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

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	hysica dge re		ıdre	ss:			Pest con Ecolab 04	1/04/2022		Ho 03/2			Ted		e trap :		Follow-up: Yes V	1 . 5, 52	
M					Status: Out = not in co points in the OUT box for	ompliance I	N = in compli	iance N	NO = not						plicable COS = co	orrected on s		iolation W- Wat	tch
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U T		0	A	o S	(F = d)	legrees Fah	nrenheit)	исту		U T		0		o S			oyee Health		
					1. Proper cooling time a	and temper	rature								Management, for knowledge, response		•	al employees;	
-		_			2. Proper Cold Holding	g temperatu	ıre(41°F/ 45°	°F)							13. Proper use of re	striction ar	nd exclusion; No di	scharge from	
w					See 27	- I	`	,		W					eyes, nose, and mo Poster now re	uth		C	
3				/	3. Proper Hot Holding t Chicken under lights - dis	temperatur scarded / dr	re(135°F) rawers on rt a	re borderline									ntamination by Ha	nds	
F	~			_	4. Proper cooking time Chicken 185						/				14. Hands cleaned	and proper	rly washed/ Gloves	used properly	
					5. Proper reheating prod			(165°F in 2							15. No bare hand co				
		/			Hours)										alternate method pro Gloves used	operly foll	owed (APPROVE	D Y _. .N _. .)	
w					6. Time as a Public Hea Using today at cold top u	alth Contro unit as unit	ol; procedure t is frozen up	s & records see 27							Hi	ghly Susce	eptible Population	s	
					Am	proved So	nurce								16. Pasteurized food Pasteurized eggs us	/ I		ffered	
					•			Fo : 4.							Cooking to w				\perp
	~				7. Food and ice obtaine good condition, safe, ar destruction											CI	hemicals		
					8. Food Received at pro	oper tempe	erature								17. Food additives;	approved a	and properly stored	; Washing Fruits	
					To check						~				& Vegetables Water only				
					Protection	n from Co	ntamination	ı			~				18. Toxic substance Watch storage		identified, stored a	and used	
	/				9. Food Separated & pr preparation, storage, dis			ing food									r/ Plumbing		
٧	~				10. Food contact surfact Sanitized at 200	ces and Ret	turnables ; Cleerature Cle	leaned and		3					19. Water from app backflow device Hot water le		-		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Sharon Brown	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: dy's	Physical A Ridge		City/State: Rockwa		ige <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	ΓΙΟΝS						
Item/Loc	cation	Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp 1				
Wic			Cold top unit ambier	t 38	Frosty choco	39				
Ton	natoes / meat	36/38	Cut tomatoes / cut lettuc	e 40/40	Chili	185				
	Chili meat	38	Set up overstocking cold top for lunch pre	ер	Upright salad case					
Hot ch	ili meat in steam table	Not ready	Underneath lettuce	/ 40 /40	010411101	37				
Ν	Meat cooler	32	Fries cooler	38	Frosty vanilla	32				
Using	for eggs on top this am	44	Cooked chicken in container under ligh	ts 103						
Up	oright freezer	0.4	Hot drawers	183						
C ł	neese sauce	154	Hot drawers	135	Eggs / sausage / chicke	n 125/135/168				
			SERVATIONS AND CORRECTI	VE ACTION						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ <mark>IS DIRE</mark>	ECTED TO THE CONDITIONS OBSERVED	AND				
W	Watch clean out caps	on sidew	alk and keep securely in pl	ace						
W	Keep an eye on area b	pehind du	ımpster enclosure - stash	and stanc	ding water after rain					
	Hot water at hand sink	105 -slo	w draining sink to address	/ 127 in re	estrooms					
34	To address gap at bot	tom of ba	ack door							
42/45 /32	Minor cleaning of shelvir	ng up und	er as well innwic / some still r	usty to add	dress / watch eggs weight on bot	tom shelf				
42/45	General cleaning under									
39			stored - avoid storing in ca	dboard b	oox on frozen beans					
37	- ·		n outside of freezer door W							
19/45					holes in walls around mop sir	nk				
45	Repair trim piece of FI	RP under	hot water heater - mentio	ned for C	0					
45	Clean floor drains where needed									
	Eggs placed on top of meat cooler are removed and new pan replaced with meat after breakfast									
	Still using two staff for raw cooking and sandwich prepping of rte foods									
	Front hot water at hand sink 100 - remodelWill repair the faucets									
	Under counter coolers could benefit from additional lighting									
42/45	-									
	Not using drive thru cooler									
40	Watch placement of pa	aper towe	els over cups etc							
27	Large block of ice on fan box in cold top unit that is melting and dripping causing standing water cooler/ to remove all items in this unit inside									
	Area to rt is colder than left so will only store on rt side until repaired A for 4 hrs only									
	For today only use for	4 hrs - fo	ood tenps okay as from wic	this morn	ning. / plans to pull from wic					
			· · · · · · · · · · · · · · · · · · ·		be used within 4 hrs by 2:00 p	m				
45	Clean air vents where needed in prep area									
	Maint issues to be addressed in remodel									
	Restrooms should be part of remodel.									
	Plan for remodel - which will address leaky faucets and finishes repairs etc									
Received (signature)	d by: Print: Title: Person In Charge/ Owner									
Inspected	d by:		Print:							
(signature)	Kelly kírkpa	ıtrick	$\langle RS $		Compley V M #11	ected				
	6 (Revised 09-2015)				Samples: Y N # colle	A I CU				