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

7/)/2	25		1:00	1:55		Food							5	16	Page 1 of	2
					tion: 1-Routine	2-Follow l		3-Complai			-Inve	estiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCO	ORE
		shm / <mark>es</mark>	ent l	Nan	ne:			ct/Owner N ela Uc	Name:	:					Number of Repeat Viole Number of Violations C	ations: COS:	6/04/	Λ.
			ddre Rd		kwall, Tx		est contro				od nco 5/	2024			e trap :/ waste oil o Teddy	Follow-up: Yes No	6/94/	Α
					tatus: Out = not in cor	mpliance IN = ir	n compliand	ce NO		t obse					plicable COS = corrected on	site \mathbf{R} = repeat vio	olation W= Wa	ıtch
Ma	rk tr	е ар	prop	riate	points in the OUT box for Prior										ox for IN, NO, NA, COS Maive Action not to exceed 3 day		te box for R	
Cor O U	Î	ance N O	Stat	tus C O	Time and Tem	perature for F	Food Safet	ty	R	C		N	N	C		. W 1/2		R
T	N	U	A	s	(F = de 1. Proper cooling time a	egrees Fahrenho				T		О	A	O S	12. Management, food emplo	loyee Health	employees:	
		/			8	r					/				knowledge, responsibilities, a		<u>F</u> J,	
	/				2. Proper Cold Holding See	temperature(41	1°F/ 45°F)				/				13. Proper use of restriction a eyes, nose, and mouth		charge from	
-					3. Proper Hot Holding to See	emperature(135	5°F)								Employee health form	n posted ntamination by Han	nds	
		_			4. Proper cooking time	and temperature	·e				/				14. Hands cleaned and prope			
					5. Proper reheating proc	cedure for hot h	nolding (16	55°F in 2							15. No bare hand contact with			
					Hours) 6. Time as a Public Hea	lth Control and		0			•				alternate method properly foll Gloves & utensils	·		
	/				o. Time as a rubiic nea	iui Coniioi, pre	ocedures a	x records			I				Highly Susc	reptible Populations		
					Арр	proved Source	:				/				Pasteurized eggs used when r		iered	
	/				7. Food and ice obtained good condition, safe, an destruction Perform	d unadulterated		Food in							C	Chemicals		
	/				8. Food Received at pro		re				•	,			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits	
	L				Protection	from Contam	ination				/				18. Toxic substances properly	v identified, stored an	nd used	
	/				9. Food Separated & propreparation, storage, dis	play, and tastin	ng								Wate	er/ Plumbing		
	~				10. Food contact surface Sanitized at 200	ppm/temperatu	ire				/				19. Water from approved sou backflow device City approved			*
					11. Proper disposition or reconditioned Disca	f returned, prev ard	viously ser	ved or			/				 Approved Sewage/Waster disposal 	water Disposal Syste	m, proper	
1					D 1000	ara									•			
		37	27				ation Ite	ems (2 Po		_	_	_			rective Action within 10 day.	S		
O U T	I N	N O	N A	C O S	Prio Demonstration	ority Found	e/ Personn	iel	ints)	viola	I	_	uire N A	Cor C O S	<u> </u>	s re Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishi Pope	ment Name:	Physical A		City/State: Rockwal	l Tx	License/Permit # Pag Food5162	ge <u>2</u> of <u>2</u>			
Торо	, y 0 0	2000 1	TEMPERATURE OBSERVAT		1, 17	1 0000102				
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	tion	Temp			
Spicy	bone in chix	156	Macnchz	164	Egg v	36/36				
	ular bone in chix		WIF HTT	9.3	Raw bone in chix					
	Chix strips	140	WIC amb	35	Raw					
Re	ed beans/rice	158	Raw chicken		Sp	38				
	Macnchz	160	37,38,37,37,39			37				
Masl	h potatoes/gravy	161	Graded cheese	38	UR Freezer HTT		14.1			
Ho	t holding bulk		Rice	39		Hot hold				
F	Rice/beans	164/165	Breading station			corn chicken	142			
Item	AN DISPERSION OF MOVID FR		SERVATIONS AND CORRECTIV			UE GOVERNOVA ODGERVED				
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO T	HE CONDITIONS OBSERVED A	AND			
W			ater than 102 in each room,		ewer sm	ell from men's room				
			ater than 110 throughout ki	<u> </u>						
	3 comp sink set up, 13		• • • • • • • • • • • • • • • • • • • •							
39			ed to move tongs away from		one abo	ove 3 comp sink				
4-			ds to drip dry over mop sink							
45	•		ear service door, no gaps a	round do	or					
32	•		over prep / 3 comp sink nicken 138, 140, Cole slaw	39						
32	•		ve base behind cooking equ		nd sand	wich station				
	Reach in refrigerator for	or biscuit	s 36							
	Sani buckets 200ppm	, filled at	3 comp sink							
	Hot water cooking unit	185								
	Hot holding unit food h	neld for 4	hrs, once portioned macno	nz held 1	.5 hrs, re	ed beans&rice 2hrs, m	ash			
	potato's 2 hrs									
	. , ,		chicken held for 30 mins or							
			s and nuggets held for 30 mins then discarded							
Slitting flour after every drop, replacing every 4 hrs										
42/45			eath, between and behind a		nt frying	/breading equipment				
	Biscuit line underneat		great							
47	Cleaning soda and test nozzles daily									
	47 Secure Carbon Dioxide Tank with chain to prevent tip over									
32000	Property of the property of th									
32cos	os Oil skimmer utensil broken mesh, discard during inspection									
								Received (signature)		e/e
Inspected (signature)		S (3	Richard		SIT					
Farms FILL Of	6 (Revised 09-2015)	`				Samples: Y N # collect	cted			