## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: 129	9/2	202	25	Time in: Time out: License/P 4:50 FOO			15				Est. Type Risk Category Page 1 of	2
					tion: 1-Routine 2-Follow Up 3-Compla	_	_	-Inve	stiga	tion	ı	5-CO/Construction 6-Other TOTAL/SCO	RE
	tabli OF				ee: Contact/Owner I	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	/ A
	ysic:				Rockwall, TX Pest control : Ecolab/4-24-2025/mor	othly	Ho A-Stre	od ong/10	-2024	G	reas	e trap : Follow-up: Yes 2000gal/3-28-2025 No	Α
20			_		IN - in compliance	$\mathbf{O} = \text{not}$				•		policiable $COS = corrected on site R = repeat violation W-Water$	ch
M					points in the OUT box for each numbered item Mark Priority Items (3 Points) violations					-		ox for IN, NO, NA, COS Mark an X in appropriate box for R	
	mpli				•		_	Compl	iance		tus	we Action not to exceed 5 days	R
U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	U	J N	N O	A	C O S	Employee Health	
	~			~	1. Proper cooling time and temperature			7			~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/45°F)	$\blacksquare$						13. Proper use of restriction and exclusion; No discharge from	-
	~				2. Froper Cold Holding temperature(41-17-43-17)			~				eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)	Ħ						Preventing Contamination by Hands	
		~			4. Proper cooking time and temperature	$\forall$		~				14. Hands cleaned and properly washed/ Gloves used properly	
		_			5. Proper reheating procedure for hot holding (165°F in 2	H						GIOVES USEC  15. No bare hand contact with ready to eat foods or approved	+
		~			Hours)			-				alternate method properly followed (APPROVED Y N. )	
		<			6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
					Approved Source			~				Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required	
	1 1				7. Food and ice obtained from approved source; Food in							eggs cooked for immediate service	
	~				good condition, safe, and unadulterated; parasite							Chemicals	
					destruction Gordon	Ш						10.5	
	~				8. Food Received at proper temperature  check at receipt			~				<ul><li>17. Food additives; approved and properly stored; Washing Fruits &amp; Vegetables</li></ul>	
					Protection from Contamination			~				18. Toxic substances properly identified, stored and used	+
					9. Food Separated & protected, prevented during food								
	~				preparation, storage, display, and tasting							Water/ Plumbing	
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature			1				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0		N	N	C	Priority Foundation Items (2 Po							rective Action within 10 days	I D
O U T	I N	N O	N A	C O S		oints)	violar O U T	I	Req N O	uire N A	Cor C O S	rective Action within 10 days  Food Temperature Control/ Identification	R
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Received by: (signature) Kayla Miller	Print: Kayla Miller	Title: Person In Charge/ Owner Manager
Inspected by:	Print:	Business Email:
(signature)		

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>			
IHOF	P 1493		Ridge Rd	Rockwa	all, TX	FOOD5115	<i>c</i>			
Item/Loc	cation	Temp F	TEMPERATURE OBSERVA  Item/Location	TIONS Temp F	Item/Loca	tion	Temp F			
iuice d	dispenser ambient	36	reach in freezer			ınder/milk	40			
juice dispenser ambient				_		maci/min	70			
reac	h in cooler/ham	41	reach in cooler/steak							
	steak	36	WIC/tomatoes	40						
cold	cold top/cut tomatoes		ham	41						
	ham	33	hasbrowns	41/37/38						
und	ler /waffle mix	35	WIF ambient	-6						
hot	holding/gravy	162	sausage on flat top	198						
ea	g wells/eggs	40	front cold top/ranch	40						
- 3	9		SERVATIONS AND CORRECT		NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Drink hand sink 123	BF equir	ped							
	Shelf stable individu		•							
			Surface 272-700ppm							
			27 for Sink & Surface							
	•									
45	Cookline hand sink 122F equipped To clean floors, food debris, missing grout									
	To clean in/around/									
42		•	and some food debris							
		•	okline where plates are	stored						
42			r cookline/grease dropl		e					
42/10	Clean cold top gaskets, under cold top lids, door and handles of reach in coolers									
	Grease changed twice a week									
42 To clean hand sink and walls throughout										
42	Need to clean scale and various equipment throughout									
	Warewash hand sink 130F equipped									
	3 comp sink 120+F equipped									
	Dishwasher sanitizing at 100ppm chlorine									
45	To clean floors drains/food debris									
34										
29	· · · · · · · · · · · · · · · · · · ·									
43	'									
10	To clean ice deflector panel/some minor pink slime forming									
	Digital thermo									
	Dar Pro picks up and disposes of spent grease									
	Sleeved straws									
	Hand sink (drink area by RRs)									
Soda/tea nozzles WRS dailt										
	Bulk butter in ice slurry/but during slow service, in coolers									
Received (signature)	•		Kayla N	/lill_r		Title: Person In Charge/ OMANAGER	wner			
In	Ivagea Miller		Duint:			ivialiayel				
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	0 1 77 77	11			
F FIL 04	6 (Revised 09-2015)	0,				Samples: Y N # c	ollected			