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

6		7/2	ment Name: Contact/Owner Name:		2	All	Page <u>1</u> of <u>2</u>	_										
Pı	ırpo	se of	f Ins	spec	tion: 1-Routine		Up 3	-Complair	nt _	_	Inves	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCORE	E
	tabli Br							Owner Na d Woo	ame:					_	Number of Repeat Vio	lations: 4 COS:	0/04/4	_
	ysic				1 Pookwall Tv		est control			Hoo	od zalez 5/3	20/25			e trap :/ waste oil	Follow-up: Yes	6/94/A	\
	(Com	pliar	ice S	1 Rockwall, Tx Status: Out = not in co	mpliance IN = ir	antura 6/18/ n compliance		= not o						waste 3/5/25 1000g plicable COS = corrected or	n site \mathbf{R} = repeat vio lark an \mathbf{X} in appropriat	olation W= Watch	ı
M	ark tl	he ap	prop	riate	points in the OUT box for	each numbered	ıtem	Mark '							x for IN, NO, NA, COS M we Action not to exceed 3 do		e box for R	
Co	mpli	ance N	Stat	tus C		· ·			R	_	ompli	ance	Stat		, 0 120.000 100 100 000 000 000 000 000 000 00	.		R
Ŭ T	N	O	A	o s	(F = d)	nperature for F egrees Fahrenhe	eit)			U T	N			o s		ployee Health		
		~			1. Proper cooling time a	and temperature	e				~				12. Management, food emple knowledge, responsibilities,	•	employees;	
	~				2. Proper Cold Holding See	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction eyes, nose, and mouth Employee health for		charge from	
	/				3. Proper Hot Holding t See	temperature(135	5°F)									ontamination by Han	nds	
		/			4. Proper cooking time	and temperature	re				1				14. Hands cleaned and prop	erly washed/ Gloves u	ised properly	
		~			5. Proper reheating prod Hours)	cedure for hot h	nolding (165	°F in 2			~				15. No bare hand contact wir alternate method properly fo Gloves & utensils			
	/				6. Time as a Public Hea	alth Control; pro	ocedures &	records			<u> </u>					ceptible Populations		
					Ap	proved Source	.				/		T		16. Pasteurized foods used; p Pasteurized eggs used when		fered	
	~				7. Food and ice obtaine good condition, safe, ar destruction Gordon	nd unadulterated	d; parasite	ood in							Shelled eggs only	Chemicals		
	~				8. Food Received at pro Checking	oper temperature	re				/				17. Food additives; approved & Vegetables Water	d and properly stored;	Washing Fruits	
					Protection	from Contam	ination				1				18. Toxic substances properly	ly identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis			bood							Wat	ter/ Plumbing		
	~				10. Food contact surfact Sanitized at100_			ed and			/			ł	19. Water from approved sorbackflow device City approved	urce; Plumbing install	ed; proper	
					11. Proper disposition of	of returned, prev	viously serve	ed or								ewater Disposal System	m, proper	
	~				reconditioned Disc	ard					~				disposal	o water Bisposar System		
	•	NT.	N	C.			ation Iten		_					_				D
O U T	I N	N O	N A	C O S		ority Found		ns (2 Poi	nts) vi	iolati O U T			_	Corr	disposal rective Action within 10 da			R
U		N O		0	Pri	ority Foundary of Knowledge	e/ Personnel	ns (2 Points)	_	O U	I		N	C O	disposal rective Action within 10 da	ys nre Control/ Identific sed; Equipment Ade	ation	R
U T		N O		0	Demonstration 21. Person in charge prand perform duties/ Cer	ority Foundary of Knowledge esent, demonstratified Food Ma	e/ Personnel ration of kno mager (CFM	ns (2 Points)	_	O U	I		N	C O	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Good date labels	re Control/ Identific sed; Equipment Ade ire	quate to	R
U T		N O		0	Demonstration 21. Person in charge pr and perform duties/ Cer 0 22. Food Handler/ no u	ority Foundaries of Knowledge esent, demonstratified Food Manauthorized per	ration of kno mager (CFM	ns (2 Points) www.edge, I)	_	O U	I		N	C O	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips	re Control/ Identific sed; Equipment Adec red disposition accurate, and calibrat	quate to	R
U T		N O		0	Demonstration 21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perfo	ority Foundaries of Knowledge essent, demonstratified Food Manauthorized per rdkeeping and Labeling ravailable; adeasure	e/ Personnel ration of kno unager (CFM rsons/ person Food Pack quate pressu	ns (2 Points) www.ledge, I) nnel age re, safe	_	O U T	I		N	C O	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str	re Control/ Identific sed; Equipment Adec red disposition accurate, and calibrat	quate to ed; Chemical/	R
