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

Retail Food Establishment Inspection Report City of Rockwall

| First aid kit | |
|---|-------|
| Allergy policy/tra | ining |
| Allergy policy/tra Vomit clean up Employee health | |
| Employee health | |

| | ate: | 00/ | 200 | O 1 | Time in: | Time out: | License/Po | | O 1 | <u> </u> | | .+. | لم | Est. Type Risk Category Limited Mod Page 1 of | 2 |
|-------------|---------------------------------------|----------|--------|--------|--|--|--|---|-------------|---------------------------------------|-------------|----------------|-------------|--|-----|
| | 1/0 | | | | 12:30 | 1:21 | Neec 3-Complain | | | Inves | | | | Limited Med Page i of of the state of the s | |
| Es | stabli | ishm | nent | _ | | | Contact/Owner N | | 4-1 | inves | uga | uon | | * Number of Repeat Violations: | KE |
| _ | uttle | | | | | | Richter control : | | Hoc | . d | | C. | | e trap: Follow-up: Yes 2/98/ | Α |
| | 00 ai | | | ess: | | City | | I | Na | ou | | Na | ease | e trap : Follow-up: Yes Z/90// | |
| М | | | | | Status: Out = not in compoints in the OUT box for | mpliance IN = in con each numbered item | npliance NO | $O = \text{not o}$ $\int \text{in app}$ | | | | | | policable $COS = corrected on site Mark an Ma$ | :ch |
| | | | | | | | | | e Im | medi | ate | Cori | ecti | ive Action not to exceed 3 days | |
| O U | | N O | N | C O | Time and Tem | perature for Food | l Safety | R | O U | | N O | Stat N A | C O | Employee Health | R |
| T | | U | A | s | (F = do | egrees Fahrenheit) | | | T | 14 | | A | s | Employee Health 12. Management, food employees and conditional employees; | |
| | | / | | | 1. Froper cooming time t | and temperature | | | | ~ | | | | knowledge, responsibilities, and reporting | |
| | | | | | 2. Proper Cold Holding | temperature(41°F/ | 45°F) | | | | | | | 13. Proper use of restriction and exclusion; No discharge from | - |
| | • | | | | See | (12.202 | | | | | | | | eyes, nose, and mouth Posting and policy / discussed moving to HS | |
| | / | | | | 3. Proper Hot Holding t See | | | | | | | | | Preventing Contamination by Hands | |
| | | / | | | 4. Proper cooking time | and temperature | | | | / | | | | 14. Hands cleaned and properly washed/ Gloves used properly | |
| | | (| | | 5. Proper reheating prod Hours) | cedure for hot holdi | ng (165°F in 2 | | | / | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) | |
| | | | | | 6. Time as a Public Hea | alth Control: proced | ures & records | | | | | | | Gloves | |
| | | • | | | Or Time us a Tubile Trea | | ares & records | | | | | | | Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered | |
| | | | | | App | proved Source | | | | | • | / | | Pasteurized eggs used when required | |
| | | | | | 7. Food and ice obtained | d from approved so | ource; Food in | | | | | | | | |
| | ~ | | | | good condition, safe, and destruction Comme | ercial | u asite | | | | | | | Chemicals | |
| | | | | | 8. Food Received at pro | oper temperature | | | | | | | | 17. Food additives; approved and properly stored; Washing Fruits | |
| | • | | | | To check and t | transport co | ld | | | ~ | | | | & Vegetables Water | |
| | | | | | Protection | from Contaminat | tion | | | / | | | | 18. Toxic substances properly identified, stored and used Watch | |
| | / | | | | Food Separated & preparation, storage, dis | | during food | | | | | | | Water/ Plumbing | |
| | / | | | | 10. Food contact surface Sanitized at 200 | es and Returnables ppm/temperature | ; Cleaned and | | | / | | | | 19. Water from approved source; Plumbing installed; proper backflow device | |
| | | ~ | | | 11. Proper disposition or reconditioned | | | | | ~ | | | İ | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |
| | <u> </u> | | | | Pri | ority Foundatio | on Items (2 Po | ints) vi | olati | ions l | Requ | uire | Cor | rective Action within 10 days | _ |
| O U T | | N O | N A | C 0 | Demonstration | of Knowledge/ Pe | ersonnel | R | O U T | I N | N O | N A | C O S | Food Temperature Control/ Identification | R |
| 1 | 1 | | | S | 21. Person in charge pre and perform duties/ Cer | | | | 1 | ~ | | | 5 | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | Т |
