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		6/2	25		Time in: 11:31	Time out: 12:30		FS-0			93	}			2 CPFM	Food handlers 26	Page 1	$_{\rm of}\underline{\ 2\ }$
Pu	rpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	р	3-Complai	int	4			ation		5-CO/Construction	6-Other	TOTAL/S	SCORE
		shm Ro	ent I	Nan	ne:			ct/Owner N 'Eva Car							Number of Repeat Viol	ations: 3 COS:	0/0	1 / A
			ddre d St		ckwall, Tx	PSS		ol 7/10/25			ood as 12/	/18/24			e trap :/ waste oil o Teddy	Follow-up: Yes No	9/9	I/A
Ma	rk tl	Com	pliar	nce S	Status: Out = not in co points in the OUT box for	ompliance IN = in of the each numbered ite	complianc em	ce NO Mark '		ot obse					plicable COS = corrected on x for IN, NO, NA, COS Ma	site R = repeat vio	lation W=	Watch
										uire 1	mme	diate	Cor	recti	ve Action not to exceed 3 da			
O U	mpli I N	ance N O	Stat N A	C		nperature for Fo		ty	R	1) I J N	N	Stat N A	C O	Emp	loyee Health		R
Т		_		S	1. Proper cooling time a	egrees Fahrenhei and temperature	it)				7			S	12. Management, food emplo		employees;	
		•			2. Proper Cold Holding	tomporatura(41°	PE/ 45°E\			_	~				knowledge, responsibilities, a		aharaa from	
W					2. Proper Cold Holding	temperature(41	17 43 17				~	•			eyes, nose, and mouth Employee health forr		charge from	
	/				3. Proper Hot Holding t See	temperature(135°	°F)									ntamination by Han	ıds	
		/			4. Proper cooking time						/	_			14. Hands cleaned and prope			
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	55°F in 2			~	•			15. No bare hand contact with alternate method properly foll Gloves & utensils			.)
	/				6. Time as a Public Hea Using for pico, tomato's,	alth Control; proc cheese, lettuce t	cedures & top prep	& records cooler								eptible Populations		
					Ap	proved Source					/	,			16. Pasteurized foods used; pasteurized eggs used when r		fered	
					7. Food and ice obtaine			Food in										
	~				good condition, safe, ar destruction RD & U	S Foods									C	hemicals		
	~				8. Food Received at pro Checking	oper temperature					/	,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fru	iits
					,	from Contamir	nation				/	,			Water 18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	· *	_	food			ı				Wate	er/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_			ned and			~	,		- t	19. Water from approved sou backflow device City approved	rce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned Disc	of returned, previo	ously ser	ved or			~	,			20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
					Pri			ems (2 Po	ints)	viole	tions	Req		Cor	rective Action within 10 day	S		
O U T	I N	N O	N A	C O S			tion Ite	,	ints)	1	tions	N	nire N A	Corr C O S	·	s re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

	Received by: Cory/Eva Cannon	Print: Cory/Eva Cannon	Title: Person In Charge/ Owner OWNEr
I	inspected by: Richard Hill signature)	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit # Page	e <u>2</u> of <u>2</u>			
	Rock			Rockwall, Tx FS-0001393			<u></u>			
			TEMPERATURE OBSERVAT		T					
Item/Loc		Temp	Item/Location	Temp	Item/Loca		Temp			
Keg co		35	Burger patties	38	Hot holding					
Bev	verage cooler	38	butter	37	Queso/marinara		42/139			
Che	est freezer htt	4.6	Grill drawer top		Meatballs		145			
2Do	or Refrigerator	N/a	Burger patties/ stk	42/42	F	Prep cooler				
N	lo tcs foods		Par cooked wings	42	Using tphc					
2Do	or refrigerator	37	Raw strip/ breas	43/42	@ exit					
Par	cooked wings	39	Door was open		Вι	urger Patties	40			
	Raw steak	40			Ch	nicken/wings	41/41			
		OF	SERVATIONS AND CORRECTIV	VE ACTION	IS					
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 all greater than 103 in each restroom									
31	Hand sinks temp greater than 108, throughout kitchen, no papertowels at 2 of 3 sinks									
	3comp sink not set up, 115, using quat sani 200ppm									
29	Dishwasher confirmed 100ppm, test strips expired									
W	Keep spent grease container closed during inclement weather and to deter pest									
W	Grill top drawer was not shut completely, temps were 41-43, adding ice to help bring temps down, door closed									
	Oxidation on bottom shelf of prep table has been removed									
37	Observed frozen condensation on side walls of chest freezer									
	1 of 2 two door fridges inoperative during inspection, using as storage									
32	Cutting boards are rough, code requires smooth and durable, options include resurfacing or replacement									
	Thawing frozen shrimp under cold running water									
32cos	s strainer untensil with broken mesh, discarded during inspection									
	Using digital thermo, strips current for sani and dish mach									
32/45										
W	To post updated health permit asap									
	Bar Dattle and an 40 divide ratio and an 44									
	Bottle cooler 40, drink mix cooler 41									
	Keg cool 43									
	Using draft plugs for all keg dispensers Dishwasher confirmed 100ppm, strips current									
	Dishwasher confirmed 100ppm, strips current Hand sink equipped temp greater than 110									
	• • • • • • • • • • • • • • • • • • • •			touching	/cough o	n them. Always handle	straw in			
	Using non sleeved straws, protect from consumers to prevent touching/cough on them. Always handle straw in middle not on the ends where the mouth goes									
	At exit of time of inspection recheck chicken/wings and burger patties, temps had drop 1-2 degrees									
W	Floor showing signs of paint peeling, will need to monitor if worse will have to address									
Received (signature)			Print:			Title: Person In Charge/ Owner	r			
	See abov	<u>'e</u>	See abo	ove						
Inspected (signature)		Car	Richard	Hill	SIT	Samples: Y N # collect	ted			
	6 (Revised 09-2015)	-	·			Samples, 1 11 # collect				