U T		N O		0	Demonstration 21. Person in charge properties of the properties o	ority Foundaries of Knowledge esent, demonstratified Food Manauthorized per rdkeeping and Labeling ravailable; adec Seure vailable (shellsto Food labeled	e/ Personnel ration of kno unager (CFM rsons/ person Food Pack quate pressu	ns (2 Points) www.ledge, I) nnel age re, safe	_	O U T	I		N	C O	Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str	re Control/ Identific sed; Equipment Adec d disposition accurate, and calibrat rips expired at, Prerequisite for O crmit/Inspection Curr	ed; Chemical/	R
U T		N O		0	Demonstration 21. Person in charge properties of the properties o	ority Foundaries of Knowledge esent, demonstratified Food Manauthorized per radkeeping and Labeling ravailable; adec sure radiable (shellsto Food labeled abels with Approved	e/ Personnel ration of kno unager (CFM rsons/ person Food Pack quate pressu ock tags; par	ns (2 Points) I weledge, I) nnel age re, safe rasite	_	O U T	I		N	C O	rective Action within 10 dar Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requiremen 30. Food Establishment Pe Posted and curr Utensils, Equ	re Control/ Identifice sed; Equipment Adec d disposition accurate, and calibrate rips expired at, Prerequisite for O armit/Inspection Curr ent uipment, and Vendin	quate to ed; Chemical/ peration ent/ insp posted	R
U T		NOO		0	Demonstration 21. Person in charge properties and perform duties of the content	ority Found: n of Knowledge esent, demonstratified Food Ma nauthorized per rdkeeping and Labeling r available; adec sure vailable (shellsto labels with Approved ariance, Special obtained for sp anufacturer instrance	e/Personnel ration of kno mager (CFM rsons/ person Food Pack quate pressu ock tags; par Procedure lized Proces pecialized	ns (2 Points) I weledge, I) nnel age re, safe rasite	_	O U T	I		N	C O	rective Action within 10 da. Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, stu Permit Requiremen 30. Food Establishment Pe Posted and curr	re Control/ Identifice sed; Equipment Adec d disposition accurate, and calibrate rips expired at, Prerequisite for O armit/Inspection Curr ent uipment, and Vendin	quate to ed; Chemical/ peration ent/ insp posted	R
U T		N O		0	Demonstration 21. Person in charge property and perform duties/ Cero 22. Food Handler/ no under All with 30 days Safe Water, Reco 23. Hot and Cold Water 131 Good press 24. Required records and destruction): Packaged Commercial Conformance volume Conform	ority Found: n of Knowledge esent, demonstratified Food Ma nauthorized per rdkeeping and Labeling r available; adec sure vailable (shellsto labels with Approved ariance, Special obtained for sp anufacturer instrance	ration of kno mager (CFM rsons/ person I Food Pack quate pressu ock tags; par I Procedure: lized Proces pecialized ructions	ns (2 Points) I weledge, I) nnel age re, safe rasite	_	O U T	I		N	C O	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requirement 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing f supplied, used	re Control/ Identifice sed; Equipment Adector d disposition accurate, and calibrate rips expired at, Prerequisite for Our ent aipment, and Vendin facilities: Accessible actor tact surfaces cleanable	ed; Chemical/ peration ent/ insp posted g nd properly	R
U T		N O		0	Demonstration 21. Person in charge properties of the properties o	ority Foundaries of Knowledge esent, demonstratified Food Manauthorized per radkeeping and Labeling ravailable; adec source vailable (shellstof abels with Approved ariance, Special e obtained for spanufacturer instrailly sumer Advisor er Advisories; rainder/Buffet Planaries en Special en Special er Advisories; rainder/Buffet Planaries en Special en S	e/Personnel ration of kno mager (CFM rsons/ person Food Pack quate pressu ock tags; pan Procedure lized Proces becialized rructions Ty aw or under ate)/ Allerge	ns (2 Points) whedge, (1) nnel age re, safe rasite s s, and cooked n Label	R	2		NOO	N A	COSS	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo , str Permit Requirement 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p	re Control/ Identific sed; Equipment Adec d disposition accurate, and calibrat rips expired at, Prerequisite for O rmit/Inspection Curr ent aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided pm	ed; Chemical/ peration ent/ insp posted g nd properly e, properly	R
