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

4/29/25			2:30 3:27		FS-9488								3	15	Page <u>1</u> of <u>2</u>			
	urpose of Inspection: 1-Routine 2-Follow Up 3-Compla				4-Investigatio			tion		5-CO/Construction	6-Other TOTAL/SCO		RE					
	Establishment Name: Contact/Owner N David Hoffma				e:						Number of Repeat Violations: Number of Violations COS:			0/90/A				
	Physical Address: Pest control: Of San Jacinto Rockwall, Tx Pest control: Trapping USA 3/27/25				Hood N/a					e trap :/ waste oil vill refer to Teddy	Follow-up: Yes 10		Ή					
	Compliance Status: Out = not in compliance IN = in compliance) = no	= not observed NA = not applicable COS = corrected on site R = repeat viola							lation W= Wat	ch				
Ma	lark the appropriate points in the OUT box for each numbered item Mark					a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropria equire Immediate Corrective Action not to exceed 3 days							e box for R					
Cor O U	npli I N	ance N O	Stat N A	tus C O	Time and Temperature	for Food Saf	fety	R		Co O U	mplia I N	nce N O			-			R
T	14	U	A	s	(F = degrees Fahr 1. Proper cooling time and tempera					T	1	0	A	o s	12. Management, food employ	oyee Health yees and conditional	employees;	
1	/				See						/				knowledge, responsibilities, ar	nd reporting		
	/				2. Proper Cold Holding temperatur See	re(41°F/ 45°I	F)				~				13. Proper use of restriction ar eyes, nose, and mouth Employee health form		charge from	
	/				3. Proper Hot Holding temperature See	e(135°F)										tamination by Han	ıds	
		/			4. Proper cooking time and temper See	rature					1				14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
		/			5. Proper reheating procedure for Hours)	not holding (1	165°F in 2				~				15. No bare hand contact with alternate method properly follows:			
	<u> </u>				6. Time as a Public Health Control	l; procedures	& records								Gloves & utensils Highly Susce	eptible Populations		
					Approved So	urce					/				16. Pasteurized foods used; pr Pasteurized eggs used when re	ohibited food not off	fered	
I	1				7. Food and ice obtained from app		· Food in								Tasteurized eggs used when re			
	/				good condition, safe, and unadulte destruction BEK										Cl	hemicals		
	/				8. Food Received at proper temper Checking	rature					~				17. Food additives; approved a & Vegetables Water		-	
	•				Protection from Con	tamination					/				18. Toxic substances properly Stored low and separa		d used	
	/				9. Food Separated & protected, propreparation, storage, display, and t	asting										r/ Plumbing		
3					10. Food contact surfaces and Retu Sanitized at <u>200</u> ppm/temper	erature		*	,	3					19. Water from approved sour backflow device See	ce; Plumbing install	ed; proper	
	/				11. Proper disposition of returned, reconditioned Discard	previously so	erved or				~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
								Ш			_							
0	I	N	N	С		ındation I	tems (2 Po	ints)) vio		ons l	_			rective Action within 10 days	3		R
O U T	I N	N O	N A	C O S	Priority For	edge/ Persor	nnel) vio	olati O U T		_	n N A	Cor C O S	•	e Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) David Hoffman	Print: David Hoffman	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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Temple T						l Tx	License/Permit # FS-9488	Page	2 of 2	
Reachin Freezer htt Garden cooler N/a Rice/brisket 38/37 Thawing wiener/ pork 29 Meat prep cooler Turkey/yogurt 39/39 HWC 38 Hot holding back Sandwich prep cooler Hot holding Beef stew 154 Sliced Turkey/ham 39/39 Potroast/grits 144/154 Lentil soup 146 Lettuce/bolonia 41/39 Brisket chili 147 Shredded cheese 39 Potroast/grits 144/154 Lentil soup 146 Lettuce/bolonia 41/39 Brisket chili 147 Shredded cheese 39 ORSERVATIONS AND CORRECTIVE ACTIONS Restrictions of YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITTO THE TOWN of the Properties of the	1110 B	Jowning Bottleo & Bitot	1000			1, 17	1 0 0 100			
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Sliced Turkey/ham 39/39 Potroast/grits 144/154 Lentil soup 146 Lettuce/bolonia 41/39 Brisket chili 147 Shredded cheese 39 OBSERVATIONS AND CORRECTIVE ACTIONS Number NOTED BELOW: all temperatures so take in its 180 Mark Page Best Made. Your Attention is Directed to the Conditions observed And NOTED BELOW: all temperatures so take in its 180 Mark Page Best Made. Your Attention is Directed to the Conditions observed And NOTED BELOW: all temperatures so take in its 180 Mark Page Best Made. Your Attention is Directed to the Conditions observed And NOTED BELOW: all temperatures so take in its 180 Mark Page Best Made. Your Attention is Directed to the Conditions observed And NoteDear Page Best Made. Your Attention is Directed to the Conditions observed And NoteDear Page Best Made. Your Attention is Directed To the Conditions observed And NoteDear Page Best Made. Your Attention is Directed To the Conditions observed And NoteDear Page Best Made. Your Attention is Directed And Sink prep kitchen 3comp sink setup. 112, quat sani 200ppm Dishwasher confirmed 100ppm Best wieners and pork thawing under cold running water, 29 Cooling salmon in an ice bath, 103, cooling for 30 minutes within standard from drop to 70 Bar 3 comp not set up. 110, no sani, using spray bottles 200ppm Bar hand sink equipped temp greater than 106 Meat/Cheese Display blue cheese 38, white cheddar 38, Gouda 38, sausage 38 10 Bar Ice machine with black mold, burn all ice w/tr/s entire hopper before allowing new ice to accumulate 3 door glass merchandiser for wine, water and soda 37 non tcs 3 door glass merchandiser for wine, water and soda 37 non tcs 3 door glass merchandiser Tos foods amb 39 - raw pork shoulder 40, graded cheddar cheese 40 W Be sure to continue to keep side alley cleared and not storing combustible items Garden prep cooler inoperable, shredded cheddar cheese 55 and Parmesan 56. To discard within 4 hours Using under counter cooker as storage in prep kitchen W Best practice to store mop head to drip dry over mop sink not st		,,,,			38			CK		
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