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 10		20/2	21		Time in: 9:45	Time of <b>1:4</b>			FS 7		i					Est. Type Risk Category Rocery Med Page 1 of	_2
					ion: 1-Routine	2-Fo		Un I	3-Compla		_	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	)RI
Esta	blis	nmen	t Naı	ne				Cont	act/Owner l		1133	1111	sug	atio		* Number of Repeat Violations:  Vumber of Violations COS:	
Phys	sical	Add		,01	11000 IIIaiket 3330	Daker		est contr			Нос					se trap: Follow-up: Yes 7	//
Rusk		ompli	ance	Sta	atus: Out = not in co	mpliance	IN = in	n complia	nce N	$\mathbf{O} = \text{not } \mathbf{c}$		1/21 ved	N.	Na A = r		No $\square$ Applicable $COS = corrected on site                                   $	tch
Mark	the	appro	priat	e p	oints in the OUT box for	each num							box 1	for II	N, NC	O, NA, COS Mark an √in appropriate box for R  tive Action not to exceed 3 days	
Com		nce St		Ţ						R	_	ompl		e Sta	tus	Ţ	1
		O A				egrees Fa	hrenhe	eit)	ety	K	U		O	A	o s	<b>Employee Health</b>	
3					1. Proper cooling time a	and tempe	erature <b>nig</b>	ht ter	np			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
_					2. Proper Cold Holding				•							13. Proper use of restriction and exclusion; No discharge from	+
·				ľ	See							/				eyes, nose, and mouth Policy / post poster at hand sinks	
ı				9,	<ol><li>Proper Hot Holding t See</li></ol>	temperatu	re(135	5°F)								Preventing Contamination by Hands	
	·	/		L	4. Proper cooking time Logs	and temp	erature	е				/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating prod Hours)	cedure for	r hot h	olding (1	65°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )	
				<u> </u>	6. Time as a Public Hea Jsing for hot holding but	alth Contr	ol; pro	ocedures	& records	+						Gloves	+
	•			ı	Jsing for hot holding but	t also hot	holdin	ıg						1		Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	+
					Ар	proved S	ource							~		Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, and											Chamicala	
•					destruction Watch											Chemicals	
L					8. Food Received at pro  At receiving	oper temp	erature	е				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				ľ	Protection	Swam Ca		ination.				•				Water if needed  18. Toxic substances properly identified, stored and used	+
			Т		9. Food Separated & pro				g food			~				Watch	
ı					preparation, storage, dis											Water/ Plumbing	
·					10. Food contact surfact Sanitized at <u>200</u>				aned and			/				19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of	of returne	d, prev	iously s	erved or							City approved  20. Approved Sewage/Wastewater Disposal System, proper	+
	·				reconditioned							~				disposal	
		N N	C		Pri	ority Fo	ounda	ation It	tems (2 Po	R R	0	I	N	N	Cor		
U T	N	O A	S		Demonstration 21. Person in charge pre						U T	N	0	A	o s		
ı					and perform duties/ Cer 5							~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
ı	/			T	22. Food Handler/ no ur	nauthoriz	ed pers	sons/ per	rsonnel			~	1			28. Proper Date Marking and disposition 6 days on sticker	$\dagger$
					Safe Water, Reco			Food Pa	ıckage			./			,	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	$\top$
1	4		1		23. Hot and Cold Water	Labelin	_	uate pre	ccure cafe							Digital	
·					24. Required records av					+		I	<u> </u>	I		Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )	_
		~			destruction); Packaged			yen mgs,	parasite			~				Posted	
					Conformance v 25. Compliance with V									1		Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		V			HACCP plan; Variance processing methods; ma	obtained	for sp	ecialized				/				supplied, used	
						sumer A										32. Food and Non-food Contact surfaces cleanable, properly	$\downarrow$
					Con	Julier 11		J			2					designed, constructed, and used See	
			Τ		26. Posting of Consume foods (Disclosure/Remi							/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	T
				L	,					. 1 -4:	<b>N</b> 7-4	4- 7	7	- 1 0	0 D.		╧
		N N O A		I	Prevention			•		R	OU	_	N O	_	C O		
T	.,		s		34. No Evidence of Inse						Ť	- '	<u> </u>		Š		+
4			+		animals 35. Personal Cleanlines	ss/eating,	drinkir	ng or tob	acco use				_	<u> </u>		Dhysical Facilities	+
1				Ι.	35. Personal Cleanlines <b>See</b> 36. Wiping Cloths; prop	perly used	1 and s	stored		+	4					Physical Facilities  42. Non-Food Contact surfaces clean	+