2		N	A N	O S	Demonstration 21. Person in charge property and perform duties / Cero 22. Food Handler / no und All with 30 days Safe Water, Reco 23. Hot and Cold Water 131 Good preso 24. Required records and destruction); Packaged Commercial Conformance vo 25. Compliance with VHACCP plan; Variance processing methods; marge to the constant of	n of Knowledge essent, demonstratified Food Ma mauthorized per rdkeeping and Labeling r available; adec sure railable (shellste Food labeled ariance, Special arianteacturer instrailly sumer Advisore er Advisories; rainder/Buffet Pla att) Violations	ration of knownager (CFM rsons/ persons) Food Pack quate pressured procedure: lized Procedure: lized process pecialized ructions Ty aw or under the procedure of the procedur	ns (2 Points) whedge, (1) nnel age re, safe rasite s s, and cooked n Label	R	2 Not	to Es	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requirement 30. Food Establishment Per Posted and curr Utensils, Equ 31. Adequate handwashing from the supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p	re Control/ Identific sed; Equipment Adec d disposition accurate, and calibrat rips expired at, Prerequisite for O armit/Inspection Curr ent aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided pm chever Comes First	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/	R
U T		0	A	OS	Demonstration 21. Person in charge property and perform duties of the content of	n of Knowledge esent, demonstratified Food Manauthorized per rakeeping and Labeling ravailable; adec sure vailable (shellster Food labeled labels) with Approved ariance, Special elobtained for spanufacturer instrailly sumer Advisorer Advisories; rainder/Buffet Plant) Violations of Food Contained	ration of known ager (CFM resons/ persons/ perso	ns (2 Points) whedge, (1) nnel age re, safe rasite s, and cooked n Label	Action	2 Not O U T	to Ex	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requirement 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing from the supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p yes or Next Inspection, White	re Control/ Identific sed; Equipment Adec are d disposition accurate, and calibrat rips expired at, Prerequisite for O armit/Inspection Curr ent aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided pm chever Comes First Identification	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/	
2 		N	A N	O S	Demonstration 21. Person in charge property and perform duties/ Cero 22. Food Handler/ no under All with 30 days Safe Water, Reco 23. Hot and Cold Water 131 Good press 24. Required records and destruction): Packaged Commercial Conformance volume Conform	n of Knowledge esent, demonstratified Food Ma nauthorized per rdkeeping and Labeling r available; adec sure raliable (shellsto Food labeled labels with Approved ariance, Special er obtained for sp anufacturer instra aily sumer Advisore er Advisories; ra inder/Buffet Pla att) Violations of Food Contain ect contamination	ration of knownager (CFM rsons/ persons) Food Pack quate pressured to the person ock tags; particle and person ock tags; part	ns (2 Points) I whedge, I) Innel age re, safe rasite s s, and cooked n Label	Action	2 Not O U T	to Es	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requiremen 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p ye or Next Inspection, Whi	pre Control/ Identification sed; Equipment Adector accurate, and calibrate rips expired at, Prerequisite for Our cent aigment, and Vendin facilities: Accessible and tact surfaces cleanable sed installed, maintained, gracility provided pm chever Comes First Identification ag (Bulk Food)	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/	
2 		N	A N	O S	Demonstration 21. Person in charge property and perform duties of the content of	n of Knowledge essent, demonstratified Food Ma nauthorized per rdkeeping and Labeling r available; adec sure vailable (shellste Food labeled aDels with Approved ariance, Special e obtained for spe aulty sumer Advisor er Advisories; ra inder/Buffet Pla nt) Violations of Food Contan ect contamination s/eating, drinkin	ration of knownager (CFM ration of knownager (ns (2 Points) I whedge, I) Innel age re, safe rasite s s, and cooked n Label	Action	2 Not O U T	to Ex	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requirement 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p ys or Next Inspection, White Food 41. Original container labeling	pre Control/ Identification sed; Equipment Adector d disposition accurate, and calibrate rips expired att, Prerequisite for Our ent aipment, and Vendin facilities: Accessible attact surfaces cleanable sed installed, maintained, g facility provided pm chever Comes First Identification ag (Bulk Food) sical Facilities	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/	
