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

	ate:	5/2	20:	20	Time in: 12:27	Time out: 1:24	License/P		64					Est. Type Deli	Risk Category Med	Page 1 of	2
					tion: 1-Routine	2-Follow Up	3-Compla		_	[nves	tiga	tion		5-CO/Construction	6-Other	TOTAL/SCO	RE
Es	stabli	shm	ent l	Nam	ne:	Co	ontact/Owner I	Name:			0			* Number of Repeat Vi ✓ Number of Violations			
-	al-n				ueii	Pest con	almart ntrol :		Ноо	od		Gı	rease	e trap :	Follow-up: Yes	7/93/	Α
I-3						See groo	cery		5/202	20		See	e gro	ocery	No 🗌		
M					Out = not in corpoints in the OUT box for	ompliance IN = in comp each numbered item	Mark •	O = not c In app						plicable COS = corrected of NA, COS	on site $\mathbf{R} = \text{repeat vio}$ Mark an \mathbf{V} in appropri	olation W-Wat ate box for R	ch
					Prio	ority Items (3 Poin	nts) violations	Requir	_					ive Action not to exceed 3 a	lays		
О	mpli I	N	N	С	Time and Tem	aperature for Food S	afety	R	О		N O	N	С	<u> </u>			R
U T	N	0	A	O S	(F = de 1. Proper cooling time a	egrees Fahrenheit)			U T	N	O	A	o s		ployee Health	1	
		/			Discussed	and temperature				/				12. Management, food emp knowledge, responsibilities		employees;	
					2. Proper Cold Holding	temperature(41°F/ 45	5°F)	\vdash						13. Proper use of restriction	and exclusion; No dis	charge from	+
3					Lunch meats / ro	otisserie / remo	ved today			/				eyes, nose, and mouth Policy			
	/				3. Proper Hot Holding t See	temperature(135°F)								•	ontamination by Har	nds	
	·				4. Proper cooking time Cooking temp of chicker					1				14. Hands cleaned and proj	perly washed/ Gloves u	ised properly	
					5. Proper reheating proc		(165°F in 2							15. No bare hand contact w			+
		/			Hours)					•				alternate method properly for Gloves	ollowed (APPROVED	Y _. N _.)	
		/			6. Time as a Public Hea Prep only	alth Control; procedure	es & records							Highly Su	sceptible Populations		
	<u> </u>	•												16. Pasteurized foods used;	•	fered	
						proved Source								Pasteurized eggs used when	required		
	. ,				Food and ice obtained good condition, safe, an										cu		
					destruction	•									Chemicals		
					8. Food Received at pro	oper temperature								17. Food additives; approve	d and properly stored;	Washing Fruits	
					At receiving			Ш				~		& Vegetables			
					Protection	n from Contamination	n			/				 Toxic substances proper Stored low 	ly identified, stored an	id used	
	/				Food Separated & propreparation, storage, dis		ring food							Wa	ter/ Plumbing		
	~				10. Food contact surface Sanitized at _200_		Cleaned and			~				19. Water from approved so backflow device	ource; Plumbing install	ed; proper	
		_			11. Proper disposition of reconditioned Disco	of returned, previously	served or	H		/				Watch 20. Approved Sewage/Wast disposal	ewater Disposal Syste	m, proper	
							I4 (2 D.						<i>C</i>	*			
0	I	N	N	C				R R	О	I	N	N	C	rective Action within 10 do			R
U T	N	0	A	O S	21. Person in charge pre	n of Knowledge/ Pers			U T	N	0	A	o s	Food Temperat	ure Control/ Identific	cation	
	~				and perform duties/ Cer				W					27. Proper cooling method Maintain Product Temperat	used; Equipment Ade	quate to	
	•/				6 22. Food Handler/ no ui	nauthorized persons/ p	personnel	\vdash						28. Proper Date Marking an		o unit	+
	•				All within 60 days		D 1			_			-	29. Thermometers provided	, accurate, and calibrat	ed; Chemical/	+
					Safe Water, Recoi	rdkeeping and Food Labeling	Package			/				Thermal test strips Digital and spark			
	/				23. Hot and Cold Water	r available; adequate p	oressure, safe								nt, Prerequisite for O	peration	
					24. Required records av	vailable (shellstock tag	gs; parasite							30. Food Establishment P	ermit (Current/ insp s	ign posted)	
	•				destruction); Packaged 2	Food labeled								Posted			
	<u> </u>		ſ		25. Compliance with Va	with Approved Proce								Utensils, Eq	uipment, and Vendin		
					HACCP plan; Variance	obtained for specializ	zed							supplied, used	racinics. Accessible a	на ргорону	
