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

Da 6 /	te: 12/	25	5		Time in: 12:45	Time out: 2:10	FS-			95	57				CPFM 3	Food handlers	Page 1 _	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					laint	nt 4-Investigation				tion	1 [5-CO/Construction 6-Other		TOTAL/S	CORE			
Establishment Name: Contact/Owner I Matt / Vaness												Number of Repeat Violations: 2 Number of Violations COS: 2		18/82/B				
Ph 10	ysic:	al A Sa	ddre n ک	ss: Jac	into Rockwall,	Tx Termin	control : nex 5/19/25			Hoo Blan	od co 4/	25			e trap :/ waste oil rs 5/13/25 1000g	Follow-up: Yes No	10/0	۷/ک
Ma	rk tl	Com ne ap	plia prop	nce S riate	Status: Out = not in co points in the OUT box for	impliance IN = in cor each numbered item	mpliance 1 Mar	NO = n k '√' a							plicable COS = corrected on ox for IN, NO, NA, COS Ma	site \mathbf{R} = repeat vio	e box for R	Watch
Priority Items (3 Points) violations Compliance Status							quir	_	Immedia Complia				tive Action not to exceed 3 days					
O U T	I N N C N O A O S (F = degrees Fahrenheit)					R	R O I N U N O T			N C A O S								
	~				1. Proper cooling time : See	and temperature					~				12. Management, food employ knowledge, responsibilities, a		employees;	
	~				2. Proper Cold Holding See	temperature(41°F/	45°F)				~				13. Proper use of restriction as eyes, nose, and mouth Health employee form		charge from	
	~				3. Proper Hot Holding See	temperature(135°F)	1									ntamination by Han	ıds	
	/				4. Proper cooking time	and temperature					1				14. Hands cleaned and proper	rly washed/ Gloves u	ised properly	
		/			5. Proper reheating pro- Hours) See	cedure for hot holdi	ing (165°F in 2				/				15. No bare hand contact with alternate method properly following)
	/				6. Time as a Public Hea	alth Control; proced	lures & record	3								eptible Populations		
					Ар	proved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when re N/a		fered	
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordons							Chemicals							
	~				8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved & Vegetables Water		-	its
						n from Contamina					/				18. Toxic substances properly Stored low	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, di	splay, and tasting										er/ Plumbing		
3					10. Food contact surfact Sanitized at _200_		; Cleaned and				>				19. Water from approved sour backflow device City approved	-		
	/				11. Proper disposition of reconditioned Disca	of returned, previou ard	sly served or				/				20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
0	T	N	N	С	Pri				-			_			rective Action within 10 days	S		D
O U T	I N	N O	N A	C O S	Demonstration	ority Foundation of Knowledge/ Po	on Items (2 lersonnel	R	-	olati O U T	ions I I N	Req N O	n N A	Cor C O S	·	s re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Edwardo Flores	Print: Edwardo Flores	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Carrot cake, Beverage cool Juice co Keg co Beer/glass Bottle beer Item Number An Inspect Noted Bell Restroor Hand sin 34 Fruit flies Using not Cleaning 33 Dishwas 3comp si 31 Need to Soda noted frozen m Using draw Grill draw 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting botters		1104.52	an Jacinto F	ity/State: Rockwall	Τy	FS-0003947	ge <u>2</u> of <u>2</u>			
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Beverage cool Juice co Keg co Beer/glass Bottle beer Restroor Restroor Hand sin 34 Fruit flies Using no Cleaning 33 Dishwas 3comp si 31 Need to soda noo frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Whole Milk/Whip		3 door cooler	34	Stk/marinated chix		38/36			
Juice co Keg co Beer/glass Bottle beer Item AN INSPEC NOTED BEI Restroor Hand sin 34 Fruit flies Using no Cleaning 33 Dishwas 3comp si 31 Need to Soda note frozen m Using draw Grill draw 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Carrot cake, red velvet		Cheddar/half & half 38/38		Salmon		36			
Restroor W Restroor Hand sin 34 Fruit flies Using no Cleaning 33 Dishwas 3 comp si 31 Need to Soda no frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Beverage cooler(non tcs) Juice cooler Keg cooler		Butter/buttermilk	36/37	H					
Beer/glass Bottle beer Item Number AN INSPECT NOTED BEIT Restroor Hand sin 34 Fruit flies Using no Cleaning 33 Dishwas 30 Dishwas 31 Need to Soda no frozen m Using dra Grill draw 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 32 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting botter			Raw Chicken 38			Tomato bliss 148				
Item Number AN INSPECT NOTED BEIL Restroor W Restroor Hand sin 34 Fruit flies Using not Cleaning 33 Dishwas 3 comp si 31 Need to Soda not frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo			Ribeye/salmon	36/34	Sauté cooler amb					