2 		N	A N	O S	Demonstration 21. Person in charge property and perform duties of the content of	ority Foundary of Knowledge esent, demonstratified Food Ma mauthorized per rdkeeping and Labeling r available; adecesure raliable (shellster Food labeled aDels with Approved ariance, Special obtained for sp anufacturer instrailly sumer Advisor er Advisories; rainder/Buffet Pla att) Violations of Food Containe ect contamination s/eating, drinkin perly used and s ion	ration of knownager (CFM ration of knownager (ns (2 Points) I whedge, I) Innel age re, safe rasite s s, and cooked n Label	Action	2 Not O U T	to Ex	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requiremen 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p ys or Next Inspection, Whi Food 41. Original container labelin Phys 42. Non-Food Contact surface	re Control/ Identifice sed; Equipment Adeceding accurate, and calibrate rips expired at, Prerequisite for Our ent accilities: Accessible accilities: Accessible accilities: Accessible accilities: Accessible accilities accilities accilities accilities accessible acc	ed; Chemical/ peration ent/ insp posted g nd properly c, properly used/	
2 		N	A N	O S	Demonstration 21. Person in charge property and perform duties / Cero 22. Food Handler / no under All with 30 days Safe Water, Reco 23. Hot and Cold Water 131 Good press 24. Required records and destruction): Packaged Commercial Conformance vides (Commercial Conformance vides (Conformance vide	n of Knowledge esent, demonstratified Food Ma nauthorized per rdkeeping and Labeling r available; adec sure vailable (shellsto labeled labels with Approved ariance, Special obtained for sp anufacturer instrailly sumer Advisories; ra inder/Buffet Pla nt) Violations of Food Contain ect contamination gerly used and s ion amination	ration of knownager (CFM ration of knownager (ns (2 Points) I whedge, I) Innel age re, safe rasite s s, and cooked n Label	Action	2 Not O U T	to Ex	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo , str Permit Requiremen 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p ys or Next Inspection , Whi Food 41. Original container labeling 42. Non-Food Contact surfact 43. Adequate ventilation and	re Control/ Identific sed; Equipment Adecented disposition accurate, and calibrate rips expired at, Prerequisite for Our ent aipment, and Vendin facilities: Accessible and tact surfaces cleanable sed installed, maintained, g facility provided pm chever Comes First Identification ag (Bulk Food) sical Facilities ces clean Il lighting; designated and tact surfaces cleanable sed	ed; Chemical/ peration ent/ insp posted g nnd properly e, properly used/	
2 		N	A N	O S	Demonstration 21. Person in charge property and perform duties of the content of	ority Foundaries of Knowledge esent, demonstratified Food Manauthorized per radkeeping and Labeling ar available; adec sure radiable (shellster Food labeled aDels with Approved ariance, Special obtained for spanufacturer instrailly sumer Advisorer Advisories; rainder/Buffet Plant) Violations of Food Contained to Contained and Section of Food Contained to Contained to Contained to Contained to Contained to Contained to Contained and Section of Food Contained to Containe	ration of known ager (CFM resons/ persons/ perso	ns (2 Points) I whedge, I) Innel age re, safe rasite s s, and cooked n Label	Action	2 Not O U T	to Ex	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requirement 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p ys or Next Inspection, White Physical 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prop	pre Control/ Identific sed; Equipment Adec d disposition accurate, and calibrat rips expired att, Prerequisite for O rmit/Inspection Curr ent aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided pm chever Comes First Identification ag (Bulk Food) sical Facilities ces clean d lighting; designated a perly disposed; faciliti	ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/ areas used es maintained	
