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	

	Date: Time in: Time out: License/Pe									Food Managers Food Handlers Need info Need info Page 1 of 2	2_				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint							_	- Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE		
Es	stabli	ishm	nent]	Nan			Contact/Owner	Name:			- 6			* Number of Repeat Violations: Vumber of Violations COS:	
_	Village Green Physical Address: Pest control:							1	Нос	od		Gr	ease	e trap : Follow-up: Yes V	A
		L To				Mas	ssey		Resi	identi		Nee	ed ir	nfo No	
M					Status: Out = not in co points in the OUT box for	$\frac{IN}{\text{ompliance}} = \frac{I}{I}$ r each numbered its	em Mark	$O = not o$ $\sqrt{ in ap}$						plicable $COS = corrected on site NA, COS $	h
~					Prio	ority Items (3	Points) violation	s Requi						ve Action not to exceed 3 days	
O U	ompli I N	iance N O	N A	tus C O	Time and Ten	nperature for Fo	ood Safety	R	O I N N O U N O A					Employee Health	R
T	14	U	A	s	(F = d) 1. Proper cooling time	legrees Fahrenhei	it)		T	14	0		o s	12. Management, food employees and conditional employees;	
3				/	Baked potato	- discard				~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding Borderline.	g temperature(41°	PF/ 45°F)		13. Proper use of restriction and exclusion; No discharge fro eyes, nose, and mouth Poster emailed						
		/			3. Proper Hot Holding	temperature(135°	°F)							Preventing Contamination by Hands	
		· •/			4. Proper cooking time	and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro	cedure for hot ho	lding (165°F in 2							15. No bare hand contact with ready to eat foods or approved	-
		•			Hours)									alternate method properly followed (APPROVED Y. N.)	
			/		6. Time as a Public He Not allowed for hsp grou	alth Control; proc up	cedures & records							Highly Susceptible Populations	
					An	proved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine		source: Food in							Cooking raw eggs thoroughly	
	/				good condition, safe, as	nd unadulterated;	parasite							Chemicals	
					destruction Walman										
	/				8. Food Received at pro					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					•	n from Contamii	nation							Water only 18. Toxic substances properly identified, stored and used	-
					9. Food Separated & pr									Watch storage and use / plans to move to new room	
	/				preparation, storage, di		_							Water/ Plumbing	
W					10. Food contact surfact Sanitized at	ces and Returnabl ppm/temperature	es; Cleaned and To set up sanitizer			/			+	19. Water from approved source; Plumbing installed; proper backflow device City approved	
					11. Proper disposition	of returned, previ	ously served or							20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned Any	eturns to b	e discarded							disposal	
								\bot		-			_		
0	I	N	N	С				\bot	iolat		_	uire N	Cor	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Pri	iority Founda	tion Items (2 Personnel	oints) v			Requ N O	N		rective Action within 10 days Food Temperature Control/ Identification	R
		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Ce See	iority Founda n of Knowledge/ esent, demonstrat rtified Food Man	Personnel tion of knowledge, ager (CFM)	oints) v	O U	I	N	N	C O		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS Tomatoes 41 Mac n cheese 41 Chicken 44 Baked pot from yesterday Advised to turn down unit OBSERVATIONS AND CORRECTIVE ACTIONS The compartment sink is used - advised to avoid storing sponges in worn condition and should be near wash Moved hand soap and towels away from three comp sink to avoid serving as a reminder Discarded old sponges Hot water 115 F Reminder for thaw in cooler avoid thawing at room them in sink Three compartment sink is used - advised to avoid storing sponges in worn condition and should be near wash Moved hand soap and towels away from three comp sink to avoid serving as a reminder Discarded old sponges 32 Time to replace cutting board 36 Avoid using cloth towels under clean dishes 37 To avoid use of home pesticides in this kitchen When prepping sanitizer bucket must be set up to store wiping cloths in solution at 100 ppm bleach for food contact surt you may also choose a quats product but never want to used together with bleach and will need test so keep an eye on condition of residential plastic containers 32 When selecting dishware and food container NSF is best Why coated container could peel or flake and could contaminate food Test strips on site for samitizer All dishes to be wash rinsed and then sanitized and air dried Gloves on site to use New ex director is working on her food manager cert / all employees will be handlers within 30 days of Discussed organization in cooler Ob Ros Raw chicken and eggs on bottom / raw meat bottom but separate W Anything that is personal to be on bottom shelf All precocked and cooling down foods to be placed uncovered in freezer to cook on top sled the. Cover and stir in cooler Advised to cook all foods to required temps - or 165F Must cook all eggs to fully cooking -scrambled - as not using pasteurized shelled eggs Digital them needs new battery -	Establishment Name: Village green	Physical A	Address: vnsend		City/State: Rockwall	License/Permit # Need 2022	Page <u>2</u> of <u>2</u>						
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