2nd Followup \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
	Vomit clean up
	Employee health

	13				Time out: 11:29		FS 0	002	232				_		Handlers 13	3 CFM	Page 1	
Estab <b>Wen</b>	olish dy'	nent s 22	Nan 48	tion: 1-Routine e:	2-Follow U	Conta Wks	3-Compla act/Owner I		4-	Inve	estiga	atior	1	5-CO/Cons Number of Number of	struction of Repeat Viol of Violations (	6-Other ations: COS:	9/91	
	2545 ridge road Ecolab					est contro	03/2023		Ho 10/2	od 2023				e trap : 3 1000/ waste is Mahoney /	inside and outside	Follow-up: Yes No PiC	3/31	//\
Mark	Co the a	mplia approp	nce S oriate	Status: Out = not in compoints in the OUT box for e	each numbered i	item	Mark		eckm	ark in	appı	opria	ate bo	ox for IN, NO, NA	, COS Ma	site <b>R</b> = repeat vio	olation W= V te box for R	Vatch
Comp	olian	ce Sta	tus	Prior	rity Items (3	Points)	) violations	Requi	_	n <i>med</i> ompl				tive Action not to	exceed 3 da	ıys		
O I U N T	N N C Time and Temperature for Food Safety						R		U N O A		C O S		Employee Health			R		
	,	•		1. Proper cooling time ar	nd temperature					/				12. Managemen knowledge, resp		yees and conditional and reporting	employees;	
	_			2. Proper Cold Holding to	temperature(41	°F/ 45°F)	)		-							and exclusion; No dis	scharge from	
				See	amnaratura(125	(OE)			W					eyes, nose, and Employee po		t all hand sinks /	emailed aga	iin
~				3. Proper Hot Holding to See turn on and I allow to 4. Proper cooking time a												ntamination by Har		
-				See  5. Proper reheating proce			65°F in 2			~						h ready to eat foods of		
	/			Hours)							<b>'</b>					lowed (APPROVED		
V				6. Time as a Public Heal	lth Control; pro	cedures	& records									ceptible Populations		
				Арр	oroved Source							/		16. Pasteurized Pasteurized egg		rohibited food not of equired	fered	
_				7. Food and ice obtained good condition, safe, and											C	Chemicals		
				destruction Sigma  8. Food Received at prop	ner temperature	3				T				17 Food additiv	ves: approved	and properly stored;	Washing Fruit	ts
V				At receiving	por tomporator					~				& Vegetables Water on		and properly stored,	vvuoning 1 run	
				Protection	from Contami	ination				<b>/</b>						y identified, stored ar	nd used	
V				<ol><li>Food Separated &amp; pro preparation, storage, disp</li></ol>			g food								Wate	er/ Plumbing		
V				10. Food contact surface Sanitized at150 p	es and Returnab opm/temperatur	oles ; Clea	aned and			~				backflow device	e .	rce; Plumbing instal	led; proper	
	~	,		11. Proper disposition of reconditioned Disca	f returned, prev	iously se				~				City appr 20. Approved S disposal	ewage/Waste	water Disposal Syste	em, proper	
							ems (2 Po	_						rrective Action w	vithin 10 day	S		
O I N	I O		C O S	Demonstration	of Knowledge	/ Personi	nel	R	O U T	N	N O	N A	C O S	Food	l Temperatu	re Control/ Identific	cation	R
V				21. Person in charge pres and perform duties/ Cert						/				27. Proper cooli Maintain Produ		sed; Equipment Ade	equate to	
V	•			3 22. Food Handler/ no una 13	authorized pers	sons/ pers	sonnel			~				28. Proper Date Good	Marking and	disposition		
<u> </u>				Safe Water, Record	dkeeping and Labeling	Food Pa	ckage			~				29. Thermometer Thermal test str		accurate, and calibra	ted; Chemical/	
V	1			23. Hot and Cold Water See 46	available; adeq	quate pres	ssure, safe								Requirement	t, Prerequisite for O	peration	
V				24. Required records avadestruction); Packaged F		ock tags; j	parasite			~				30. Food Estab	lishment Per	mit/Inspection Curr	rent/ insp poste	ed
				Conformance w												ipment, and Vendin		
·				25. Compliance with Variance of processing methods; man	obtained for sp	ecialized	ess, and		2					supplied, used See	andwasning 12	acilities: Accessible a	ind property	
1				Const	umer Advisory	y			V	V				designed, constr	ructed, and us	act surfaces cleanableed of containers		
V				26. Posting of Consumer foods (Disclosure/Remin Cooking to required /	nder/Buffet Plat	te)/ Aller	gen Label			~				33. Warewashin	ng Facilities; i	nstalled, maintained, facility provided		
0 1		- N		Core Items (1 Point					_	_	_	_			ection , Whic	hever Comes First		- D
O I U N T		A	C O S	Prevention of	of Food Contain	nination		R	O U T	N	N O	N A	C O S		Food	Identification		R
1				34. No Evidence of Insec animals See							/			41.Original con	tainer labeling	g (Bulk Food)		
•	1			35. Personal Cleanliness	<u> </u>		acco use							42 Nr. E. 15		ical Facilities		
•				36. Wiping Cloths; prope	•	tored			1					42. Non-Food C See			arass ves 4	
1				37. Environmental conta <b>See</b>	unination					~				•		lighting; designated		
<u></u>				38. Approved thawing m Slacking	nethod					~				Watch		erly disposed; facilit		
ı				•	r Use of Utensi		1		1					See		d, maintained, and c		
1				39. Utensils, equipment, dried, & handled/ In use See	e utensils; prope	erly used			1					Hot wate	er	constructed, supplie	a, and clean	
1				40. Single-service & sing and used <b>See</b>	gle-use articles	; properly	y stored			~				47. Other Viola	tions			