1	1				In Sani bucket	200				H	1	مہ				43. Adequate ventilation and lighting; designated areas used	+
+	+		+		37. Environmental cont <b>See</b> 38. Approved thawing 1					H		•				Watch in units 44. Garbage and Refuse properly disposed; facilities maintained	+
	ı	_					¥1.	.,				•				Watch 45. Physical facilities installed, maintained, and clean	+
T	T			1	Prope 39. Utensils, equipment	er Use of			d, stored.		1					See  46. Toilet Facilities; properly constructed, supplied, and clean	+
1					dried, & handled/ In us See						W	4				See grocery	
					40. Single-service & sir and used	ngle-use a	rticles	; properl	ly stored			/				47. Other Violations	1
•				1									1	l			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Bakery 36/3 42 Grab r Emp	end cap cooler  y customer case  37/38/40/42  Deli island  2/36/35/37  In go hot holding  pty surfaces  AN INSPECTION OF YOUR EST  NOTED BELOW: all temps F  No self service for pas  Labeling for pies - dor  Product surface on ede  Watch stocking in shelving as in  Fried chicken 44-45-43	187-224  OB TABLISHME  tries - all n't indicat	Prepackaged	Temp F  a  I  S  a  39/40  n  IVE ACTION	Quick meals  BulkMeat case  Steam table empty ambient  136-198  Wic  Cheese / chicken  Wif	39 40/37 -2									
Pizza ei Bakery 36/3 42 Grab r Emp  Item Number Num	end cap cooler  y customer case  37/38/40/42  Deli island  2/36/35/37  In go hot holding  pty surfaces  AN INSPECTION OF YOUR EST  NOTED BELOW: all temps F  No self service for pas  Labeling for pies - dor  Product surface on ede  Watch stocking in shelving as in  Fried chicken 44-45-43	34/39  187-224  OB TABLISHME  tries - all n't indicat	Rotisserie chicken are 167-179 interna Grab n go deli mea 35/36/38/39 Salad wall case 35/36/37 Cooked/ cooled rotisserie chick 42/44/43/fried chicke SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTER Prepackaged	a   S   S   S   S   S   S   S   S   S	Quick meals BulkMeat case Steam table empty ambient 136-198 Wic Cheese / chicken Wif	30's 30's 39 40/37									
Bakery 36/3 42 Grab r Emp	y customer case 37/38/40/42 Deli island 2/36/35/37 n go hot holding pty surfaces  AN INSPECTION OF YOUR ES NOTED BELOW: all temps F No self service for pas Labeling for pies - dor Product surface on ed Watch stocking in shelving as serviced chicken 44-45-43	187-224  OB TABLISHME  tries - all n't indicat	167-179 internations of the second of the se	s and a second s	BulkMeat case Steam table empty ambient 136-198 Wic Cheese / chicken Wif	30's 39 40/3'									
36/3  Grab r  Emp  Item Number  Number  Number  L  W F W 02 F 32 H U	37/38/40/42 Deli island 2/36/35/37 n go hot holding pty surfaces  AN INSPECTION OF YOUR EST NOTED BELOW: all temps F No self service for pas Labeling for pies - dor Product surface on ede Watch stocking in shelving as to	OB TABLISHME tries - all n't indicat	Grab n go deli mea:  35/36/38/39  Salad wall case 35/36/37  Cooked/ cooled rotisserie chick 42/44/43/fried chicke ESERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTENT Prepackaged	s en 39/40 n	Steam table empty ambient 136-198 Wic Cheese / chicken Wif	39 40/37 -2									
Grab r Emp  Item Number  Number  Number  L W F W 02 F 32 H U U	Deli island 2/36/35/37  In go hot holding Pty surfaces  AN INSPECTION OF YOUR EST NOTED BELOW: all temps F No self service for pass Labeling for pies - dor Product surface on ede Watch stocking in shelving as a service for pass Fried chicken 44-45-43	OB TABLISHME tries - all n't indicat	35/36/38/39 Salad wall case 35/36/37 Cooked/ cooled rotisserie chick 42/44/43/fried chicke ESERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTENT Prepackaged	9 39/40 n (VE ACTION	136-198 Wic Cheese / chicken Wif	39 40/37 -2									
Item Number Number Number P Number Number N Numb	2/36/35/37  n go hot holding pty surfaces  AN INSPECTION OF YOUR ES NOTED BELOW: all temps F  No self service for pas Labeling for pies - dor Product surface on ed Watch stocking in shelving as f Fried chicken 44-45-43	OB TABLISHME tries - all n't indicat	Salad wall case 35/36/37  Cooked/ cooled rotisserie chick 42/44/43/fried chicke SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTENT Prepackaged	an 39/40	Wic Cheese / chicken Wif	40/3									