					processing methods; ma		15		Ш					Equipped 2			
					Cons	sumer Advisory								32. Food and Non-food Cordesigned, constructed, and to	ised	e, properly	
			-		26. Posting of Consume	er Advisories: raw or i	under cooked		\vdash	-		-	-	Watch carts and 33. Warewashing Facilities	pans etc	used/	+
	/				foods (Disclosure/Remi Allergens on labels					~				Service sink or curb cleaning 200 ppm		useu/	
		_				nt) Violations Requ	ire Corrective	Action	Not	to Ex	cee	d 90) Da	ys or Next Inspection , Wh	ichever Comes First		
O U	I N	N O	N A	C O	Prevention of	of Food Contaminati	ion	R	O U		N O	N A	C O	Food	l Identification		R
T -				S	34. No Evidence of Inse	ect contamination, rod	lent/other		Т				S	41.Original container labeli	ng (Bulk Food)		
Ľ	\vdash				animals Fly in back p 35. Personal Cleanlines	rep		\square						•			
							couceo use	Щ						<u>_</u>	sical Facilities		
	'				36. Wiping Cloths; prop Using spray	-			1					42. Non-Food Contact surfa Floor cases			\perp
1					37. Environmental cont. See	tamination				/				43. Adequate ventilation an			
	1				38. Approved thawing r	method		П		/				44. Garbage and Refuse pro Watch	perly disposed; faciliti	es maintained	
						er Use of Utensils			1					45. Physical facilities instal See	led, maintained, and cl	ean	+
					39. Utensils, equipment	t, & linens; properly u			H		+			46. Toilet Facilities; proper	y constructed, supplied	d, and clean	+
	~				dried, & handled/ In us Stored clean wat	tch placement				'				Store			
					40. Single-service & sin	nala usa artialasi prop	1 / 1	. 7	1 1					47. Other Violations			
					and used	ngie-use articles, prop	erly stored							47. Other violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Pablo Deleon	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Matt 259 deli	Physical A	ddress:	City/State:		Page <u>2</u> of <u>2</u>					
Wall	viati 200 doii	1 00	TEMPERATURE OBSERVA								
-Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Location	Temp F					
Pizza	wall	39/41	Rotisserie unit	144	Sliced meat cold case						
	Deli islander		Wing unit	142	28/29/31						
39/	/40/ 37/34/39		Popcorn chicker	า 149	Hot unit						
Lunc	h meat grab n go	50's	Quick meal coole	r 30's	Wings / Mac n chees	Se 168/144					
	Roast beef	52	Rotisserie	39/38	Strips	147					
Tur	key in middle	48	Fried	39	Wif	-8					
Τι	urkey at end	44 /41	One chicken at	44/46	Wic	31					
	Chicken	55	Rotisserie in front are	a 149/166							
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO THE CONDITIONS OBSERVE	D AND					
	Checking dates daily										
02/w		igher ten	nps on end on rt - discard a	Il meats ir	n danger zone						
			and 39/42 on left - discarde								
	Also using tphc for co	rny dogs	and Chicken sandwich								
W/2	Avoid over stocking ch	icken tha	at was cooled down in cust	omer case	е						
2	One chicken at 44/46	pulled									
	Using spray bottles or	slicers	after cleaning to allow to a	r dry / aft	er each use						
Removing lunch meat from original Package and placing into a baggie and relaxing with a 6 c											
	New blast chiller used	to cool d	own hot holding foods that	were stor	red at required hot holding te	mps					
	Cooking from raw chic	ken wing	s - from frozen - also rotiss	erie are c	cooked from raw						
	Company policy for cooking is 165- to 175 and 180-190 F										
	Spray bottle 200'ppm										
	Hot water at hand sink	- 100 / 122 F									
	Hot water at three con	ıp - 110									
	Three comp sanitizer :	200 ppm	0 ppm								
45/37	Ice on floor in wif to ac	ldress als	so from ceiling								
	Keep an eye on flooring										
W	Keep an eye on use of paper under to go containers										
45	Fill small holes in walls	s where r	needed								
2	Maint called for lunch meat grab n go cooler										
								Received (signature)	See abov	⁄e	Print:
Inspected (signature)		ıtrick	Print:		Samples V N 4	llacted					
	•				Samples: Y N # co	llected					