| | / | | | | | unied rood Manage | or (Crivi) | | | | | | | | |
| | ' | | | | 2 ^ | C | , , | | | | / | | | 28. Proper Date Marking and disposition | + |
| | ' | | | | 22. Food Handler/ no us All are food handler | nauthorized persons | s/ personnel | | | | / | | | If held over 24 hrs Tcs 29. Thermometers provided, accurate, and calibrated; Chemical/ | |
| | ' | | | | 22. Food Handler/ no un All are food handler. Safe Water, Recon | nauthorized persons S rdkeeping and Foo | s/ personnel od Package | | | ' | / | | | If held over 24 hrs Tcs | |
| | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | | | | 22. Food Handler/ no us All are food handler | nauthorized persons S rdkeeping and Foo | s/ personnel od Package | | | ✓ | / | | | If held over 24 hrs Tcs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital Permit Requirement, Prerequisite for Operation | |
| | ンソソ | | | | 22. Food Handler/ no un All are food handler. Safe Water, Recon | nauthorized persons S rdkeeping and Foo Labeling r available; adequate /ailable (shellstock) | od Package e pressure, safe | | w | ✓ ✓ | | | | If held over 24 hrs Tcs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital | |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Sunny Richter | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| Establishr Tuttle | ment Name: e field | Physical A | II . | City/State: Rockwall | License/Permit # Need 2021 | Page <u>2</u> of <u>2</u> | | | | |
|--------------------------|--|--|----------------------------------|-------------------------|----------------------------------|---------------------------|--|--|--|--|
| Tattio | , nota | 1000 0 | TEMPERATURE OBSERVAT | | 11000 2021 | | | | | |
| Item/Loc | eation | Temp F | Item/Location | Temp F | Item/Location | Temp | | | | |
| Smoke | er | 171-172 | Back room Bottle water unit | 40 | Steam table | N/a | | | | |
| Under | counter cooler inside | | Bottle cooler 2 | 32 | | | | | | |
| Co | oked brisket | 172 | Deep freezer | -22 | | | | | | |
| | | | BottleCooler 3 | 40 | | | | | | |
| Uprig | ht cooler hot dogs | 39-41 | | | | | | | | |
| | | | | | | | | | | |
| | | OB | SERVATIONS AND CORRECTIV | E ACTIONS | <u> </u> | | | | | |
| Item | AN INSPECTION OF YOUR ES | | | | TED TO THE CONDITIONS OBSERVE | O AND | | | | |
| Number | NOTED BELOW: | | | | | | | | | |
| | Hot water 100 F in res | trooms / | equipped | | | | | | | |
| | Smoker used upstairs | / handsir | nk next to it - to equipped wi | th soap ar | nd towels | | | | | |
| | Extra dry goods cups | etc are st | ored in plastic storage units | locked | | | | | | |
| | Freezer is also placed | upstairs | but has not been used this | year | | | | | | |
| | Back storage area - mo | op sink in | this area / this is a staging f | or preorde | ered and wrapped foods in h | ot holdin | | | | |
| | They are handed out the | window / | freezer is used for over flow fo | r ice /also d | cooler for bottle water and pers | onal item | | | | |
| | Kitchen : | | | | · | | | | | |
| | Using sanitizer wipes | 200 ppm | | | | | | | | |
| | Using sanitizer wipes 200 ppm Three comp. sink set up - sink sanitizer -200 ppm | | | | | | | | | |
| 37 | | • | prevent them from being lifte | ed to a foc | nd contact surface | | | | | |
| | Hot water 112 F | 1 11001 10 | orovone thom hom boning inte | <i>ya to a loc</i> | od comact canacc | | | | | |
| 45 | | ard with r | new plastic board that is was | shahlo | | | | | | |
| 40 | Using sleeved straws | aid Willii | lew plastic board triat is was | si iabie | | | | | | |
| | | ــــــــــــــــــــــــــــــــــــــ | | | | | | | | |
| | Keep co2 tank secure | | | | | | | | | |
| | Gloves used to touch | te tooas | | | | | | | | |
| | Using digital thermo | | | | | | | | | |
| 45 | Fill smallHoles in walls in back room | | | | | | | | | |
| | Avoiding process 3 foods - no left overs used | | | | | | | | | |
| | | | | | | | | | | |
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| | | | | | | | | | | |
| Received (signature) | See abov | e | Print: | | Title: Person In Charge/ Ow | ner | | | | |
| Inspected (signature) | | utríck | Print: | | Samples: Y N # col | | | | | |