Follow-up fee of \$50.00 is required after 1st Retail Food Establishment Inspection Report Image: First aid kit Followup City of Rockwall Image: Vomit clean up Employee health											3							
	Date: Time in: Time out: License/Pe 05/31/2023 9:14 11:19 Fs 00								94	ŀ7				Food Managers Food Handlers 4 All Page <u>1</u> of <u>2</u>	_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							20	4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	TOTAL/SCORE			
	Establishment Name: Contact/Owner Na Fable and fire provisions Colman							Name:	ne:					✓ Number of Violations COS:	15/85/B			
Physical Address: Pest control : 104 San Jacinto Terminix 05/10/2023												se trap / waste oil : Follow-up: Yes V by/500/0206/2023 No	C					
Compliance Status: Out = not in compliance IN = in compliance NO							= not observed NA = not applica in appropriate box for IN , NO , NA											
Mark the appropriate points in the OUT box for each numbered item Mark √ in Priority Items (3 Points) violations Requ																		
C O U	I N N C Time and Temperature for Food Safety Tim					R	C O U		lianc N O		C C		R					
Т			А	s	(F = de 1. Proper cooling time a		T			<u>а</u>	s	12. Management, food employees and conditional employees;						
		v			2. Proper Cold Holding		_					knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from						
3					Dairy/ drawer / dı			~	eyes, nose, and mouth To post at hand sink / emailed									
	~		3. Proper Hot Holding temperature(135°F)							1			Preventing Contamination by Hands					
		/			4. Proper cooking time a	-	(16502 :- 2		W/ 14. Hands cleaned and properly washed/ Gloves Watch hand washing 15. No bare hand contact with ready to eat foods					14. Hands cleaned and properly washed/ Gloves used properly Watch hand washing				
		/		5. Proper reheating procedure for hot holding (165°F in 2 Hours)										alternate method properly followed (APPROVED Y N)				
W					6. Time as a Public Heat Temp only	lth Control; procedur	es & records			<u>ı </u>			Highly Susceptible Populations					
					Approved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco / BEK									Cooked fried Chemicals				
	~				8. Food Received at pro Checking					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
			<u> </u>		Ŭ	from Contaminatio	n			· /				Water 18. Toxic substances properly identified, stored and used				
0	9. Food Separated & protected, prevented during food										Stored low							
3	~			~	preparation, storage, display, and tasting Eggs store low 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				19. Water from approved source; Plumbing instal backflow device						_			
		~			11. Proper disposition of reconditioned Disca	of returned, previously arded	served or			~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Prio	ority Foundation	Items (2 Po	ints) vi R	iolat 0	_			_	rrective Action within 10 days	R			
U T	N	N O	A	O S		n of Knowledge/ Pers			U T		N O	A	O S					
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed							
	22. Food Handler/ no unauthorized persons/ personnel					2					28. Proper Date Marking and disposition 6 days out							
	Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
23. Hot and Cold Water available; adequate pressure, safe See						<u> </u>		<u> </u>		Permit Requirement, Prerequisite for Operation								
	~		~		24. Required records available destruction); Packaged I	ailable (shellstock tag				~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
						with Approved Proce								Utensils, Equipment, and Vending				
v					25. Compliance with Va HACCP plan; Variance processing methods; ma Avoid cryo meats	e obtained for specializ anufacturer instruction without plan /ray	zed 1s		W	~	,			31. Adequate handwashing facilities: Accessible and properly supplied, used Keep trays moved				
					Cons	sumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consume foods (Disclosure/Remin On menu / by request	inder/Buffet Plate)/ A				~	•			Watch type of wood etc / keep an eye on cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed				
	I	N	N	С	Core Items (1 Poin	t) Violations Requ	ire Corrective	Action R	Not 0		Exce		0 Da C	ays or Next Inspection , Whichever Comes First	R			
O U T	N	0	A	o s		of Food Contaminati		ĸ	U T	N	0	A	o s	Food Identification	ĸ			
1					34. No Evidence of Inse animals Flies						~			41.Original container labeling (Bulk Food)				
1		35. Personal Cleanliness/eating, drinking or tobacco use Watch hair / drinks etc 36. Wining Clethe: properly used and stored						-	1			Physical Facilities						
1		36. Wiping Cloths; properly used and stored Watch where putting					1					42. Non-Food Contact surfaces clean						
۷	37. Environmental contamination Watch condensation 38. Approved thawing method					W					43. Adequate ventilation and lighting; designated areas used Watch lighting in bar							
		~			58. Approved thawing n	nethod				~				44. Garbage and Refuse properly disposed; facilities maintained				
					•	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean See				
1					39. Utensils, equipment, dried, & handled/ In use See	se utensils; properly us	sed			~				46. Toilet Facilities; properly constructed, supplied, and clean				
۷					40. Single-service & sin and used	igie-use articles; prop	erly stored		1					47. Other Violations				

