

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

Date: <b>04/17/2023</b>	Time in: <b>12:12</b>	Time out: <b>1:35</b>	License/Permit # <b>Fs 0001215 need to post 2023</b>	Food handlers <b>2</b>	Food managers <b>1</b>	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Village green</b>	Contact/Owner Name: <b>Nish</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>9/91/A</b>
Physical Address: 1192 TL Townsend	Pest control : Ethos 03/08/2023	Hood 02/2023	Grease trap/ waste oil: Need info
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
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# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed) <b>Cindy Prater</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Village green</b>	Physical Address: <b>1192 TL townsend</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 0001215</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Two door upright cooler		Crock pot pulled pork	202		
Fish made at 11:30	74				
Jelly for reference	40				
Water lemon 04/16	40				
Left over veggies 4/11	40				
Upright freezer	7.5				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
39 /cos	To store utensils with handle up
	Straws are not sleeved and are handled by staff only
31	Hot water handle at hand sink is loose and not working
	To use one side of prep sink to wash hands and nothing in bay next to it until handle fixed as this is not used
	Hot water at 132 F
W	Using three comp sink to prerinse and wash the dishes before sanitizing in dishwasher
32	Time to replace cutting boards where needed
	Gloves used to touch rte foods
W	Keeping boxes for snacks that are packaged but not labeled for service to provide ingredients
	Uncovered fish on top shelf in cooler for rapid cool down
	Discussed shallow containers lids off - ss is good too
W	Always use nsf approved containers
	Great date marking -opened milk will be used tomorrow
	Watch organization - doing best you can with one cooler
47	Reminder to hang mops to allow to air dry
46	Need hand wash signage in restroom / need self closing door
	Avoiding left overs- discussed leaving lids off when cooling
	Dishmachine is used for sanitation only - bUT still need to get soap for full cycle running
W	Keep an eye on shelving in dry storage
Cos	Store all chemicals below food elated items in dry storage Ex bathroom cleaner next to plastic forks and foil etc
42	Need to clean inside freezer
32	To use NSF approved equipmment
32	All wicker should be washable wicker
45	To address peeling paint on cabinet doors over crock pot
	Confirmed Dishmachine sanitizing high temp to use strips always before using
W	Discussed making sanitizer in bucket when prepping for surfaces and tables / discussed quats binding /when testing - after bubbles rest
E	Will Followup on Sani bucket
	Call when soap at machine and hand sink hot water handle fixed

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

Form EH-06 (Revised 09-2015)