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	5			3:56	FOC			66				5	10	Page 1 of	2
						2-Follow Up					estig	ation	1	5-CO/Construction	6-Other	TOTAL/SCO	RE
		ımer all (e: ty Jail		Contact/Owner Rockwall Co							Number of Repeat Viol Number of Violations (ations: COS:	0// 00	, a
Phy	sical	Add	lres	ss:	ockwall, Tx		t control :		Н	ood	rs 4/2025			e trap :/ waste oil	Follow-up: Yes No	0/100	/A
930					tatus: Out = not in comp	$\frac{1}{\text{liance}} IN = \text{in c}$	ompliance	(O = n	ot obse					plicable COS = corrected on		olation W= Wat	tch
Mari	the	appr	opri	iate	points in the OUT box for each	ch numbered ite	m Mark							ox for IN, NO, NA, COS Ma ive Action not to exceed 3 da	site \mathbf{R} = repeat vio	e box for R	
		nce S		ns C				R			lianc						R
			4	o s	, ,	rees Fahrenheit			1	U N		A	o s	_	loyee Health		
	·				Proper cooling time and	l temperature				•	•			12. Management, food emplo knowledge, responsibilities, a	•	employees;	
•	/				2. Proper Cold Holding ter See	mperature(41°I	F/ 45°F)			•	•			13. Proper use of restriction a eyes, nose, and mouth Employee health form		charge from	
	ı	/			3. Proper Hot Holding tem	perature(135°l	. (F)								ntamination by Han	nds	
	ı	/			4. Proper cooking time and	d temperature				~	1			14. Hands cleaned and prope	erly washed/ Gloves u	ised properly	
	٠	/			5. Proper reheating proced Hours)	lure for hot hol	ding (165°F in 2			V				15. No bare hand contact with alternate method properly fol Gloves & utensils			
	·	/			6. Time as a Public Health	Control; proce	edures & records							Highly Susc	eptible Populations		
					Appro	oved Source				~	,			16. Pasteurized foods used; p Pasteurized eggs used when r Liquid eggs		fered	
•					7. Food and ice obtained for good condition, safe, and undestruction US Foods	unadulterated;]								•	Chemicals		
٠					8. Food Received at prope Checking temps	_				•	•			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits	
					Protection fr	om Contamin	ation			/	,			18. Toxic substances properly	y identified, stored an	d used	
٠	/				9. Food Separated & prote preparation, storage, displa		l during food							Wate	er/ Plumbing		
٠	/				10. Food contact surfaces Sanitized at 200 pp		s; Cleaned and			~	,		1	19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned No ret		usly served or			-	,			20. Approved Sewage/Waste disposal	water Disposal System	m, proper	
•					140 101	ums				_				disposai			
0	T	NT N	AT	C			ion Items (2 P	_		_		_		rective Action within 10 day	S		D
			4	C O S		ity Foundat		oints R		ution	N	uire N A	Cor C O S	rective Action within 10 day	s re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Magdalena Lozano	Print: Magdalena Lozano	Title: Person In Charge/ Owner CFM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	6 (Revised 09-2015)										
	ment Name: wall County	Physical A		ity/State: Rockwa l	II, Tx	FOOD5166	e <u>2</u> of <u>2</u>				
T. (7	o.	T	TEMPERATURE OBSERVATI	r	T. 7		m				
Item/Location		Temp Item/Location		Temp	Item/Loca		Temp				
	r refrigerator amb	40	WIC 1	36	WIC 2 amb		38				
WIF amb HTT		2.7	Sliced Bologna	38	Bre						
2 doc	or fridge not using	52	Mixed veggies	38							
			Ground chicken thawing	32							
		OI	 BSERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped temp greater than 104 on both rooms										
	Hand sinks temps greater than 112 throughout entire kitchen										
	· · · · · · · · · · · · · · · · · · ·	comp sink not set up 140, quat sani 200ppm									
W	Ongoing maintenance of hallway floor leading to kitchen, currently grinding concrete to seal, dusty										
	footprints in kitchen, but otherwise spotless and in great shape										
	Great date marking on all foods										
	Raw ground chicken or beef, frozen until thawed in WIC cook to 165 internal temps										
	Meals assembled on trays, placed into hot holding cabinets and transported to inmates										
W	Beginning signs of frozen condensation on 1 or 2 fan boxes in WIC 1, call maintenance to check										
	Kitchen is in great shape, equipment very clean and organized										
	Dishwasher is non operational during this visit, using 3 comp for all ware washing										
<u> </u>	Most foods are fully cooked and arrive frozen except ground beef, thawed or cooked per manufacturer specs										
!	All inmates that are working kitchen are now required to obtain their CFH License, currently 10 have achieved license										
	All hand utensils in great shape, cutting boards included										
Received (signature)		e	See abo	ve		Title: Person In Charge/ Owner	r				
Inspected (signature)	d by:	(st)	Richard	Hill		Samples: Y N # collec	tad				
Form FU 0	6 (Revised 09-2015)	▼	· · ·			Samples: Y N # collect	icu				