Item Number Restroor Restroor W Restroor Hand sin 34 Fruit flies Using no Cleaning 33 Dishwas 3comp si 31 Need to Soda no: frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo		40	Salad prep cooler			ramble eggs	36			
Restroor Restroor Hand sin 34 Fruit flies Using no Cleaning 33 Dishwas 3comp si 31 Need to land Soda noo frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 32 Remove 32/39 Fryer spa 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	er cooler	39	slice tom/brussel sprouts	38/40	Coc	oked noodles	39			
Restroor Restroor Hand sin 34 Fruit flies Using no Cleaning 33 Dishwas 3comp si 31 Need to land Soda noo frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 32 Remove 32/39 Fryer spa 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo			SERVATIONS AND CORRECTIV							
W Restroor Hand sin 34 Fruit flies Using no Cleaning 33 Dishwas 3comp si 31 Need to Soda no frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 32/39 Fryer spa 45 Ceiling v 42/45 General 45 Ceiling fin 32 Cutting bo	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F									
Hand sin 34 Fruit flies Using no Cleaning 33 Dishwas 3comp si 31 Need to Soda no frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 32 Remove 32/39 Fryer spa 45 Ceiling v 42/45 General 45 Ceiling fin 32 Cutting bo	Restrooms equipped greater than 101 in each room									
34 Fruit flies Using no Cleaning 33 Dishwas 3comp si 31 Need to Soda no: frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Restroom doors should have a auto door closer per code									
Using no Cleaning 33 Dishwas 3comp si 31 Need to Soda no: frozen m Using drav Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Hand sinks equipped temp greater than 104 throughout entire kitchen									
Cleaning 33 Dishwas 3comp si 31 Need to Soda no: frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Fruit flies within bar by back bar and expo window									
33 Dishwas 3comp si 31 Need to Soda noz frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Using non sleeved straws (coffee bar) self serve able to grab non mouth sides									
3comp si 31 Need to Soda no: frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Cleaning expresso wands with sani towel, stored in solution 200ppm, sani buckets filled at 3 comp									
3comp si 31 Need to Soda no: frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo										
31 Need to Soda no: frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Dishwasher not confirmed, test strips current, sani bucket dry. May use but need to sani by way of discomp sink not set up, 121, quat sani 200ppm, strips current									
Soda noz frozen m Using dra Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir	Need to keep hand sink in kitchen accessible at all times, not blocked with dishwasher racks									
Using draw Grill draw 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Soda nozzles cleaned nightly									
Grill drav 43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	frozen margaritas machine non operational during inspection									
43 Light bul 10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Using draft plugs and rubber tip alcohol spout covers									
10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Grill drawer bone in chicken halves 36, salmon, 34, steak 37, marinated chicken 38									
10 Ice mach Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Light bulb burned out under hood									
Sauté co 28 Date labe Large ga 32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Ice machine has mold on ceiling of hopper, burn ice w/r/s hopper, allow to dry before accumulates									
28 Date label Large gate 32 Remove 32/39 Fryer spate 25 Sweet Bate 45 Ceiling value 42/45 General 45 Ceiling fire 32 Cutting both	Sauté cooler, scrambled eggs 38									
32 Remove 32/39 Fryer spa 25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting ba	Date labels missing, filets, ribeye roast, cooked bone in chicken halves									
32/39 Fryer span 25 Sweet Bar 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Large gap u see side door to patio has been corrected									
32/39 Fryer span 25 Sweet Bar 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo	Remove shipping liner from sides of new fryer									
25 Sweet Ba 45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo										
45 Ceiling v 42/45 General 45 Ceiling fir 32 Cutting bo										
42/45 General 45 Ceiling fir 32 Cutting bo										
45 Ceiling fir 32 Cutting bo	•									
32 Cutting bo										
	Cutting boards and salad bar cooler board rough, code requires smooth, options include resurfacing or replacement									
	Salad bar cooler, temps are at top of threshold, recommend adjusting thermostat									
Received by:			Print:			Title: Person In Charge/ Own	er			
	aaha	/e	See abo	ove						
Inspected by: (signature)	e abov	. •			1					