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
Vomit clean up Employee health
Employee health

	ate:		~~	~~		e/Permit						Food Managers Food Handlers	1 of 2
					1:05   5:12   FS ion:	905		1_Inv	vestig	atio	<u> </u>	- All dept	L/SCORE
E	stabli	ishm	ent i	Nam	e: Contact/Own	er Name:		*-111\	vesug	auo.	11	* Number of Repeat Violations:  Vumber of Violations COS:	L/SCORE
	om nysic	_	_	_	64 deli Tom Thuml Pest control:	<u> </u>	Н	ood		(	Greas	te trap / waste oil : Follow-up: Yes 2/9	98/A
30	70 N			100 S	See grocery  tatus: Out = not in compliance IN = in compliance	<b>NO</b> = no	-	e se	•	4		waste and fresh oil  No   R = repeat violation  V	V/ W/stsl
М					points in the OUT box for each numbered item Ma	rk 🗸 in	appro	priat	e box	for II	N, NC	O, NA, COS Mark an √in appropriate box for	
C	ompli				Priority Items (3 Points) violation		_ (	Com	plianc	e Sta	itus	ive Action not to exceed 3 days	
U	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	1	O I U N T				Employee Health	R
		/			1. Proper cooling time and temperature			v	/			12. Management, food employees and conditional employee knowledge, responsibilities, and reporting	es;
					2. Proper Cold Holding temperature(41°F/ 45°F)			+	_			13. Proper use of restriction and exclusion; No discharge from the control of the	om
	/				See			V				eyes, nose, and mouth Posted at hand sink	
	/				3. Proper Hot Holding temperature(135°F) See							Preventing Contamination by Hands	
		/			4. Proper cooking time and temperature			V	_			14. Hands cleaned and properly washed/ Gloves used properly	-
		<b>/</b>			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			V				15. No bare hand contact with ready to eat foods or approve alternate method properly followed (APPROVED Y N Gloves	
		<b>/</b>			6. Time as a Public Health Control; procedures & record	S						Highly Susceptible Populations	
					Approved Source					/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	/				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							Chemicals	
					destruction Commercial					_			F
	/				8. Food Received at proper temperature At receiving			V	/			17. Food additives; approved and properly stored; Washing & Vegetables	Fruits
					Protection from Contamination			V	/			Using veggie wash / water  18. Toxic substances properly identified, stored and used	
	/				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
	·				10. Food contact surfaces and Returnables; Cleaned and Sanitized at _200_ ppm/temperature			_				19. Water from approved source; Plumbing installed; prope backflow device	r
					11. Proper disposition of returned, previously served or				4			City approved  20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned Discarded			V				disposal	
О	I	N	N	С	Priority Foundation Items (2	Points)	-	o I	N	N	C	·	R
U T	N	О	A	o s	Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge			U N	0	A	o s	Food Temperature Control/ Identification	
	/				and perform duties/ Certified Food Manager (CFM)	٠,		V				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no unauthorized persons/ personnel All dept			V	/			28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			V				29. Thermometers provided, accurate, and calibrated; Chem Thermal test strips Food safety station	iical/
	/				23. Hot and Cold Water available; adequate pressure, saf	э						Permit Requirement, Prerequisite for Operation	
	/				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Labels appear complete			V				30. Food Establishment Permit (Current/ insp sign poste To post	d )
					Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and			Т				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and proper	ily
	<b>/</b>				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			V				supplied, used Equipped	
	1				Consumer Advisory		V	٨				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch</b>	у
	~				26. Posting of Consumer Advisories; raw or under cooke foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labe Posted or on label			V				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	
0	I	N	N	С	Core Items (1 Point) Violations Require Correct	ive Actio		ot to			0 Da	•	R
U T	N	O	A	o s	Prevention of Food Contamination	A	1	U N		A	o s	Food Identification	R
٧					34. No Evidence of Insect contamination, rodent/other animals Watch for flies				/			41.Original container labeling (Bulk Food)	
	/				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	/				36. Wiping Cloths; properly used and stored Using spray bottles		1	1				42. Non-Food Contact surfaces clean See	
		<b>/</b>			37. Environmental contamination			V	1			43. Adequate ventilation and lighting; designated areas used	
		<b>/</b>			38. Approved thawing method			V	/			44. Garbage and Refuse properly disposed; facilities mainta Watch	ined
					Proper Use of Utensils		1	1				45. Physical facilities installed, maintained, and clean See	
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch			V				46. Toilet Facilities; properly constructed, supplied, and cle Equipped	an
	/				40. Single-service & single-use articles; properly stored and used				/			47. Other Violations	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Mary Paulin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Tom 7	nent Name: <b>Thumb 2064</b>	Physical A	ddress: N Goliad	City/State: Rockwa		ge <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA			•					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location	Temp					
Wic		32/33	Salad case		Rotisserie	135-150					
Cr	nicken salad	36	Pot salad/ chicken sala	d 40/38	Meatloaf 13						
R	aw chicken	36	Tuna salad/ macaroni sala	d 38/38	PrEpared meals wa	Defros					
	Wif	-2.3	Fresh garlic / crab cake	s 39/40	Fresh sliced	34-48					
F	Hot holding		Lunch meats Chicken / hai	n 39/39	Cheese/ deli grab n go	32-38					
Fried C	chicken 138-140 / baked	138/156	Cheese /display chees	e 41 /37	World of cheese	32-39					
Gree	en beans / fish	198/158	Island unit		Cheese wall	30's					
			Cold sides	28-39							
		OB	SERVATIONS AND CORRECT	VE ACTIO	NS						
Item Number  AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AT NOTED BELOW: temps in F											
	Hot water at hand sink	104/ 10	6/ three comp 111/ front hs	115!							
45/42					ecoming unwashable						
45	Wic - need to clean floor and light covers and shelving - they are becoming unwashable  To clean floor in wif and address water										
	Reminder that fish is to	o be rem	oved from packaging to th	aw from f	rozen as per label						
				-							
	Three comp sanitizer 200 ppm - test strips on site Sanitizer in spray bottles 200 ppm										
42		•	nd hot holding unit /in from	area							
			hed every 4 hrs or less								
	Date marking on lunch meats shows 6 days										
42	To clean inside refrige										
45	Floor badly pitted in va										
W	• •		for storage - NSF is best								
	Using blue tooth therm	10	<u> </u>								
42/45	DetailedCleaning of or	utsides o	f equipment and under and	behind a	and around in cooking and fro	nt areas					
45	DetailedCleaning of outsides of equipment and under and behind and around in cooking and front areas  Also need to clean hood filters where needed										
	Food safety station in place										
	Several chickens at borderline 135-138 temps to watch										
	Cleaning and sanitizing slicers on alarm /4 hrs										
	Allergy notice at ready meals, self serve / full service case hot / cold										
	Prepared meal at exit -33-41F										
Received	by:		Print:		Title: Person In Charge/ Own	er					
(signature)	See abov Kelly kirkpa	'e									
Inspected (signature)	l by:		Print:								
(Signature)	Kellv kírkha	ıtrick	$\sqrt{RS}$								