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

Da		1 2) ()	Time in: Time out:		FOO			74				CPFM 1	Food handlers	Page 1	of <u>2</u>
					$\begin{array}{cccccccccccccccccccccccccccccccccccc$		3-Complai				estig	ation	ı [5-CO/Construction	6-Other	TOTAL/S	CORE
Est	abli	shm	ent i	Nan em	ne:		ct/Owner N		_					Number of Repeat Violations C	ations:		
Ph: 105	ysica 0 W	al A illiar	ddre ns F	ess: Rock	wall, TX 75087	Pest control School contr	ract			ood dian Jui	ne 2024		rease mme		Follow-up: Yes 🖊	0/100	J/A
Ma					otatus: Out = not in compliance IN points in the OUT box for each number	= in compliand red item	ce NO Mark '		t obser					plicable COS = corrected on ox for IN, NO, NA, COS Ma	site R = repeat vio	lation W= V e box for R	Watch
Cor	mnli	ance	Sta	tus	Priority Items	s (3 Points)	violations	Requ			<i>diate</i> lianc			ve Action not to exceed 3 da			
O U T	I N	N O	N A	C O S	Time and Temperature for (F = degrees Fahre		ty	R	T T) I J N	N	N A	C O S	Empl	loyee Health		R
		~		٥	1. Proper cooling time and temperat No leftovers					~	,		5	12. Management, food employ knowledge, responsibilities, a		employees;	
	~				2. Proper Cold Holding temperature See	e(41°F/ 45°F)				~	,			13. Proper use of restriction a eyes, nose, and mouth Employee health form		-	
-	~				3. Proper Hot Holding temperature((135°F)									ntamination by Han		
	/				4. Proper cooking time and temperate					~	,			14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
		~			5. Proper reheating procedure for ho Hours)	ot holding (16	55°F in 2			•	,			15. No bare hand contact with alternate method properly foll Gloves & utensils			
	/				6. Time as a Public Health Control;	procedures &	& records				1			Highly Susc	eptible Populations		
					Approved Sou	rce				•	,			16. Pasteurized foods used; pr Pasteurized eggs used when re N/a		fered	
	~				7. Food and ice obtained from appre good condition, safe, and unadulters destruction Labbatt, Brother	ated; parasite	Food in							C	hemicals		
	~				8. Food Received at proper tempera	_{ging}				•	,			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Frui	ts
					Protection from Conta					/	,			18. Toxic substances properly Stored separate and lo		d used	
ı	~				Food Separated & protected, prev preparation, storage, display, and ta	sting									er/ Plumbing		
	~				10. Food contact surfaces and Retur Sanitized at 200 ppm/temper		ned and			•	•			19. Water from approved sour backflow device City approved	-		
	/				11. Proper disposition of returned, preconditioned Discard	previously ser	ved or			•	,			20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
		_			D. 1. E.				_	-	•	_	_				
0		N.T.	27	-	Priority Four	ndation Ite	ems (2 Po							rective Action within 10 days	s		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jane	t Hembree	Print: Jane	et Hembree	Title: Person In Charge/
Inspectedby: (signaturr	Kelly Kirkpatrick RS	Print:	Marianne A	Business Email:

Form EH-06 (Revised 09-2015)

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