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: 3/24/25			8:30	ime in: Time out: License/Perm 12:30 FA-935								8 CPFM	Food handlers	Page 1	of <u>2</u>			
					tion: 1-Routine	2-Follow U		3-Complai			-Inv	estig	atio	n [5-CO/Construction	6-Other	TOTAL/S	CORE
			ent : 74		ne: Ocery			t/Owner Ne Sayen	Vame	:					Number of Repeat Vi Number of Violations	cos:	11/0	0 /D
			ddre Goli		Rockwall, Tx	Ecol	st control lab 3/14/2	25		H N/	ood				e trap :/ waste oil o Teddy	Follow-up: Yes No	11/8	9/0
Ma					tatus: Out = not in co points in the OUT box for	ompliance IN = in of the each numbered item.	complianc em	e No Mark '		ot obs					plicable COS = corrected of for IN, NO, NA, COS	on site $\mathbf{R} = \text{repeat vio}$ Mark an \mathbf{X} in appropriat	lation W= V	Watch
										uire Ì	mme	ediate	. Coi	rrecti	ive Action not to exceed 3 a			I
O U	J N O A O Time and Temperature for Food Safety					R	U N O A			N	C				R			
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature							12. Management, food employees and conditional emp knowledge, responsibilities, and reporting					employees;					
					2. Proper Cold Holding	temperature(41°)	F/ 45°F)			-	+			H	13. Proper use of restriction		charge from	
					See 3. Proper Hot Holding t	temperature(135°	F)				•				eyes, nose, and mouth Employee health for			
		/			4. Proper cooking time						T	,			14. Hands cleaned and prop	ontamination by Han		
		V			5. Proper reheating prod		lding (16	5°F in 2			~				15. No bare hand contact wi			
	l	/			Hours)	III. Control	. 1 0				V	1_			alternate method properly for Gloves	ollowed (APPROVED	Y. N)
	/				6. Time as a Public Hea	aith Control; proc	edures &	z records							Highly Sus 16. Pasteurized foods used;	sceptible Populations	forad	
					Ар	proved Source					V				Pasteurized eggs used when N/A		iered	
3				~	7. Food and ice obtaine good condition, safe, ar destruction Dented	nd unadulterated;	parasite	Food in								Chemicals		
	~				8. Food Received at pro Checking	oper temperature					V				17. Food additives; approve & Vegetables	d and properly stored;	Washing Frui	its
						from Contamin	nation				V	1			18. Toxic substances proper Stored low	ly identified, stored an	d used	
	•				9. Food Separated & pr preparation, storage, dis	splay, and tasting	5								Wa	ter/ Plumbing		
	~				10. Food contact surfac Sanitized at <u>200</u>			ned and			•			•	19. Water from approved so backflow device City approved	ource; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disc	of returned, previo	ously serv	ved or			V	1		~	20. Approved Sewage/Wast disposal	ewater Disposal System	m, proper	
					Pri	ority Foundat		ms (2 Po	ints)						rective Action within 10 da	ys		<u> </u>
O U T	I N	N O	N A	C O S		ority Foundat	tion Ite		ints)		ition	N	n A	C C O S		ys ure Control/ Identific	ation	R
U	I N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 8	n of Knowledge/ esent, demonstrat rtified Food Mana	Personne tion of kn ager (CFN	el owledge, M)			O I	N	N	C	Food Temperat 27. Proper cooling method to Maintain Product Temperat	ure Control/ Identific used; Equipment Ade ure		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lance Sayen	Print: Lance Sayen	Title: Person In Charge/ Owner Asst Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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Dairy Cooler amb 39 Freezer Pizza Freezer Dessert Grocery WIF amb 1.4 11,10,11,14,10 4,4,2,4,2 Online WIC Freezer Meals End caps Online WIF -17 10,11,10,9,10 4,4,5,7 Online hot hold 162 Freezer Veggies Yogurt/Juice Dog food cooler 40/41 9,10,10,11,10 39,40,41,41 Dry Ice Freezer Freezer Freezer Breakfast Dairy 360 bunker Eggs bunker 37/36 9,10,11,11,9 37,38,37,35,37 Online Mike An Inspection of YOUR STABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVATIONS AND CORRECTIVE ACTIONS ONE DESCRIPTION OF YOUR STABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND ORDER OF THE CONDITIONS OBSERVED AND O	- 3	,								
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