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: 6/17/25			Time in: 2:50	Time out: 3:21		FS2024								CPFM 1	Food handlers		Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up								ation	n	5-CO/Cons	truction	6-Other	1	ΓΟΤΑL/	SCORE					
Establishment Name: Everbowl Physical Address: 3035 Ridge Rd #105, Rockwall, TX 75032 Contact/Owner Brooklyn Tur Pest control: Ecolab monthly						t/Owner N	ner Name:						Number of Repeat Violations: 1 ✓ Number of Violations COS:			E/OE/A				
								Hood N/a		Grease Refer to		e trap :/ waste oil o Teddy	il Follow-up: Yes No		<u> </u>					
Mai					points in the OUT box for		em	Mark '	√' a		nark	in app	ropria	ate bo	ox for IN, NO, NA,	COS M	ark an \mathbf{R} = repeat in approp	t violat oriate b	ion W=	Watch
Cor	mplia	nce	Stat	tus	Prio	ority Items (3	Points)	violations	Req			<i>ediate</i> plianc			ive Action not to	exceed 3 de	ays			
O U T	J N O A O (F = degrees Fahrenheit) 1. Proper cooling time and temperature					7	R		O I	N O	N A	C O S						R		
								V	/			12. Management knowledge, resp		oyees and conditio and reporting	nal en	nployees;				
	/				2. Proper Cold Holding temperature(41°F/45°F) See						V	/			13. Proper use of restriction and exclusion; No discharge freeyes, nose, and mouth State hand wash form posted					ı
	3. Proper Hot Holding temperature(135°F)														ontamination by I	Hands	1			
		4. Proper cooking time and temperature								V				14. Hands clean	ned and prop	erly washed/ Glove	es use	d properl	y	
			<u> </u>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						v				alternate method	properly fo	th ready to eat food)
	/				6. Time as a Public Health Control; procedures & records										Gloves & ut		ceptible Population	ons		
Approved Source									T		/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco					ood in							N/A	(Chemicals					
	/				8. Food Received at pro Checking	oper temperature					V	/			17. Food additiv & Vegetables Water	es; approved	l and properly stor	ed; W	ashing Fr	uits
						n from Contamir					V	1				nces properl	y identified, stored	d and u	used	
('				9. Food Separated & pr preparation, storage, di	splay, and tasting	7										er/ Plumbing			
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> ppm/temperature					3	3				backflow device See	,	arce; Plumbing ins			
					11. Proper disposition of returned, previously served or reconditioned Discard										20. Approved Se	ewage/Waste	ewater Disposal Sy	/stem,	proper	
	~				reconditioned Disc	ard					V				disposal					
	'							ms (2 Po							disposal rective Action w	ithin 10 day	ys			
O U T	I N	N O	N A	C O S	Pri Demonstration	ority Foundat n of Knowledge/	tion Iter Personne	el	ints R		ution D I	N	quire N A	C C O S	rective Action w	·	ys ire Control/ Ident	tificati	ion	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Asheem Phuyal	Print: Asheem Phiyal	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Everb	ment Name:	Physical A		ty/State: Rockwal	l Tx	License/Permit # FS2024-17	Page <u>2</u> of <u>2</u>				
LVOIL	,	00001	TEMPERATURE OBSERVATI		ι, ιχ	1 0202 1 17					
Item/Loc	ation	Temp	Item/Location	Temp	Item/Locat	tion	Temp				
Bevera	age Bunker	39	Pineapple	38	Ba	ck uc fridge)				
Lo	bby Freezer	11.7	Chi pudding/oats	40/41	Co	40					
Fron	t chest freezer	18.4	WIF htt	-3.7		Oat milk	40				
Side	chest freezer	3.7	WIC amb	36							
L	JC Freezer	16.3	Strawberries as ref	38							
			Blueberries as ref	38							
S	Service line										
	Kiwi	38									
T			SERVATIONS AND CORRECTIVE								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENTION F	ON IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	ED AND				
	Restrooms equipped, temp greater than 102										
	Hand sinks equipped, temp greater than 110 throughout kitchen										
	3 comp sink set up, 112, using quat sani 200ppm										
	Using gloves to touch rte foods, hair restraints as well										
	Wooden cutting boards only used for presentation as not approved wood for fcs										
	Odor emitting from grease trap at 3 comp, last time serviced?										
	Chemical stored low and separate										
	Ice machine confirmed air gap at floor drain										
	Good practice to allow mop heads to drip dry over mop sink										
	Using Taylor made digital thermo, strips current										
21	Rear service door, no gaps observed, confirm air curtain operational										
21	No CFM onsite, code requires a CFM onsite during operation times										
	Red sani buckets filled at 3 comp sink 200ppm, cloth stored in solution										
19	All food contact surfaces w/r/s every 4 hours or as needed Missing drain pipe from front hand sink										
10	imosing drain pipe ner										
Received (signature)		/e	See abo)Ve		Title: Person In Charge/ ()wner				
Inspected (signature)			7.1								
	5 (Revised 09-2015)	487	Richard	НШ		Samples: Y N # o	collected				