2 		N	A N	O S	Demonstration 21. Person in charge proper and perform duties/ Cerolo 22. Food Handler/ no ure All with 30 days Safe Water, Record 23. Hot and Cold Water 131 Good press 24. Required records and destruction); Packaged Commercial Conformance vortices and destruction of the conformance of the co	n of Knowledge essent, demonstratified Food Manauthorized per rdkeeping and Labeling ravailable; adec sure radiable (shellster Food labeled albels with Approved ariance, Special obtained for spanufacturer instally sumer Advisorer Advisories; rainder/Buffet Plant) Violations of Food Contained to Containe	e/ Personnel ration of kno mager (CFM rsons/ person l Food Pack quate pressu ock tags; par lized Proces becialized ructions ry aw or under ate)/ Allerge reference C mination on, rodent/o ng or tobacc stored	ns (2 Points) I whedge, I) Innel age re, safe rasite s s, and cooked n Label forrective A	Action	2 Not O U T	to Ex	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requiremen 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p ye or Next Inspection, White Phys. 42. Non-Food Contact surfact 43. Adequate ventilation and 44. Garbage and Refuse propagation.	re Control/ Identifice sed; Equipment Adector accurate, and calibrate rips expired at, Prerequisite for Our ent acilities: Accessible actor act surfaces cleanable sed installed, maintained, g facility provided pm chever Comes First Identification ag (Bulk Food) sical Facilities ces clean I lighting; designated actor perly disposed; facilitie ed, maintained, and cle	ed; Chemical/ ed; Chemical/ peration ent/ insp posted g nd properly used/ areas used es maintained ean	
2 		N	A N	O S	Demonstration 21. Person in charge property and perform duties of the content of	ority Found: In of Knowledge In original in original In available; adec Sure In original in original In original in original In original	e/ Personnel ration of kno mager (CFM rsons/ person l Food Pack quate pressu ock tags; pan l Procedure lized Proces secialized ructions ry aw or under rate)/ Allerge rate)/ Allerge rate)/ on, rodent/o on, rodent/o ong or tobacc stored sils perly used, s perly used, s	ns (2 Points) I wiledge, I) Innel age re, safe rasite s s, and cooked n Label corrective A ther to use	Action	2 Not O U T	to Ex	N O O	N A N N N N N N N N N N N N N N N N N N	C O S	rective Action within 10 da Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, str Permit Requirement 30. Food Establishment Pe Posted and curr Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Confirmed 100p ys or Next Inspection, White Physical 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prop	re Control/ Identifice sed; Equipment Adector accurate, and calibrate rips expired at, Prerequisite for Our ent acilities: Accessible actor act surfaces cleanable sed installed, maintained, g facility provided pm chever Comes First Identification ag (Bulk Food) sical Facilities ces clean I lighting; designated actor perly disposed; facilitie ed, maintained, and cle	ed; Chemical/ ed; Chemical/ peration ent/ insp posted g nd properly used/ areas used es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Damien Perez	Print: Damien Perez	Title: Person In Charge/ Owner
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: unch House	Physical A		ity/State: Rockwal	l. Tx	License/Permit # Pa	ge <u>2</u> of <u>2</u>				
00 2.	<u></u>	2 100 1	TEMPERATURE OBSERVAT		.,	. 02020 2					
Item/Loca		Temp	Item/Location	Temp	Item/Loca	ntion	Temp				
WiC a	mb	34	Upright freezer HTT line	19.3		36					
	Egg wash	38	Grill drawers		Waffle/pancake batter						
	Ham/beef	37/37	Hashbrowns	38	Ble	38					
R	aw chicken	37	Steak stripes	38	Sar						
Wh	nole tomatoe	38	Chicken	39	Cream	e 40/41					
Gra	aded cheese	38	Sausage patties	38	Bar						
Uprig	ght freezer HTT	16.1			E						
U	pright fridge	39	Pancake cooler			Milk	39				
Itom			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										
Note	Outdoor seating covered, need no smoking signs installed										
	Restrooms equipped temp greater than 101 in each room										
29	3comp sink set up 122, chlorine sani 100ppm, strips expired										
	Dishwasher confirmed										
	Cleaning soda and tea nozzles nightly										
	Juicer cleaned after ev										
	Expresso wand cleaned between each use										
	Bar hand sink equipped 120, 3comp sink 120, using chlorine sani 100ppm										
- 10	Bottle beer cooler, amb 39, whip, 41, milk 40										
43	Burnout light bulb out under hood										
	New ceiling tile above dishwasher										
	Hot holding, sausage 162, hollandaise sauce 169										
W	Red sani buckets filled at 3 comp sink, 100ppm										
VV	Sandwich cooler temps are the upper range of proper cooling, recommend adjusting thermostat										
	so temps are within middle of approved range Ew Owner Richard Woo and Gino's OH										
	EW SWIIST HISTIATA W	oo ana c									
			Print:			Title: Person In Charge/ Own					
Received (signature)						Title: Person in Charge/ Owi	ier				
Received (signature)	See abou		See abo	ove		Title: rerson in Charge/ Owi	er				