Item Number Numb	n go hot holding  pty surfaces  AN INSPECTION OF YOUR EST NOTED BELOW: all temps F  No self service for pas Labeling for pies - dor Product surface on education watch stocking in shelving as the sto	OB TABLISHME tries - all n't indicat	35/36/37 Cooked/ cooled rotisserie chicked 42/44/43/fried chicked SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTENT Prepackaged	an 39/40	Cheese / chicken Wif	40/3									
Item Number  N	AN INSPECTION OF YOUR ESS NOTED BELOW: all temps F No self service for pass Labeling for pies - dor Product surface on edgwatch stocking in shelving as for Fried chicken 44-45-43	OB TABLISHME tries - all n't indicat	Cooked/ cooled rotisserie chicked 42/44/43/fried chicked SERVATIONS AND CORRECT CONT HAS BEEN MADE. YOUR ATTENT Prepackaged	NE ACTION	Wif	-2									
Item Number  N	AN INSPECTION OF YOUR EST NOTED BELOW: all temps F  No self service for pas  Labeling for pies - dor  Product surface on edu  Watch stocking in shelving as for the product of the product	OB TABLISHME tries - all n't indicat	42/44/43/fried chicked servations and correct on that been made, your attended the prepackaged	NE ACTION	NS										
Item Number  N	AN INSPECTION OF YOUR EST NOTED BELOW: all temps F  No self service for pas  Labeling for pies - dor  Product surface on edu  Watch stocking in shelving as for the product of the product	rablishme tries - all n't indicat	SERVATIONS AND CORRECT ON THAS BEEN MADE. YOUR ATTENT  Prepackaged	IVE ACTION		ND									
Number  Number	NOTED BELOW: all temps F  No self service for pas  Labeling for pies - dor  Product surface on ed  Watch stocking in shelving as to  Fried chicken 44-45-43	rablishme tries - all n't indicat	ent has been made. Your atter Prepackaged			ND ND									
Number  Number	NOTED BELOW: all temps F  No self service for pas  Labeling for pies - dor  Product surface on ed  Watch stocking in shelving as to  Fried chicken 44-45-43	tries - all n't indicat	Prepackaged	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND									
W F W V 02 F 32 Y H	No self service for pas Labeling for pies - dor Product surface on ed Watch stocking in shelving as t Fried chicken 44-45-43	n't indicat	<u> </u>												
U F W V V V V V V V V V V V V V V V V V V	Labeling for pies - dor Product surface on ed Watch stocking in shelving as t Fried chicken 44-45-43	n't indicat	<u> </u>	No self service for pastries - allPrepackaged											
W F W V 02 F 32 Y F U U	Product surface on education of the Match stocking in shelving as formal Fried chicken 44-45-43		io arrytining about ronngora	Labeling for pies - don't indicate anything about refrigeration - therefore not needed?											
W v 02 F 32 Y F U	Watch stocking in shelving as t Fried chicken 44-45-43	ge of sile	Product surface on edge of shelf is high but surface behind is 35 F												
02 F 32 Y F	Fried chicken 44-45-43	Watch stocking in shelving as those containers that are closest to the lighting are warmer in those areas but product packaging be													
32 \\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \															
H U	Fried chicken 44-45-43 from yesterday - pulled two packages  Yellow cart?? When will it be replaced?														
U	Yellow cart?? When will it be replaced?  Hot water at 131 F watch														
ι	Hot water at 131 F watch Using tphc for items in grab n go hot case - nothing over 4 hrs but also temp control														
	Using tem label for opened meats - exp date is in large letters at top														
	Not frying today and filter pump not working														
Ç	Sani buckets -200 ppm														
	Replace wire racks where needed														
	•														
	Fill small holes in walls -behind sink 3 comp  Discard old scrub brushes etc near three comp														
-	Sink sanitizer 200 ppm														
	Reminder to always use commercial grade equipment Ex crock pots on shelf														
	Store in employee meals low in wic  Condensation in wif is frozen on boxes and also on bags of food - to address ASAP														
	(Discard any exposed food)														
\	עוסטפען וויטען														
Received by	y: •		Print:		Title: Person In Charge/ Owner										
(signature)	See abov Kelly Kirkpa	'e													
Inspected b	by:		Print:												
(signature)	アッリンンジルカッ	ıtrick	$ \sqrt{RS} $		Samples: Y N # collect										