	qu	i r	ec		of \$50.00 is after 1st			City of	Rocl	kw		In	sp	ecti	tion Report	ng
	ute: 3/1	0/	/20	22	Time in: 8:30	Time out: 12:16		License/F							Food handlers Food managers AII B Page <u>1</u> of	2
Pı	irpo	se (of In	spec	tion: 🖌 1-Routine	2-Follow		3-Compla	aint		Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE
				Narr 29	^{ne:} 64 Deli			tact/Owner	Name:						* Number of Repeat Violations: ✓ Number of Violations COS: Set trap: Follow-up: Yes ✓ 2/98//	٨
	ysic Gol		Addro	ess:		Se	est conti ee groce	ry		Ho 02/2	od 2022				se trap : Follow-up: Yes Z/90/1 rocery No	A
M					Status: Out = not in corpoints in the OUT box for	$\frac{1}{1} = i$	n complia	nce N Mork	O = not						pplicable $COS = corrected on site R = repeat violation W- Wat D, NA, COS Mark an in appropriate box for R$	ch
										re In	nmee	diate	Con	rrect	the Action not to exceed 3 days	_
Co O U	mpli I N	anc N O		tus C O	Time and Tem	perature for]	Food Saf	ety	R			lianco N O	e Sta N A	С		R
T	1	0	A	s	(F = de 1. Proper cooling time a	egrees Fahrenh				T		0	A	s	12. Management, food employees and conditional employees;	
						•					~	2			knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding See	temperature(4	1°F/ 45°I	F)			~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
w					3. Proper Hot Holding to To check additional	emperature(13	5°F)				Ľ				Posted at hand sinks now Preventing Contamination by Hands	+
			,		4. Proper cooking time a					_		'			14. Hands cleaned and properly washed/ Gloves used properly	+
			,		5. Proper reheating proc	edure for hot h	nolding (165°F in 2		-		,		-	15. No bare hand contact with ready to eat foods or approved	+
		<u> </u>			Hours)			0 1			r				alternate method properly followed (APPROVED YN) Gloves	
		/	1		6. Time as a Public Hea Prep only	Ith Control; pr	ocedures	& records			T				Highly Susceptible Populations	
					Арј	proved Source	e				~	,			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking	
	~				7. Food and ice obtained good condition, safe, an destruction Usda						<u> </u>		<u> </u>	1	Chemicals	
	~				8. Food Received at pro	per temperatur	re					,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					At receiving					_		,			Water or veggie wash 18. Toxic substances properly identified, stored and used	+
					9. Food Separated & pro	from Contam		ig food		_	V					-
	~				preparation, storage, dis			8							Water/ Plumbing	
	~				10. Food contact surface Sanitized at <u>200</u> 1 11. Proper disposition o	ppm/temperatu	^{re} 15	0-200			~				19. Water from approved source; Plumbing installed; proper backflow device City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		<u>/</u>			reconditioned Disca	arded					~				disposal	
0	I	N O	N	С					pints) v R	0	I	Req N O		С		R
U T	N V	0	A	O S	21. Person in charge pre and perform duties/ Cer See above	esent, demonstr	ration of	knowledge,		U T			A	O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cart in wic	
	~				22. Food Handler/ no ur	nauthorized per	rsons/ pe	rsonnel			~	,			28. Proper Date Marking and disposition	+
	<u> </u>				Safe Water, Recor	Labeling		-			~	,			Good using 6 days out 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station.	
