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		1 /2	25		Time in: 9:15	Time out: 10:05		License/Pe							CPFM 4	Food handlers 13	Page 1	<u>f</u> 2
					tion: 1-Routine	2-Follow U ₁		3-Complai			l-In	vestig	ation	n [5-CO/Construction	6-Other	TOTAL/SO	ORE
				Nan In :	ne: #5857			ct/Owner N I Lopez	Vame	:					Number of Repeat Viol Number of Violations (ations: 4 COS:	4 /0.0	/ A
Phy 3260					Rockwall, Tx		st control	l:			ood ess Ser	vice 6/201			e trap :/ waste oil 4/7/25 1000g	Follow-up: Yes 🗸	4/96	/ A
Mari					Status: Out = not in co points in the OUT box for	impliance IN = in o	complianc	e NO		ot observed					plicable COS = corrected on ox for IN, NO, NA, COS Ma	site \mathbf{R} = repeat vio	plation W= W	atch
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	•					•					V				knowledge, responsibilities, a			
•	/				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				·				13. Proper use of restriction a eyes, nose, and mouth Employee health form		charge from	
•	/				3. Proper Hot Holding t See	temperature(135°	°F)									ntamination by Han	ıds	
•	/				4. Proper cooking time See	and temperature					v	/			14. Hands cleaned and prope	rly washed/ Gloves u	ised properly	
	•	/			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	5°F in 2			ı	/			15. No bare hand contact with alternate method properly followed and the poils			
	/				6. Time as a Public Hea Cheese on cony station	alth Control; proc discarded wvwry	cedures &	k records							Gloves and ûtensils Highly Susc	eptible Populations		
					Ap	proved Source					ı				16. Pasteurized foods used; p. Pasteurized eggs used when r		fered	
П					7. Food and ice obtaine			Food in							Eggs			
•					good condition, safe, ar destruction Gordon	nd unadulterated;	; parasite								C	hemicals		
	/				8. Food Received at pro	oper temperature					ı				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruit	s
						from Contamir	nation				v				Water 18. Toxic substances properly	identified, stored an	d used	
•	1				9. Food Separated & pr preparation, storage, dis			food							Wate	er/ Plumbing		
•	1				10. Food contact surfac Sanitized at <u>200</u>			ned and			v				19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	
•	/				11. Proper disposition of reconditioned Disc	of returned, previous ard	ously ser	ved or			V	/			20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
				\Box														
					Pri	ority Founda	tion Ite	ms (2 Po	, – í						rective Action within 10 day	s		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personn	el	ints)		ation O 1 U 1 T	N	n N A	C C O S		s re Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: C Drive In #5857	Physical A		City/State: Rockwal	l Ty	License/Permit # FS-8975	Page	2 of 2				
Soriic	Dilve iii #3037	32001	TEMPERATURE OBSERVAT		Ι, ΙΧ	1 3-0973						
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion		Temp				
WIF ht	tt	7.8	Cony station		Grill		395					
	WIC amb	35	Graded cheese	38	Prep cooler							
Wł	nole tomatoe	38	Hot holding		Slice Tom/ dice tom		om	36/36				
Dice	tomatoes/lettuce	38/39	Tots	155	S	lice cheese		40				
	Icecream	39	Reach in freezer ht	8.9	Graded cheese Hot dog/ft long		36					
Desse	ert cooler cold foam	37	Reach in Fridge	34			37/36					
	Whip	38	Corn dog	37	Jı	uice cooler		38				
Co	ookie dough	41	Smash patties	38								
T.	- -		SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped,											
	Hand sink equipped g	reater tha	n 104 throughout kitchen									
	3comp sink not set up	133 usin	g quat sani 200ppm test str	ips curre	nt							
	Service door looks good, no gaps											
37	Frozen condensation on fan box											
	1 soft serve machine inoperable- work orders pending											
	Cleaning lemonade chiller daily											
	Cleaning soda & tea nozzles daily											
	Ice machine looks great during todays insp											
	Using red tongs to grab frozen patties and transfer to grill											
	Hold holding eggs 148, sausage patties 156, chili 142, queso 149											
28	New air vents installed in kitchen, look great!											
<u> </u>	Need date labels on open lettuce bag and dice tomatoes											
44	General detail cleaning of dumpster enclosure											
Received (signature)	See abov	 /e	See abo	OVE		Title: Person In Charge/ (Owner					
Inspected (signature)	l by:	<u> </u>	Print:									
	$K \supset W H$	2) (8	Richard			Samples: Y N #	collecte	ed				