## Followup Inspection Fee of \$50.00 after First Followup

## Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
ママ	Vomit clean up
اكا	Employee health

City of Rockwall

6/28/23 1:42			5:03		0004	<sup>#</sup> 097					<b>4</b>	4	Page <u>1</u> of <u>2</u>			
					tion: 1-Routine	2-Follow Up			4-	Inve	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCORE
	tabli Gol		nent	Nan	ne:		Contact/Own Rich LeMie							Number of Repeat Viole ✓ Number of Violations C	ations: COS:	22/78/0
			Addre Rd i		5, Rockwall, TX 75087	Pes NEE	t control :		Ho N/A			Gr Fat	rease boy	e trap :/ waste oil	Follow-up: Yes	22//0/0
					Status: Out = not in co	mpliance IN = in c	compliance	NO = not						plicable COS = corrected on	site <b>R</b> = repeat vio	olation W= Watch
Ma	rk t	he ap	pprop	riate	points in the OUT box for	each numbered ite	em Ma							ox for IN, NO, NA, COS Maive Action not to exceed 3 da		e box for R
О	Î	N		С	Time and Ten	perature for Fo	od Safety	R	О		N	N	С	_		R
U T	N	(F = degrees Fahrenheit)  1. Proper cooling time and temperature					U T		0	A	o s	Employee Health  12. Management, food employees and conditional employees;				
		~			1. Froper cooming time a	and temperature				~				knowledge, responsibilities, a	•	employees,
(1					2. Proper Cold Holding	temperature(41°1	F/ 45°F)			~				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No disc	charge from
)					See  3. Proper Hot Holding t	emperature(135°	F)							Poster above paper		
		<b>/</b>			4. Proper cooking time									14. Hands cleaned and prope	ntamination by Han	
		<b>/</b>			5. Proper reheating prod	-	lding (165°F in 2	2		~			-	Gloves in use  15. No bare hand contact with	•	
		<b>'</b>			Hours)	occure for not not	umg (100 1 m			~				alternate method properly fol		
		<b>'</b>			6. Time as a Public Hea	alth Control; proce	edures & record	ds						Highly Susc	ceptible Populations	
					Ap	proved Source				~				16. Pasteurized foods used; p. Pasteurized eggs used when r		fered
					7. Food and ice obtaine		source; Food in							- and and a second when required		
	~				good condition, safe, and destruction US Food	d unadulterated;	parasite						Chemicals			
					8. Food Received at pro		1111							17. Food additives; approved	and properly stored;	Washing Fruits
	~				Checked on deli	very				~				& Vegetables Water		
						from Contamin				~				18. Toxic substances properly	y identified, stored an	d used
3					<ol><li>Food Separated &amp; pr preparation, storage, dis</li></ol>									Wate	er/ Plumbing	
١,					See 10. Food contact surfac									19. Water from approved sou	rce; Plumbing install	ed; proper
W					Sanitized at			2		~				backflow device City approved		
	~				11. Proper disposition of reconditioned <b>Disc</b>	of returned, previo	ediately			~				20. Approved Sewage/Waster disposal	water Disposal Syster	m, proper
								Points)	_				Cor	rective Action within 10 day	rs .	
О	I	N	N	C	Demonstration	of Knowledge/	Personnel	R	U	N	N O	N A	C O	Food Temperatur	re Control/ Identific	R
Ŭ	N	0	A	S	201101150110101	or ranowaeage,							S			ation
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Jazmine Akin	Print: Jazmine Akin	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishn X Gol	ment Name: <b>f</b>	Physical A	ddress: Ci Ridge Rd #115 R	ty/State: Rockwal	l, Tx	License/Permit # Page 2 o			
			TEMPERATURE OBSERVATI						
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca		Temp		
WIC am		32	Glass door fridge	44	Tomato salsa		35		
V	Whole tom	37	Conven Oven	399	C	34			
	Romaine	37	Fry Oil	300	3 Do	34			
0)	Spring mix	41	Cold top		Milk	41			
	WIF HTT	8	Slice cheese	34	Ва	1			
Upr	right Freezer	7	Mayo	34					
	Items HTT		Pizza sauce	32					
			Queso	31					
		OF	SERVATIONS AND CORRECTIVE	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENTION			HE CONDITIONS OBSERVED A	ND		
	Restrooms equipped N								
W			sink and surface cleaner sar	nitizer un	able to t	est sani			
32	·		food grade, replace with buck						
39			store scoops with handles up						
34COS	•		p nsf container. W R S scoop		ef contai	ner			
42	Clean ss shelf above 3		•	o ana ne	or correan				
32/37	WIC Ceiling leaking wa								
32/42			ns of rust as well as need to	be clear	ned				
37	WIC ice buildup on eva								
W	Handsinks equipped, 1	102, 104	need poster on rear handsink	<b>(</b>					
37	WIF ice on floor, froze	n water o	lroplets on ceiling, ice formir	ng on fre	on/pow	er lines			
28/9	Need dates for open it	ems in W	/IC, romaine needs to be stor	red in ns	f approv	ed container if bag is to	orn		
39/40	Need to store plates, b	owls, rar	nicans etc, disposable conta	iners inv	erted of	covered			
47	Bottom shelf racks ne	ed to be	6in above floor						
	Using gloves and blac	k digital t	hermo						
39	Utensils need to be sto	ored with	handle in up position						
42	Cold top unit, bottom	needs to	be cleaned						
	Bar handsink equipped	d 120							
42	Speedwells need to be	cleaned							
47	Need to secure CO2 to	anks to w	all in bar						
2	Glass door refrigerato	r amb ter	np 46 all tcs food discarded	immedia	ately				
33	Dishwashers unable to	confirm	sani, need test strips onsite						
!!!!	Need licensed pest control company as needed								
45	Seal golf ball size holes in wall behind bay 5								
W	Discuss label on milk	open date	e plus 6 days determines dis	card dat	e				
Received (signature)		e	See abo	ve		Title: Person In Charge/ Owner			
Inspected (signature)	See abov	'e	Print: Richard	Hill		Samples: Y N # collecte	ed		