City of Rockwall

Retail Food Establishment Inspection Report Discarded Tcs foods where needed

Received by: Vanessa Colman	Print:	Title: Person In Charge/ Owner							
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:							
Form EH-06 (Revised 09-2015)									

Must have an aggressive cool down method!!!

	and fire	Physical Address: San jacinto			City/State: Rockwa	II	License/Permit # 3947	Page	<u>2</u> of <u>2</u>		
Itom/I og	otion	Tomp E		EMPERATURE OBSERVA	TIONS Temp F	Itom/Looot	·				
Item/Loc			Temp F Item/Location			Item/Location			<u>Temp F</u>		
Bottle	non Tcs unit	60	Ste	eam table grite	<u>172</u>	Three door cooler					
Past	ry case non Tcs	45	Po	tatoes / sauce	9 150/161	Borderline temp			39-44		
Be	low with milk		Unc	der counter pasta	a 38	Unit just					
50/	50/50/ 47/47			Drawer unit		Cold top dressing			39/40		
	Bar fruit	32	Bol	ognese/ Alfredo	44/45	Cold top	2 just loaded de	frost	39-45		
	Bottle 2	38		Shrimps	44/41	Salmon overnight discarded			47		
	Keg	37	Mus	shrooms / couscou	s 40/41	Upright freezer			7.9!		
	Bottle	32	Unde	er counter prep raw mea	.t 47						
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS	S BEEN MADE. YOUR ATTEN	ION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	/ED Al	۷D		
	Hot water 124 F in RR equipped										
	Watch Wooden containers for whole fruit condition										
	Discussed not using naked straws for customer self service										
	Coffee bar - added dump sink to mix										
	Hot water 117										
39	Discussed inverting glasses and cups -'protecting										
	Sanitizer bucket 200 pppm										
	Pastries are from a commercial bakery and are non Tcs -										
39	To move live plants away from plateware										
02	Dairy case holding 47-50 F - may only use for 1-2 hrs before discarding until fixed and discard those in 50F										
	Bar : best to use sleeved straws - to protect										
	Sanitizer in bucket 200) ppm									
	Hot water114 / 122										
W	Watch use of solid ma	ts in coo	lers a	s they trap water/ wat	ch gaske	ts too					
47	Secure co2 tank / watch dual speed rail and reaching over / covering at night										
45	To sealWood up under	bar top	over i	ce better / working to	make all	surfaces	cleanable				
42	Clean under bar nettin	ig and wa	atch i	nterior of old bottle co	oler as g	alvanized					
42/45	Minor cleaning under a	and arou	nd eq	uipment / add lighting	when cle	aning /,					
	Dehydrated fruit used for drinks										
39	Kitchen - to invert ice bucket / watch mop storage / watch clean utensils /possible divider for										
	Dishmachine 100 ppm / need to move trays from in front of only hand sink										
	Avoid over stocking units										
W	Discussed rapid cool down and reducing process 3 foods - unable to determine										
09	To store shelled eggs low / no cyro without a haccp plan / May use zip lock										
02	To discard all Tcs foods in prep cooler for dressings and all items on top of prep cold top										
36	Avoid storage of wiping cloths on surfaces/ return to sanitizer										
47											
Receiving meats daily as well as milk Received by: Title: Person In Charge/ Owned											
(signature)	See abov	'e						2 IACI			
Inspected (signature)	by: Kelly kirkpa	ıtríck	RS	Print:			0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		1		
	- 1						Samples: Y N #	collecte	u		

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