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

Date: 8/2	25				Time in: 8:12	Time out: 8:52	FC	se/Per		66					1 Food handlers 4 Page 1 of	
Establishment Name: Contact/Own							Complaint 4-Investigation Cowner Name:					tion	1	5-CO/Construction 6-Other TOTAL/SCO)RE	
Dobl	bs	Ele	em	en			RISD						I ~		✓ Number of Violations COS:	Ά
Physi 901 E					Rockwall, TX 75087	Sch	est control : nool contract				ood dian Jun	ie 2024		rease	c trup :/ muste on	
Mark					points in the OUT box for		tem N	Iark'✓	'a c		ark ir	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W= Wa ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	tch
Comp	ľ	N	N	С	Time and Ten	nperature for F	ood Safety		R	C		N	N	С		R
U N T	1 (О	A	o S		egrees Fahrenhe				T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	V				No leftovers	and temperature					/				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	°F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding	temperature(135	°F)								Émployee health form posted	
•		+			See 4. Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	_
	5. Proper reheating procedure for hot holding (165°F in 2					2		-	/			-	15. No bare hand contact with ready to eat foods or approved	+		
	V				Hours)						•				alternate method properly followed (APPROVED \vec{Y} , N ,) Gloves & utensils	
V	/				6. Time as a Public Hea	alth Control; pro	cedures & reco	rds							Highly Susceptible Populations	
					·	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a	
V					7. Food and ice obtaine good condition, safe, at destruction Labbatt	nd unadulterated		n							Chemicals	
V	/				8. Food Received at pro Checking, logs		;				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						n from Contami	nation				•				Water 18. Toxic substances properly identified, stored and used	+
					9. Food Separated & pr	otected, prevent	ed during food								Stored separate and low	
-					preparation, storage, di			1			ı		1		Water/ Plumbing	
•	1				10. Food contact surfact Sanitized at 200	ppm/temperatur	re				~			<u> </u>	19. Water from approved source; Plumbing installed; proper backflow device City approved	
V					11. Proper disposition of reconditioned Disc	_	iously served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0 I	1	N	N	С	Pri	ority Founda	ation Items (2	2 Poir	nts)	viola	_	Req	uire N	Cor	rrective Action within 10 days	R
O I U N T			A	o s		n of Knowledge				U	J N	0	A	o s	Food Temperature Control/ Identification	
V					21. Person in charge pr and perform duties/ Ce			lge,			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
V															28. Proper Date Marking and disposition	
	1				22. Food Handler/ no u	nauthorized pers	sons/ personnel				/				26. Froper Date Warking and disposition	
	1				22. Food Handler/ no u 4						'				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
V	1				Safe Water, Reco	rdkeeping and Labeling	Food Package	afe			✓ ✓				29. Thermometers provided, accurate, and calibrated; Chemical/	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Item/Location	Heritary		Idress: Interurban St	City/State:		age <u>2</u> of <u>2</u>						
		901 E	TEMPERATURE OBSERV	Rockwall, T	X FOOD-0072							
		Temp	Item/Location		em/Location	Temp						
WIF HTT		-1.9	Line A		Line B							
V	VIC		Hot wells	136	Hot wells	140						
N	⁄lilk	36	Cold plate	26	Cold plate	23						
Cheddar cheese		36	Milk cart	37	Milk cart	35						
Mozzare	lla cheese	37	Hot hold	154	Hot hold	159						
			Cold hold	40	Cold hold	36						
		0.70										
Item AN INS	SPECTION OF VOLID ES		SERVATIONS AND CORRECT NT HAS REEN MADE YOUR ATTE		D TO THE CONDITIONS OBSERVE) AND						
Number NOTED	100 LLD BLLOW, an temperatures are taken in 1											
	ooms equipped t											
			an 105 throughout kitche	n								
	p sink not set up		at sani 200ppm									
	vasher confirmed		do to drip dry over mone	inle								
		•	ds to drip dry over mop s	sink								
			nized in laundry room		rad around door							
			confirmed operational, n i buckets 200ppm	o gaps observ	rea arouna aoor							
	use of date labe	•	ii buckets 200ppiii									
	juards dirty, to cle		eded in wic									
			urface or replacement are	e the only option	ons							
	ole trays are kept			, -	<u> </u>							
	disposable cutle		ually wrapped									
	food stored lowes	•										
Revie	wed daily, receiv	ing and p	roduction logs, all look go	ood								
Bug li	Bug lights operational in kitchen											
Received by: (signature)	ee abov	'e	See at	ove	Title: Person In Charge/ Ow	ner						
Inspected by:	> IN H	7	< Richar									