Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Roc

shment Inspection Report	First aid kit Allergy policy/training
ckwall	Vomit clean up Employee health

	ate: 3/0)2/	′20	22		ne out: 2:34	License/Pe						Food handlers Food managers Page 1 of	2
Pu	irpos	se o	of Ins	spec	tion: 1-Routine 2-	-Follow Up	3-Complain	nt	4-I1	nvesti	gatio	n	5-CO/Construction 6-Other TOTAL/SCO	ORE
	tabli m T				e: 64 Fuel center		act/Owner N Thumb	lame:					* Number of Repeat Violations: ✓ Number of Violations COS:	, .
Ph	ysica	al A	Addre			Pest contro			Ноос	d			e trap : Follow-up: Yes 🗸 0/100	/A
No	rth G			nce S	tatus: Out = not in complian	Grocery nce IN = in complian	nce NO) = not ol	Na hserve	ed I	Na IA = r		N_0 Deplicable $COS = corrected on site R = repeat \ violation \ W-Wa$	tch
Ma					points in the OUT box for each r	numbered item	Mark 🗸	/ in appr	ropriat	te box	or IN	NO.	NA, COS Mark an In appropriate box for R	ten
Co	mpli	ianc	e Sta	tus	Priority I	Items (3 Points)) violations	Require	_	<i>mediat</i> mplian			tive Action not to exceed 3 days	
O I N N C U N O A O Time and Temperature for Food Safety					R	U	I N O		C					
T		_		S	1. Proper cooling time and ter	· · · · · · · · · · · · · · · · · · ·			T			S	12. Management, food employees and conditional employees;	
													knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding tempe See	erature(41°F/ 45°F)	7)		١.				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding temper	erature(135°F)							Discussed having poster by hand sink	
			'		4. Proper cooking time and te					4			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
			'				65°E : 2		•					_
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							V	•		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)				
			/		6. Time as a Public Health Co	ontrol; procedures	& records						No handling Highly Susceptible Populations	
											1		16. Pasteurized foods used; prohibited food not offered	
					Approve	ed Source					~		Pasteurized eggs used when required	
					7. Food and ice obtained from good condition, safe, and una									
	~				destruction Main store	idunctated, parasite							Chemicals	
					8. Food Received at proper te	_							17. Food additives; approved and properly stored; Washing Fruits	
					Checked at receip	ot					~		& Vegetables Selling rte whole	
						n Contamination				/			18. Toxic substances properly identified, stored and used Watch	
	~				9. Food Separated & protected preparation, storage, display,		g food						Water/ Plumbing	
	~				10. Food contact surfaces and Sanitized at _200 _ ppm/t		aned and		•	/		i	19. Water from approved source; Plumbing installed; proper backflow device City approved	
		✓			11. Proper disposition of return reconditioned	rned, previously se	erved or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority	Foundation It	ems (2 Poi	nts) vid	olatio	ons Re	quire	Cor	rrective Action within 10 days	
O U	I N	N O	N A	C O	Demonstration of K	nowledge/ Person	nel	R	U	I N N O		C	Food Temperature Control/ Identification	R
Т				S	21. Person in charge present,				Т			S	27. Proper cooling method used; Equipment Adequate to	
	~				and perform duties/ Certified	Food Manager (CF	FM)						Maintain Product Temperature	
	1				See above		,			_			28. Proper Date Marking and disposition	
					See above 22. Food Handler/ no unautho See above in binder on si	orized persons/ pers	sonnel			V	,			
					22. Food Handler/ no unautho See above in binder on si Safe Water, Recordkee					, ,	-		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	•				22. Food Handler/ no unauthor See above in binder on si Safe Water, Recordkee Labe 23. Hot and Cold Water avail	eping and Food Pa eling	ickage			\ \	,		29. Thermometers provided, accurate, and calibrated; Chemical/	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Pat Oney	Print:	Title: Person In Charge/ Owner PIC
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: humb 2964 Fuel centei	Physical Address: North Goliad			City/State: Rockwall	License/Permit # FS 9053	Page 2 of 2
10111 1	Tidilib 2504 i dei ceritei	NOILII	TEMPERATURI			1 0 3030	
Item/Loca	ation	Temp F	Item/Location	ODSERVIII		m/Location	Temp I
Cooler	'S						
	00/07						
	36/37						
	Freezer	-10					
		Ol	SSERVATIONS AND	CORRECTIV	VE ACTIONS		
Item Number	AN INSPECTION OF YOUR ES					D TO THE CONDITIONS OBS	ERVED AND
Number	NOTED BELOW:						
	Ice unit outside is RED						
	Hot water 115 at hand si		troom - need to add	hand wash	n sign and em	iployee health sign at	back hand sink
	Bev nozzles looks gre						
	Only dr pepper for nov						
	Hand sink equipped in						
	Here comp sink equip	ped - sar	nitizer 200 ppm				
	Test strips on site						
	Watch floor storage as	this ma	kes it difficult to c	lean under	them		
	Drains look good						
	Digital thermo for ched		•				
	Customer removed sign	gnage in	restroom - will re	place			
Received	hv		Print.			Title Parson In Char	ge/ Owner
Received (signature)	See ahov		Print:			Title: Person In Char	ge/ Owner
	See abov	/e				Title: Person In Char	ge/ Owner