Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: <b>2/21/25</b>		5	Time in: 10:40	FS-9225						2 CPFM	Food handlers  4	Page 1 of	f_2_				
	_		of Ins	-	tion: 1-Routine	2-Follow U	7 2-Co		4-	Inves	tigat	tion		5-CO/Construction  Number of Repeat Viole	6-Other	TOTAL/SC	ORE
7-	Ξle	ver	n 27 Addre	'6	ic.	D <sub>oc</sub>	Dejene S		11-			C==		✓ Number of Violations C	COS: Follow-up: Yes	2/98/	/A
	1 SI	H 27	76 R	ockv	vall Tx	Ren	ntokil 1/23/25		N/a LES 50		500	Og 1/15/25	No 🗸	1			
Ma					points in the <b>OUT</b> box for		em 1		eckma	ark in a	ppro	priate	box		site $\mathbf{R}$ = repeat vio	lation W= Wa e box for R	atch
	_		e Sta		Prio	rity Items (3	Points) viole		C	omplia	nce s	Statu	ıs	ve Action not to exceed 3 da	tys		
O U T	I N	N O		C O S	(F = de	perature for Foregrees Fahrenhei		R	O U T	N					loyee Health		R
	~				1. Proper cooling time a No leftovers	and temperature				/				12. Management, food emplo knowledge, responsibilities, a	yees and conditional and reporting	employees;	
	~				2. Proper Cold Holding <b>See</b>	temperature(41°	°F/ 45°F)			,				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No disc	charge from	
	/				3. Proper Hot Holding to See	emperature(135°	°F)							Preventing Con	ntamination by Han	ıds	
	•	/			4. Proper cooking time and temperature See									14. Hands cleaned and prope	erly washed/ Gloves u	sed properly	
		/	,		5. Proper reheating proc Hours)	cedure for hot ho	olding (165°F i	n 2		~				15. No bare hand contact with alternate method properly follows			
	~				6. Time as a Public Hea	lth Control; proc	cedures & reco	ords						Gloves & utensils  Highly Susc	eptible Populations		
					Арр	proved Source				/				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
	•	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 7-Eleven					in						N/a Chemicals				
	~				8. Food Received at pro Checking	per temperature				/				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits	
					Protection	from Contamin	nation			1				18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing			
	~				10. Food contact surface Sanitized at 200 p			nd		<b>/</b>				19. Water from approved sour backflow device City approved	rce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned Disca	f returned, previ	ously served o	r		~				20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper	
Priority Foundation Items (2 Poin								· ,	_		~						
0	т	NI	N	С	1110	ority Founda	tion Items (							rective Action within 10 days	S		l D
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Oejene Siyum	Print: Dejene Siyum	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: even 276	Physical A	ddress: SH 276	City/State: Rockwal	l Tx	License/Permit # FS-9225	Page	<b>2</b> of <b>2</b>		
			TEMPERATURE OBSERVA	TIONS						
Item/Loc		Temp	Item/Location	Temp	Item/Locat			Temp		
WIC amb 33/34		37	Roller grill 1	144			ili	139/142		
lce bag freezer		5.1	Cheeseburger	152						
	ream glass doors		34 146,145,148		Wings/potato wedges Sausage kolaches/pizza Mini tacos Pizza cooler			145/148		
Cre	eamer cooler	34					izza	146/172		
	Mini melts	-2.6 Roller grill 2		171				139		
Ice	cream freezer	-6.1	6.1 Jal&Chz				39			
	Cold wall	34/37	Stk & chz	155	Pi	izza cooler		39		
	Cold brew	47	Pico	40		UC fridge		35		
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT			IE CONDITIONS OBSER	VED A1	ND.		
Number	NOTED BELOW: all temperature									
			ater than 105 / female rest	rooms out	of order	during visit				
	Hand sinks equipped									
	• • • • • • • • • • • • • • • • • • • •		ani 200ppm, strips current							
45	Minor detail cleaning under shelves in wic									
	Store room freezers observed HTT 5.2 & 10.4									
	Allergens notice on pastry door									
37	Observed frozen condensation in icecream freezer, to scrape or thaw									
	UC refrigerator amb 34 hot dog wiener 36									
	Good practice to allow mop to drip dry over mop sink									
	Not using storeroom hand sink									
	Using black digital thermo, gloves to touch rye foods									
45	Minor detail cleaning under shelves in store room									
	All food arrives fully cooked, heated onsite to company specs and hot held at 135 or higher									
	Pizza slicer and spatula cleaned after every use									
	Tongs for roller grills cleaned every 2 hours									
	Roller grill items discarded after 4hrs									
	Hot holding items held for only 2 hours then discarded									
W	Health permit expired, To post current permit in view of consumers									
Received (signature)			Print:			Title: Person In Charge/	Owner			
	See abov	<u>'e</u>	e See abov							
(signature)		$\subset \tau$	Richard	HiH Ł						
FU 0	6 (Revised 09-2015)	<u>المركب</u>	1 Horian	<b>и тип</b>		Samples: Y N #	collecte	ed		