty shelving	f							
40	Avoid reuse of plastic	shipping	containers for pasta								
	Dishmachine - 100 pp	m									
32	Replace cutting board	s where i	needed / need to clean outs	ides of tr	ash cans						
45	Keep an on eye on sp	orayer - b	roken from wall / to Re sec	ure							
32/42	Replace utensils wher	e needed	l - clean fans sitting on wall	wall							
35/39	Avoid storing masks n	ear clear	utensils								
32	Time to replace can o	pener bla	de								
42/45	General cleaning betw	een and	under and behind equipme	nt							
		· · ·		tch and al	lways cool down before placing	into unit					
42/10	Clean insides and out		•								
42/10		keep sifte	ed and clean container as n	eeded							
	Sanitizer buckets 100										
45	Clean air vents where needed										
32/45			· · · · · · · · · · · · · · · · · · ·	cal box cl	osed where foam is located						
	Bar: plans for new bev station with built in cold plate										
Hot water is 158 -159 f be very careful as only need 110 F at three comp											
42/45											
4 -	Hot water in restrooms 105 F										
45 Make repairs to grout etc and wood and various surfaces in facility Using quats product and commonly touched surfaces - QUATS 200 ppm											
									Received (signature)	See abov	⁄e
Inspected (signature)		ıtrick	Print:		Samples: Y N # collec	ted					
			i		Sumpton 1 1, # conce						