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Signature David Haley	Print:	Title: Person In Charge/ Owner
David Halcy		
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

						_				
	ment Name: dy's 2248	Physical A	ddress: Ridge road	City/State: Rockwal		2 of 2				
VVOIR	ay 0 22 10	20401	TEMPERATURE OBSERVA		.   1 0 0002022					
Item/Loc	eation	Тетр	Item/Location	Temp	Item/Location	Temp				
	erve unit DT	40	Hot drawers		Frosty pumpkin	39				
	ew DT cooler	39	Chicken / diced	173/180	Chili steam table	144				
	d top side DT	40/40	ColdHolding burgers		Wic	36.8				
	atoes / lettuce	40/40	Ambient	39	Tomatoes	37				
	Inder heath		Hot holding mea		Chasses	40				
	gets Hot holding		Potatoes drawe		Cheese	38				
	Cheese well nburger cooked	137 158	Upright freeezer Salad cooler	-11	Wif	-9				
Hall	iburger cooked			VE ACTION	Jo					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps taken in	TABLISHME	SERVATIONS AND CORRECTION HAS BEEN MADE. YOUR ATTEN		NS CTED TO THE CONDITIONS OBSERVED AT	ND				
Wcos	Watch food storage ur	nder new	condiment station near tra	sh can						
46	Watch food storage under new condiment station near trash can  Need to increase hot water at hand sink in women's room faucet and add more pressure									
46	Need towels in mens room / also need to add more hot water / sealPipe penetration under hand sink									
31	Hot water at hand sink	< 107 / to	be equipped with soap an	d towels						
42/45	General cleaning need	ded unde	r behind and around equip	nent						
	Hot water at hand sink	in back	118 / and 3 comp							
40	Avoid use of cardboar	d on grill								
42/45	To clean under behind	and arou	und equipment							
37	Condensation issue in	side free	zer new / all items covered							
45	To clean drains where	needed /	under ice machine							
	Sanitizer in sink and b	ucket 15	0 pom							
39/cos	Watch low hanging ute	ensils nea	ar sprayer							
47	Best to hang mop to d	rain over	mop sink							
37	Frost on door into free	zer still t	o address							
34	To address small gap	at back d	oor							
	Gloves used to touch	rte foods								
	Waste grease from hamburger grill is placed into outside waste oilContainer									
	Need pics of hot wate	1 111 165110	00111:::							
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner	•				
Inspected (signature)	•	ctríck	Print:							
	recovy rour repu		1-0		Samples: Y N # collecte	ed				