Follow-up fee of \$50.00 is required after 1 st Followup 07/01/2025

Retail Food Establishment Inspection Report

City of Rockwall

First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Emplovee health
Emplovee health

Da 06		5/2	01	5	Time in: 1:15	Time out: 2:20	I _	License/Pe FS	ermit #						Food handlers Food managers Page 1 of _	2		
					ion: 1-Routine	2-Follow U		3-Complai		4-1	Invest	igat	tion		5-CO/Construction 6-Other TOTAL/SCO	RE		
		shmen on nu					Contac Heath	t/Owner N I er	lame:						* Number of Repeat Violations: ✓ Number of Violations COS:			
	Physical Address: Pest control : 5736'jorizon T Rex						Hoo Na	od				e trap/ waste oil: 10	А					
3/3		Compli	ianc	e St	atus: Out = not in co	IN _ :	n compliance	e NO) = not o		ved.			_	plicable COS = corrected on site R = repeat violation W-w.	atch		
Ma					points in the OUT box for	each numbered		Mark 🔪	/ in ap	propr	iate bo	x for	r IN,	NO	, NA, COS Mark an $$ in appropriate box for R	acci		
Con	nplia	ance S	tatu	ıs	Prio	rity Items (3	5 Points)	violations		_	mplia	nce	Statu	s	ve Action not to exceed 3 days			
O U T	I N	N N A	4	C O		perature for F		y	R	U N O A			A	CO	Employee Health	R		
1		(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T S 12. Management, food employees and conditional employees										
	•										~			knowledge, responsibilities, and reporting				
w	2. Proper Cold Holding temperature(41°F/ 45°F) See 27 small Cooler				eyes, nose, and mouth					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster at hand sink								
		V	/		3. Proper Hot Holding t	temperature(135	5°F)								Preventing Contamination by Hands			
	4. Proper cooking time and temperature					1				14. Hands cleaned and properly washed/ Gloves used properly Gloves and utensils								
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)		5°F in 2		15. No bare hand contact with ready to eat foods			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)										
		V	4		,	1d. C	1 0					\perp			ancinate incurso properly followed (ATTROVED 1, 14,)	_		
					6. Time as a Public Hea	inin Control; pro	ocedures &	z recorus							Highly Susceptible Populations			
					Ap	proved Source	:					•			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtaine good condition, safe, ar	nd unadulterated		ood in							Chemicals			
					destruction Comme													
					Food Received at pro To check	oper temperature	re								17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						ı from Contam	ination			W					Frozen 18. Toxic substances properly identified, stored and used	+		
					9. Food Separated & pr preparation, storage, dis	otected, prevent	ted during	food		V 4					Watch Water/ Plumbing			
					10 Food contact surface	as and Paturnal	bles : FiOn	test							19. Water from approved source; Plumbing installed; proper			
3					Sanitized at 10 pp	ppm/temperatu	After crips	Sles 100 ppm			/				backflow device			
		/			11. Proper disposition of reconditioned Disc	of returned, prev arded	vious	red or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch			
					Pri	ority Found	ation Ite	ms (2 Poi	ints) vi			_		_	rective Action within 10 days			
U	I N	N A	4	C O S	Demonstration	of Knowledge	e/ Personne	el	K	O U T	I N	0	A	C O S	Food Temperature Control/ Identification	R		
						27. Proper cooling method used; Equipment Adequate to Maintain rough from the Femperature Small counter cooler												
	/				and perform duties/ Cer			M)					ıvı		Small counter cooler			
	/				and perform duties/ Cer 3 22. Food Handler/ no us	rtified Food Ma	mager (CFN	ŕ						Ī	28 Proper Date Marking and disposition			
	/				and perform duties/ Cer 3 22. Food Handler/ no ur 4	rtified Food Ma	nnager (CFN rsons/ perso	onnel			~				& Reper Date Marking and disposition Watch whipped cream 6 days in the			
	/				and perform duties/ Cer 3 22. Food Handler/ no us	rtified Food Ma	nnager (CFN rsons/ perso	onnel			V				Watch whipped cream 6 days in the 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Haley Overstreet	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	Address: horizon road	City/State:	all	License/Permit #	Page 2 of 2					
1 10112	.OH HUUHUOH	3730	TEMPERATURE		all	130000017						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F					
Count	er cooler	44										
C) //// 100 0												
	Syrups	52										
F	rotien balls	56										
Silv	er upright unit	31										
	nippedCream	37										
t	rozen fruit	-9										
		O	BSERVATIONS AND C	CORRECTIVE ACTION	ONS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHM	ENT HAS BEEN MADE. YO	OUR ATTENTION IS DIF	RECTED TO TH	E CONDITIONS OBSER	VED AND					
	Restroom equipped joy water 119											
	Hand sink 126/											
	Three comp sink 120f watch wash. Ayb90 degrees after one hour											
35	Dirty Towel hanging or	m cabine	et dooor									
	Sep utensils forfpeanu	ıt butter										
29	Counter cooler holding high temps											
W	Need thermo for warmest localocation											
	ProtienBalls handed to customer by staff no label											
	Time to defrost the freezer in the cooler freezer combo											
		Commercial products packages are the only items available for customer sales serve										
	Sinks labeled	tested, found out it was splashes. It collects on side surfaces takes it out of a solution so it doesn't test correctly.										
	To store chemicals low	v in cabir	nets									
	Suggest leaving middle			nse pitchers and	utensils							
	Replace splashless bloom		• •	•								
Received (signature)	See abov	e e	Print:			Title: Person In Charge	Owner					
Inspecte (signature)		atrici	Print:			Samples: Y N	# collected					