Followup Fee \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Da 7/2	 25/	25	,		Time in: 2:20	Time out: 3:10		FS-9							CPFM 1	Food handlers 5	Page 1	of <u>2</u>
	_			-	tion: 1-Routine	2-Follow U	р 🔲 :	3-Compla	int	4	-Inve	estiga	ation	1	5-CO/Construction	6-Other	TOTAL/S	CORE
Sι		vay	y #	34	e: 947 North		Juana	ct/Owner N a Garcia							Number of Repeat Viol Number of Violations (COS:	7/93	2/∧
Ph 30	ysic 84	al A N	ddre G	ess: Olia	ad	Apt	st contro pest 7/1	4/25		Ho N/a					e trap :/ waste oil grease 6/18/25 40g	Follow-up: Yes No	795	"/ /
Ma					Status: Out = not in co points in the OUT box for	ompliance IN = in compliance ite	complianc em	ce No Mark '	O = no ✓' a c						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= V	Watch
										ire I	nmec	diate	Corr	recti	ive Action not to exceed 3 da			
O U	mpli I N	N O	N A	C		nperature for Fo		ty	R	U	J N	N	N A	C O	Emp	loyee Health		R
Т		_		S	1. Proper cooling time a	egrees Fahrenheit and temperature	t)			T				S	12. Management, food emplo		employees;	
		•			No leftovers 2. Proper Cold Holding	tomporatura(41°)	E/ 45°E)		Ш		~				knowledge, responsibilities, a		aharga from	
	~				See	temperature(41	r/ 43 r)				~			~	eyes, nose, and mouth Employee health form		charge from	
	/				3. Proper Hot Holding t See	temperature(135°	F)									ntamination by Han	nds	
		~			4. Proper cooking time	•					~				14. Hands cleaned and prope	•		
		~			5. Proper reheating production Hours)	cedure for hot hol	lding (16	55°F in 2			~				15. No bare hand contact with alternate method properly fol	lowed (APPROVED)
	/				6. Time as a Public Hea	alth Control; proc	edures &	& records							Gloves & Utensil Highly Susc	eptible Populations		
					An	proved Source							/		16. Pasteurized foods used; p Pasteurized eggs used when r		fered	
					7. Food and ice obtaine		source; I	Food in							N/a			
	~				good condition, safe, ar destruction PFG	nd unadulterated;	parasite								C	Chemicals		
	~				8. Food Received at pro	oper temperature					_				17. Food additives; approved & Vegetables	and properly stored;	Washing Frui	its
						n from Contamin	nation				~				Water 18. Toxic substances properly	y identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis			food			_				Wate	er/ Plumbing		
	~				10. Food contact surfact Sanitized at _200			ned and			~			+	19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	
					11. Proper disposition of reconditioned Disca	of returned, previo	ously ser	ved or			~				20. Approved Sewage/Waste disposal	water Disposal System	m, proper	
						มเน												
								ems (2 Po				_			rective Action within 10 day	rs.		
O U T	I N	N O	N A	C O S	Pri		tion Ite		ints)	viola	I N	Req N O	uire N A	Cor C O S	·	re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Connor	Print: Connor	Title: Person In Charge/ Owner Employee
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

oms equipped sink equipped sink setup, dispenser noz chine non op nozzles cleare caulk abov	Temp 46 5.1 37 39/41 40/40 2 40/40 39 ESTABLISHM tures are taken in d, temp grad, temp grad	TEMPERATURE OBSERVATION Item/Location UC refrigerator amb Service Line Meatballs Ham/Turkey Sliced Pepperjack/America Roast beef / tuna fish Lettuce Sliced tomatoes BSERVATIONS AND CORRECTIVE ENT HAS BEEN MADE. YOUR ATTENTION F reater than 102 in each roo eater than 108 throughout is sani 200ppm	Temp 1 N/a N/a 183 38/38 38/39 40 39/39 E ACTIONS ON IS DIRECTED	tem/Location	Guac	Temp 41 38/38					
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nozzles clea e caulk abov	erational,										
e caulk abov		work order submitted?									
rts under 3 co	•	sink & wall is rough, need t				leanable					
5 Supports under 3 comp kegs are not cleanable, to use proper finishes to make cleanable											
Good practice to store mop head hanging up to dry properly											
CO2 tanks secured to wall											
		een repaired 4-6 inches abov	e grade								
		mp sink 200ppm									
UC fridge on service line not being used, amb temp 54, work order submitted?											
Permit posted and up to date											
Slicer is cleaned before and after every use											
Using gloves to handle Rte foods											
	•										
			cape was	te within o	dumpster enclo	sure					
•		•									
al detail of flo	ors in WII	= & WIC to remove trash ar	nd standin	g water							
al detail clean	ing underr	neath dry storage shelves									
glo dig rd tair	ves to hand ital thermo needs to re n operation detail of flo	ves to handle Rte foo ital thermo, strips cui needs to remove illec n operational during in detail of floors in WIF	ves to handle Rte foods ital thermo, strips current needs to remove illegally dumped trash and lands n operational during inspection	ves to handle Rte foods ital thermo, strips current needs to remove illegally dumped trash and landscape wast n operational during inspection detail of floors in WIF & WIC to remove trash and standin	ves to handle Rte foods ital thermo, strips current needs to remove illegally dumped trash and landscape waste within a n operational during inspection detail of floors in WIF & WIC to remove trash and standing water	ves to handle Rte foods ital thermo, strips current needs to remove illegally dumped trash and landscape waste within dumpster enclo n operational during inspection detail of floors in WIF & WIC to remove trash and standing water					