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: 5/5/2025			Time in:	Time out:		License/Permit # FOOD5064					CPFM		Food handlers	Page 1	of 2				
						12:40				0064 4-Investigation				<b>—</b> r	7 All				
Esta	blis	shme	ent l	Nam	tion: 1-Routine ne: Rockwall Deli	2-Follow U		Complai Owner N Carras	lame:		·Inve	stiga	tion	L	5-CO/Constructio  Number of Repea  Number of Violat	nt Violatio	6-Other ns:	TOTAL/	
Phys 781 E						Ref	est control : fer to groce compliance	ry		4	ela 3/2		Ref	fer to	e trap :/ waste oil o grocery	No	llow-up: Yes	7/9	
Mark					Status: Out = not in co points in the OUT box for Prio	each numbered it	tem	Mark '	√' a c		ark in	appr	opriat	te bo	plicable COS = correct x for IN, NO, NA, COS ve Action not to exceed		$\mathbf{R}$ = repeat vio	plation W= te box for R	· Watch
U	Î	N O	Stat N A	C O		nperature for Fo			R	U	N	iance N O		C O		Employe	ee Health		R
T		/		S	1. Proper cooling time a No leftovers	•	-			Т	_			S	12. Management, food e knowledge, responsibili			employees;	
·	/				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				/				13. Proper use of restric eyes, nose, and mouth	ction and e	exclusion; No dis	charge from	1
<b>–</b>	•	/			3. Proper Hot Holding t	temperature(135	°F)								Preventin	ng Contai	mination by Har	ıds	
	•	/			4. Proper cooking time			PE: 2			/				14. Hands cleaned and				у
	•				5. Proper reheating prod Hours)						•				15. No bare hand contact alternate method proper Gloves				.)
·	/				6. Time as a Public Hea	alth Control; pro	cedures &	records									ible Populations		
					•	proved Source					•				16. Pasteurized foods us Pasteurized eggs used w	· 1		tered	
·					7. Food and ice obtaine good condition, safe, ar destruction Walmar	nd unadulterated t Disb	; parasite	od in									micals		
·					8. Food Received at pro Checking	oper temperature	2				/				17. Food additives; appr & Vegetables Water	roved and	I properly stored;	Washing Fr	ruits
					Protection 9. Food Separated & pr	from Contami		nod		3				/	18. Toxic substances pro	operly ide	entified, stored an	id used	
·	1				preparation, storage, dis	splay, and tasting	g										Plumbing	1	
·	1				10. Food contact surfact Sanitized at _200_	ppm/temperatur	re				/				19. Water from approve backflow device City approved	ŀ			
					11. Proper disposition of reconditioned <b>Disc</b>	•	iously serve	d or			~				20. Approved Sewage/V disposal	Wastewate	er Disposal Syste	m, proper	
•															*				
0	ī	N	N	С			ation Item	ns (2 Po		_	_	_	_		rective Action within 1	0 days			R
	I N	N O	N A	C O S	Pri Demonstration	ority Founda	/ Personnel		ints)	violar O U T	I N	Req	_	Corr C O S	rective Action within 10 Food Tempe	erature C	Control/ Identific		R
O U T		N O		О	Demonstration  21. Person in charge proand perform duties/ Cert  7	ority Founda n of Knowledge/ esent, demonstra rtified Food Man	/ Personnel ation of kno nager (CFM	wledge,		O U	I N	N	N	C O	Food Temper 27. Proper cooling meth Maintain Product Temper Cooling Methods 1 Temper 27. Proper Cooling Methods 2 Temper	erature C	Equipment Ade		R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Donnie Caldwell	Print: Donnie Caldwell	Title: Person In Charge/ Owner ASSN Director
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddwyco	ty/State:	License/Permit #	Paga	2 of 2			
	nart 259 Deli	781 E		ly/state: Pockwal		rage	2012			
			TEMPERATURE OBSERVATI			•				
WIC a		Temp	Item/Location	Temp	Item/Location		Temp			
WIC a		40	Hot holding		Lunch meat bunker		37			
	WIF HTT		Popcorn chix	144	Self serve					
Meat	t /Cheese Diplay		Wings	156	_		38			
F	loney Ham	35	Strips	149			37			
	Turkey	34	Mash pot / gravy	165/140	Pizza/Delie sides		36			
Mu	nster Cheese	37	Mac n Chz	168	Specialty meat/	'chz	35			
Che	eddar Cheese	37	Rotisserie chicken							
E	Blast chiller	34	38/37/38							
τ.			SERVATIONS AND CORRECTIVE		***					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTION	ON IS DIRE	CTED TO THE CONDITIONS OBSE	RVED AN	ND			
	Hand sinks equipped t	emp gre	ater than 106 throughout kjtc	hen						
	3 comp sink not set up	<mark>, 133, զ</mark> ւ	at sanitizer tested 200ppm,	strips cu	ırrent					
45	Seal between wall and 3	comp bro	ken, missing caulkTo recaulk 3 o	comp sink	k, silicone caulk smooth to m	ake cle	eanable			
42	Dirty fan guards in De	•	•							
32/45	WIF threshold tile miss	sing/brok	en, to repair to make durable	and cle	eanable					
37	Frozen condensation of	on pipe, f	an box and floor by door, to	remove	to make cleanable					
45	To remove stickers fro	m wic do	or flaps to make cleanable							
	Pest control is operation	onal								
18	Need all spray bottles									
			ce should be cleaned once e							
32	Address broken plastic window in door separated deli 3 comp and rear stock room									
	All food contact surfaces w/r/s every 4 hours or ass needed									
	Deli slices separate fo			. 4 1						
			very customer and once eve	ry 4 nou	irs					
	Using gloves and uten			<b></b>						
29	Test strips wet, to replace strips and move box out of spray zone  Digital thermo onsite									
	Digital allottile ellette									
Received	by:		Print:		Title: Person In Charge	e/ Owner				
(signature)	• _	e /e	See abo	ve						
Inspected (signature)		2 (	Richard	μш						
	6 (Pavisad 09 2015)	. , ) (	riichaiu	1 11111	Samples: Y N	# collecte	ed			