	~				23. Hot and Cold Water Confirmed yep I	heck 3 col	mp –								Permit Requirement, Prerequisite for Operation	
	~				24. Required records av destruction); Packaged 1	Food labeled	ock tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted) For customers to read	
					Commercial I Conformance w		Proced	ures			<u> </u>	<u> </u>			Utensils, Equipment, and Vending	-
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for sp	pecialized				~	P			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Cons	sumer Advisor	ŗy			w	/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consume foods (Disclosure/Remi In mixed on label						~	,			Watch condition and keep washable 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sink set up	
_					Core Items (1 Poin	t) Violations	Requir	e Corrective							ays or Next Inspection , Whichever Comes First	
O U T	I N	N O	N A	C O S	Prevention of	of Food Conta	minatio	1	R	O U T	N	N O	N A	C O S		R
	~				34. No Evidence of Inse animals Watch	ect contaminati	on, roder	nt/other				~			41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness	•	•	acco use							Physical Facilities	
	~				36. Wiping Cloths; prop Using spray bo	ottles for s	_{stored} Sani			1					42. Non-Food Contact surfaces clean See	
W		/	,		37. Environmental conta Watch opportu	amination					~				43. Adequate ventilation and lighting; designated areas used	
		1	ľ		38. Approved thawing n Pulls thaw						~	ľ			44. Garbage and Refuse properly disposed; facilities maintained	1
						r Use of Uten	sils			1	1	1			45. Physical facilities installed, maintained, and clean See	1
W	~				 39. Utensils, equipment. dried, & handled/ In use Watch 40. Single-service & sin 	e utensils; prop	perly used	ł			~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped 47. Other Violations	1
	~				and used Watch	storag	e	., soitu				~				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Desmond Willis	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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TEMPERATURE OBSERVATIONS Temp F
Wic 35/36 Rotisserie Salad case BawChicken on cart / cooked food n cart 37-37 155-167 Beans/ chicken salad / chicken ranch 34/34/34 Chicken in box /seafood 37/37 Mac n cheese below 39/40 Lasagna / egg salad / bow tie pasta Wed304 Wif -11 Ready to heat 30'a Olive / meat balls 38/39 To go wall 30's Cheese island 30's Cheese / meat case 30's Soup island 30's Prepackaged lunch meats 39/40 Will check hot holding End cap non Tcs WOC 32-40 Not set up at insp Ready to eat 30's Back wall 30's Osservations and consective actions Number MINSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Observations and consective actions Number MINSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number MINSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number MIND BELOW: Three comp sink -200 ppm W Keep an eye on metal air vent over prep table in back (wa
Chicken in box /seafood 37/37 Mac n cheese below 39/40 Lasagna / egg salad / bow tie pasta we/33/4 Wif -11 Ready to heat 30'a Olive / meat balls 38/39 To go wall 30's Cheese island 30's Cheese / meat case 30's Soup island 30's Prepackaged lunch meats 39/40 Will check hot holding 30's End cap non Tcs WOC 32-40 Not set up at insp 30's Ready to eat 30's Back wall 30's 30's Item OBSERVATIONS AND CORRECTIVE ACTIONS Not set up at insp 40's Nome AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: 40's 40's Hem Note between spitting Three comp sink -200 ppm 50's 50's 50's W Keep an eye on metal air vent over prep table in back (watch for condescending atop.) 42's 12's 45's 12's 45's 12's 45's 12's 45's 12's 45's 12's 45's 13's 45's 13's 45's 13's 45's
Wif-11Ready to heat30'aOlive / meat balls38/39To go wall30'sCheese island30'sCheese / meat case30'sSoup island30'sPrepackaged lunch meats39/40Will check hot holdingEnd cap non TcsWOC32-40Not set up at inspReady to eat30'sBack wall30'sOBSERVATIONS AND CORRECTIVE ACTIONSOBSERVATIONS OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED ANDNoteD BELOW:OBSERVATION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED ANDMainspection of Your Establishment has BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED ANDMainspection of Your Establishment has BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED ANDMainspection of Your Establishment has BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED ANDMainspection of Your Establishment has BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND45Floor in back room is pittingThree comp sink -200 ppmWKeep an eye on metal air vent over prep table in back (watch for condescending atop.)42Ice accumulation is from Past condensation issueto address / clean off top shelfChecking dates every dayWNo hot soups at insp - to checkSlicers are w r s every 2-4 hrs or between speciesUsing 6 days ahead for date marking opened lunch meats45Time to reseal behind three comp sink42/45Watch wic and wif interiors clean where needed
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Soup island 30's Prepackaged lunch meats 39/40 Will check hot holding End cap non Tcs WOC 32-40 Not set up at insp Ready to eat 30's Back wall 30's Not set up at insp Number Misspection of your Establishment has been hade your attention is birected to the conditions observed and word attention is birected to the conditions observed and word attention is birected to the conditions observed and word attention is pitting Misspection of your establishment has been hade your attention is birected to the conditions observed and word is pitting Intree comp sink -200 ppm W Keep an eye on metal air vent over prep table in back (watch for condescending atop.) 1 42 Ice accumulation is from Past condensation issueto address / clean off top shelf 1 Checking dates every day W No hot soups at insp - to check 1 Slicers are w r s every 2-4 hrs or between species Using 6 days ahead for date marking opened lunch meats 1 45 Time to reseal behind three comp sink 4 4 42/45 Minor cleaning behind as well Watch wic and wif interiors clean where needed 4
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45 Time to reseal behind three comp sink 42/45 Minor cleaning behind as well Watch wic and wif interiors clean where needed
42/45 Minor cleaning behind as well Watch wic and wif interiors clean where needed
Watch wic and wif interiors clean where needed
Sanitizer in spray bottles 150 ppm
Food safety station with thermos and test strips
Will Followup on hot holding and hot water confirmation at three comp - not taken at initial
Received by: (signature) See above Print: Title: Person In Charge/ Owner
(signature) See above Inspected by: (signature) Kelly kirkpatrick Print: Samples: Y N # collected
Samples: Y N # collected