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
Allergy policy/training Vomit clean up Employee health
Employee health

	/17				Time out: 1:35				ne	ec	l to	р	ost 2023 Pood handlers Food managers Page 1 of _	2_
	Purpose of Inspection: 1-Routine 2-Follow Establishment Name:			2-Follow U					estig	atior	1		RE	
				ne.		Nish	wher ivallie	•					✓ Number of Violations COS:	٨
							3						c trap/ waste on.	7
Mark	Co	omplia appro	nce S		mpnance									ch
								uire In	mme	diate	Cor	rect		
0 1	Î !	N N	C	Time and Ten	nperature for Fo	ood Safety	R	O) I	N	N	С	Employee Health	R
T	``	JA	S	,		it)					А	s		
	V		Post Color Process of Post											
·	/			See attached					~	,			eyes, nose, and mouth	
·	/			3. Proper Hot Holding to Pulled pork 200	temperature(135°	°F)								
·	/			4. Proper cooking time See above	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
	_				cedure for hot ho	olding (165°F	in 2		/					
	+	-		6. Time as a Public Hea	alth Control; prod	cedures & rec	ords						Gloves	
				Not allowed for hsp grou	nb , ,				Τ		П			
				Ap	proved Source				/				Pasteurized eggs used when required	
·				good condition, safe, ar	nd unadulterated:		in							
·				8. Food Received at pro	oper temperature				_				& Vegetables	
						nation		w	/				18. Toxic substances properly identified, stored and used	_
·														
w				10. Food contact surfact Sanitized at 160	es and Returnab	les; Cleaned a	nd		/			ı		
	11. Proper disposition of returned, previously served or							,				-		
Щ													•	<u></u>
								0) I	N	N	С		R
T				21. Person in charge pro	esent, demonstra	tion of knowle	edge,						27. Proper cooling method used; Equipment Adequate to	
				1 1									=	<u> </u>
V				22. Food Handler/ no u 2	maumorized pers	ons/ personne	L		/					
				Safe Water, Reco	• 0	Food Package			~	,			Thermal test strips	
V	/			23. Hot and Cold Water	r available; adeq	uate pressure,	safe						Permit Requirement, Prerequisite for Operation	
		/				ck tags; parasi	te		/					
							nd				 I I			
		-	,	HACCP plan; Variance	obtained for spe	ecialized	iid	2	2				supplied, used	
				Cons	sumer Advisory	,		2)					
·				foods (Disclosure/Remi	inder/Buffet Plat	w or under coe e)/ Allergen L	oked abel	٧	٧				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Lising soan in sink/ machine for sanitizer	
			-	Core Items (1 Poir	nt) Violations	Require Corr			_			_	-	
	I I		О	Prevention	of Food Contan	nination	R	U	J N			О	Food Identification	R
·	/				ect contamination	n, rodent/othe	r			~		~	41.Original container labeling (Bulk Food)	
	/			35. Personal Cleanlines	ss/eating, drinkin	g or tobacco u	se						Physical Facilities	
								1						
·	/				perly used and st	ored								
-	/	/		 Environmental cont 	tamination	ored		Ė	~				43. Adequate ventilation and <u>lighting; designated areas used</u>	
	/ /			37. Environmental cont Watch in freez	tamination Zer	ored			'				44. Garbage and Refuse properly disposed; facilities maintained	
	/			37, Environmental cont Watch in freez 38. Approved thawing Cooler or cookir	tamination ZET method				✓ ✓			_	44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean	
	<u> </u>			37, Environmental cont Watch in freez 38. Approved thawing Cooler or cookir	tamination ZCI method NG er Use of Utensi t, & linens; prope	ls erly used, stor	ed,	_	✓ ✓			_	44. Garbage and Refuse properly disposed; facilities maintained Watch	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

•											
Establishment Name: Village green	Physical A	ddress: TL townsend	City/State: Rockwal	I	License/Permit # Fs 0001215	Page <u>2</u> of <u>/</u>					
Village green	1132	TEMPERATURE OBSERVA		<u> </u>	130001210						
Item/Location	Temp F	Item/Location	Temp F	Item/Locati	on	Temp F					
Two door upright cooler		Crock pot pulled por	k 202								
Fish made at 11:30											
Jelly for reference											
Water lemon 04/16	40										
Left over veggies 4/11	40										
Upright freezer	7.5										
		SERVATIONS AND CORRECT									
Item AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AND					
39 /cos To store utensils with	nandle u)									
Straws are not sleeve	d and are	handled by staff only									
31 Hot water handle at ha	and sink	is loose and not working									
To use one side of pre	o sink to	wash hands and nothing in	bay next to	it until h	andle fixed as this	is not used					
Hot water at 132 F											
W Using three comp sink	to prerir	nse and wash the dishes be	efore sanit	izing in d	ishwasher						
32 Time to replace cutting	g boards	where needed									
Gloves used to touch	Gloves used to touch rte foods										
W Keeping boxes for sna	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										
	Always use nsf approved containers										
	Great date marking -opened milk will be used tomorrow										
	Watch organization - doing best you can with one cooler										
	Reminder to hang mops to allow to air dry										
	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										
· · · · · · · · · · · · · · · · · · ·	Keep an eye on shelving in dry storage										
	, ,										
	Need to clean inside freezer										
1.1	To use NSF approved equipment										
	All wicker should be washable wicker										
	To address peeling paint on cabinet doors over crock pot										
	Confirmed Dishmachine sanitizing high temp to use strips always before using										
l	Discussed making sanitizer in bucket when prepping for surfaces and tables / discussed quats binding /when testing - after bubbles res										
<u>'</u>	Will Followup on Sani bucket Call when soap at machine and hand sink hot water handle fixed										
Received by:		Print:	IG IIXGU		Title: Person In Charge/ (Owner					
	/e				3.						
See above the signature of the signature	utríck	Print:									
Form EH-06 (Revised 09-2015)		. •			Samples: Y N #	collected					