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

Date: 7		Time in:							Est. Type	Risk Category	Page 1 of	2						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain												5-CO/Construction	6-Other	TOTAL/SCO)RE			
Es	tablis	shmen	t Na	me:		2-1 One	Conta	act/Owner l			11103	1541	1011		* Number of Repeat Vio	lations:	TOTAL/SCO	KL
-	_				7 (south)			greens	1				_		✓ Number of Violations		1/99/	Δ
	ysica Ige ro	ıl Addı ad	ress:				Pest contro Rentokil Ma	ay 2020		Hoo Na	d		Gr Na	ease	e trap :	Follow-up: Yes No	175577	<i>,</i> ,
		Compli	ance	Stati	ous: Out = not in co	mpliance IN	= in compliar	nce No	$\mathbf{O} = \text{not o}$	bserv	ed	NA	= nc	ot ap	plicable COS = corrected or	n site \mathbf{R} = repeat vio	olation W- Wat	ch
Ma	ırk th	e appro	priat	e poi	ints in the OUT box for	each numbe	ered item	Mark 2			te box	for l	IN, I	NO,	NA, COS M	ark an 💢 in appropriat		
Co	mplia	ance St	atus	Т	Prio	rity Item	s (3 Points	s) violations	Requir	_	<i>medu</i> mplia				ive Action not to exceed 3 de	ays		
O U	I N	N N O A	C		Time and Tem	-		ety	R	O U	I				Employee Health			R
T			S	1	Proper cooling time a	egrees Fahr				Т				S	12. Management, food emplo		employees:	
		V	1		. I roper cooming time t	and tempere	auro				/				knowledge, responsibilities,		employees,	
			+	2.	. Proper Cold Holding	temperatur	re(41°F/ 45°F	7)	+						13. Proper use of restriction	and exclusion; No dis	scharge from	+
	Good Good						/				eyes, nose, and mouth Policy							
	3. Proper Hot Holding temperature(135°F)										•	ontamination by Har	nds					
		-	,	4.	. Proper cooking time	and tempera	ature				•		T		14. Hands cleaned and prop			
		_		5	. Proper reheating prod	cedure for h	not holding (1	65°F in 2			_			-	15. No bare hand contact wit	th ready to eat foods o	or approved	-
		V	1		lours)		or nording (1					•			alternate method properly fo			
				6.	. Time as a Public Hea	alth Control	; procedures	& records	\mathbf{H}						Highly Suc	ceptible Populations		
										П					16. Pasteurized foods used;			
					Ap	proved Sou	ırce					•			Pasteurized eggs used when		icica	
					. Food and ice obtained													
	/			go	ood condition, safe, an estruction Mcclain	nd unadulter	rated; parasite	e							(Chemicals		
					. Food Received at pro										17 Food additions among	d and mannaday stoned	Washing Emits	
	/				emps at arriva							•			17. Food additives; approved & Vegetables	r and property stored,	washing riuns	
					•		tamination				/				18. Toxic substances properl	ly identified, stored ar	nd used	-
					. Food Separated & pr	otected, pre	evented during	g food			<u> </u>				W	/DI 11		
					reparation, storage, dis											ter/ Plumbing		
	/				O. Food contact surfact anitized at			aned and			/			ļ	19. Water from approved sor backflow device	urce; Plumbing install	led; proper	
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					Pri	ority Fou	ındation It	tems (2 Po	ints) vi	iolati	ons n	equ	ше	Cor	rective Action within 10 day	ys		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Hop Tieu	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: reens 5827	Physical A	Address: e road	City/State: Rockwall	License/Permit # Food 5131	Page 2 of 2					
<u>_</u>			TEMPERATURE OBS	SERVATIONS							
Item/Loc	ation	Temp F	Item/Location	Temp F Item/	Location	Temp					
			Wic								
			34/35/36								
			34/33/30	'							
			BSERVATIONS AND COR								
Item Number	AN INSPECTION OF YOUR ENOTED BELOW:	STABLISHM	ENT HAS BEEN MADE. YOUR	ATTENTION IS DIRECTED	TO THE CONDITIONS OBSE	RVED AND					
	Baby formula dates lo	ook good									
	•	-	oap and towels in bot	h							
	Watching for dented		cap and towers in son	.•							
W			ring in back storage ro	oom							
	Watch ice cream area										
45	Clean under shelving		<u> </u>								
45			ecting food containers	s - being addressed							
45				<i>3</i> 2011.9 add. 0000a							
45	Keep shelving wiped down in wic Dust fans where needed in wic										
	Using a quats sanitizer for common surfaces 200 ppm - directions indicate to stay wet for 5 mins for covid										
	Using a quats sanitizer for common surfaces 200 ppm - directions indicate to stay wet for 5 mins for covi										
	Water faucets closed										
Covid			ps taken / protocol followed	d /shields at pos / employ	rees in masks and postin	g for customers					
	Sanitizing common si				·						
Received	by:		Print:		Title: Person In Charg	e/ Owner					
(signature)	See abo	ve									
Inspected	See about		Print:								
(signature)	Kelly Kírkp	atríck	URS								
	-		ĺ		Samples: Y N	# collected					