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 omit clean up
omit clean up
mnlovee health

	ite:	77	7/9	1		ne out:		cense/Per							Est. Type	Risk Category	Page 1 of 2
07/07/21 12:59 1:42 Fs 84							_	4-:	4-Investigation				5-CO/Construction	6-Other	TOTAL/SCORE		
Es	tabli	shm	nent	Nan	ne:		Contact/C					~8-			★ Number of Repeat Viol ✓ Number of Violations	lations:	
_	ysica				8337 North		CVS t control :			Но	od		G	rease	e trap :	Follow-up: Yes	8/92/A
North Rockwall Terminix							Na			Na	1	No 🗹					
Ma	urk th	Com ne ap	iplia i oprop	riate	points in the OUT box for each	numbered ite	m	Mark X		ropri	ate bo	ox fo	r IN,	NO,		ark an \mathbf{R} = repeat vio	olation W-Watch e box for R
Co	mpli	ance	e Sta	ns	Priority	Items (3 P	Points) via	olations I	Requir	_	nmea				ive Action not to exceed 3 do	ays	
O U	I N	N O	N A	C	Time and Tempera				R	O U	I N	N O	N A	C	Emp	oloyee Health	
Т				S	1. Proper cooling time and to	s Fahrenheit)			T				S	12. Management, food emplo	oyees and conditional	employees;
	(/									/			knowledge, responsibilities, and reporting			
	/				2. Proper Cold Holding temp See	perature(41°F	F/ 45°F)				/				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from
					3. Proper Hot Holding tempe	erature(135°F	7)								Policy company		
			•		4. Proper cooking time and to										Preventing Co	ontamination by Har	
			~			•	4: (1650T	7:- 2			/						1 1 7
			/		5. Proper reheating procedur Hours)	e for not noic	aing (165°F	1 in 2					/		No bare hand contact wit alternate method properly for		
			/		6. Time as a Public Health C	Control; proce	edures & re	ecords							Highly Sus	ceptible Populations	
															16. Pasteurized foods used; p		
					Approve	ed Source							•		Pasteurized eggs used when	required	
					7. Food and ice obtained from good condition, safe, and una			d in									
3				V	destruction See baby for	ormula									•	Chemicals	
	/				8. Food Received at proper to	emperature							/		17. Food additives; approved & Vegetables	l and properly stored;	Washing Fruits
					To check										18. Toxic substances properl	v identified stored an	id used
					Protection from 9. Food Separated & protected			vd.							To. Toxic substances properi	y Identified, stored an	id discd
	~				preparation, storage, display,		during 100	Ad							Wat	er/ Plumbing	
	/				10. Food contact surfaces and Sanitized at Na ppm/		es; Cleaned	and			/				19. Water from approved sou backflow device City	urce; Plumbing install	ed; proper
			/		11. Proper disposition of return reconditioned	ırned, previo	usly served	l or			/				20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper
					Priority	y Foundati	ion Items	_				_			rrective Action within 10 day	VS	
O U T	I N	N O	N A	C O S	Demonstration of K	Knowledge/ I	Personnel		R	O U T	N	N O	N A	C O S	Food Temperatu	re Control/ Identific	eation
1	/			3	21. Person in charge present, and perform duties/ Certified					_1	/			. 5	27. Proper cooling method u Maintain Product Temperatu		quate to
	/				Pp 22. Food Handler/ no unauth Pp	orized person	ns/ personn	iel					/		28. Proper Date Marking and	l disposition	
					Safe Water, Recordkee	ening and F	ood Packas	ge							29. Thermometers provided,	accurate, and calibrat	ed; Chemical/
					Lab	oeling				2	Thermal test strips Need one for naked juice unit						
	~				23. Hot and Cold Water avai 110	_	_								Permit Requiremen	t, Prerequisite for O	peration
24. Required records available (shellstock tags; parasite 30. Food Establishm				30. Food Establishment Pe		ign posted)											
					Conformance with A		roodures								Posted need 202	∠ I ipment, and Vendin	ıa.
					25. Compliance with Variance	ce, Specialize	ed Process,	and							31. Adequate handwashing f		
			/		HACCP plan; Variance obta processing methods; manufa						/				supplied, used		
					Consume	er Advisory					/				32. Food and Non-food Cont designed, constructed, and us		e, properly
			/		26. Posting of Consumer Ad foods (Disclosure/Reminder/								/		33. Warewashing Facilities; Service sink or curb cleaning		used/
					Core Items (1 Point) V	iolations R	eauire Cor	rrective A	ction	Not	to F	xcee	ed 90) Da	ys or Next Inspection , Whi	chever Comes First	
O U	I N	N O	N A	C O	Prevention of Fo				R	OU	I	N O	N A	CO		Identification	
T				Š	34. No Evidence of Insect co			er		T				Š	41.Original container labelin		
W					animals Avoid attracting with she 35. Personal Cleanliness/eati	lving and storag	ge in back roo	m etc	\dashv				~		-		
_	•				36. Wiping Cloths; properly				\dashv						Phys 42. Non-Food Contact surfac	sical Facilities	
	'				Using Lysol wipes 37. Environmental contamin	s for tou	ched		4	1	<u> </u>				See		areas used
		/							_		/				43. Adequate ventilation and		
	38. Approved thawing method								/				44. Garbage and Refuse prop Watch				
					•	e of Utensils				1					45. Physical facilities installe See		
					39. Utensils, equipment, & li dried, & handled/ In use ute			ored,			/				46. Toilet Facilities; properly	constructed, supplied	d, and clean
	·				40. Single-service & single-t and used		-	ored	\dashv	1					47. Other Violations See attached		
	Ĭ														Jos allached		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Johnny Fortenberry	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish:	ment Name: 3337	Physical A	Address: Goliad	City/State: Rockwa	License/Permit # Fs 8424	Page <u>2</u> of <u>2</u>
			TEMPERATUR	E OBSERVATIONS		
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I
Tcs cc	olers					
	Milk	39				
В	ottle coolers	35				
34	/38/34/32/40					
		_				
ice	cream freezer	-9				
F	rozen food	-21				
	Ice inside					
T.				CORRECTIVE ACTIO		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHM	ENT HAS BEEN MADE.	YOUR ATTENTION IS DIRE	ECTED TO THE CONDITIONS OBS	SERVED AND
	Watch for dented cans	 S				
42	Clean spills in milk co					
42	Clean fan guards and		and interiors of c	coolers where need	ed various	
07	Watch dates on baby					
	Hot water in restroom		<u> </u>			
	Paper towels not requ		estrooms - push o	pen doors from insi	ide out	
45	Back room to clean flo		•			
47	Shelving is tooo close					
	<u> </u>		<u> </u>			
Received	by:		Print:		Title: Person In Char	rge/ Owner
(signature)	See abov	/e				
Inspected			Print:			
(signature)	Kelly kírkpo	utríck	VRS		0 1 37 37	# 11
	- 1				Samples: Y N	# collected