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: 7/8	/2	5		Time in: 11:15	Time out: 11:57		License/Po			.79	9			3 CPFM	Food handlers	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2		2-Follow U	Up 3-Complaint				4-Investigation				5-CO/Construction	6-Other	TOTAL/	SCORE			
Estab Five			Nan	ne:		Contac Brai S	ct/Owner N Stokes	Vame	»:					Number of Repeat Viol Number of Violations (lations: <u>1</u> COS:	1 /0	0/4
Physic 1035 E				wall, Tx	Ork	est control kin 7/3/25				ood bels	6/2025			e trap :/ waste oil vaste - 9/16/24 1500g	Follow-up: Yes No	1/9	9/A
Mark				Status: Out = not in co	ompliance IN = in or each numbered it	compliance	e No Mark '	O = no ✓' a o						plicable COS = corrected on ox for IN, NO, NA, COS Ma	site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat	lation W=	Watch
									uire I	lmm	ediate	Co	rrecti	ive Action not to exceed 3 da			ſ
Comp O I U N	N O		C		nperature for Fo		y	R		O I U I	pliand N N O	N	C	Lmp	oloyee Health		R
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T			S	12. Management, food emplo knowledge, responsibilities, a	oyees and conditional	employees;				
_	,			2. Proper Cold Holding	g temperature(41°	°F/ 45°F)			,	٨				13. Proper use of restriction a eyes, nose, and mouth		_	
	-			3. Proper Hot Holding	temperature(135°	°F)		Н						Need employee heal	th form-will emaintain by Han		
	~			4. Proper cooking time	and temperature	;			H	v	/			14. Hands cleaned and prope			y
	~			5. Proper reheating pro- Hours)	cedure for hot ho	olding (165	5°F in 2			·				15. No bare hand contact with alternate method properly fol	•	1.1	_)
	,			6. Time as a Public Hea	alth Control; proc	cedures &	k records			<u> </u>				Gloves & Utensils Highly Suso	ceptible Populations		
				Ap	proved Source				Ī	·				16. Pasteurized foods used; p Pasteurized eggs used when r		fered	
•	,			7. Food and ice obtaine good condition, safe, at destruction Ben E h	nd unadulterated;		Food in							N/a	Chemicals		
~	,			8. Food Received at pro Checking	oper temperature	;				v	/			17. Food additives; approved & Vegetables Veggie wash	and properly stored;	Washing Fr	uits
				Protection	n from Contamin	nation			Ī	v	1			18. Toxic substances properly	y identified, stored an	d used	
~	,			9. Food Separated & pr preparation, storage, di	splay, and tasting	g								Wate	er/ Plumbing		
~	,			10. Food contact surfact Sanitized at 200			ned and			•	1			19. Water from approved sou backflow device City approved	arce; Plumbing install	ed; proper	
~	,			11. Proper disposition of reconditioned Disc	of returned, previ	iously serv	ved or			v				20. Approved Sewage/Waste disposal	water Disposal System	m, proper	
				Pri	iority Founda	ntion Ite	ms (2 Po							rective Action within 10 day	28		
O I U N	N O	N A	C O S		ority Founda n of Knowledge/		`	ints) R		ation O 1 U 1 T	N	n A		i	es Control/ Identific	ation	R
O I U N	N O		О	Demonstration 21. Person in charge pr and perform duties/ Cer 6	n of Knowledge/ esent, demonstra rtified Food Man	/ Personne ation of kno nager (CFM	el owledge, M)			O I U N	N	N	C 0	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific sed; Equipment Ade re		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Five (ment Name: Guvs	Physical A		City/State: Rockwa l	II. Tx	License/Permit # Page FS-0000479	2 of 2				
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Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp				
WIC a		34	Lettuce/slice tom								
Sli	ce Tomatoes	38	Soft serve	38	Water	temp still heating	143				
В	Burger patty	36,37	• •								
	Hot dog	36	Whip	38							
	Lettuce		Bev cooler non tos	42							
G	arill drawers		Flattop grill	+395							
	Burger patty	38,38	Fry hot hold	+395							
Pre	ep cooler amb	36									
Item	AN INSPECTION OF VOLID ES		SERVATIONS AND CORRECTIVE ATTENT			HE CONDITIONS ODSERVED A	NID				
Number	NOTED BELOW. all temperatures are taken in r										
	Restrooms equipped temp greater than 102 in each room										
			nan 106 throughout kitchen								
	3 comp sink setup, 112 quat sani 200ppm, strips current										
	Great practice hanging mop head to dry										
	Veggie wash tested within range, strips current										
	Using Bluetooth digita										
	Red sani buckets filled at 3 comp 200ppm, cloth in solution										
	Prep cooler cutting board looks great, prep cooler extremely clean, shipping liner has been removed										
45	Rear service door looks great. No gaps observed during inspection Various holes within FRP walls in kitchen and prep area, fill to prevent pest activity										
	Cooking equipment under hood, extremely clean underneath, between, behind etc!										
	Grease Monster - spent grease removal routinely on a monthly basis										
.											
Received (signature)			Print:			Title: Person In Charge/ Owner					
Inspected	See abov	<u>/e</u>	See abo	ove							
(signature)		(st	Richard	l Hill		Samples: Y N # collect	ed				
Form EU 06	6 (Revised 09-2015)		<u>, , , , , , , , , , , , , , , , , , , </u>			1 ii concet	. —				