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: 8/21/24				Ļ	Time in: 2:30	Time out: 3:40			Permit # 8262						5 Food handlers	Page <u>1</u> of <u>2</u>	
					tion: 1-Routine	2-Follow Up		Complai	_	_	4-In	vestig	atio	n		TOTAL/SCORE	
Es	tabli	shm t G	ent :	Nan	ne:		Contact/C Alicia St	Owner N	lame			•			Number of Repeat Violations: 4 Number of Violations COS:		
		al A			Rd, Rockwall, Tx	Term	t control :	5		H N/	lood a				e trap :/ waste oil Follow-up: Yes 27/25 50g No No	9/91/A	
Ma					points in the OUT box for		em	Mark '	√' a c		mark	in app	ropria	ate bo	plicable COS = corrected on site R = repeat violate ox for IN, NO, NA, COS Mark an in appropriate believe Action not to exceed 3 days	tion W= Watch box for R	
Co O U	mpli I N	ance N O	Star N A	tus C O	Time and Tem	nperature for Foo	od Safety		R		Com	pliano			Employee Health	R	R
T		•		S	(F = de 1. Proper cooling time a	egrees Fahrenheit and temperature	i)				Т			S	12. Management, food employees and conditional er knowledge, responsibilities, and reporting	mployees;	
	_				2. Proper Cold Holding	temperature(41°F	F/ 45°F)				•				13. Proper use of restriction and exclusion; No disch	arge from	
	•	. /			3. Proper Hot Holding t	temperature(135°I	F)				·				eyes, nose, and mouth		
		<u> </u>			4. Proper cooking time	_				ŀ	v				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves use		
		<u>'</u>			5. Proper reheating prod Hours)	cedure for hot hole	ding (165°F	7 in 2		-	·				15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED		_
	/				6. Time as a Public Hea	alth Control; proce	edures & re	ecords							Highly Susceptible Populations		
					Ap	proved Source					·	/			16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required	red	
3				/	7. Food and ice obtainer good condition, safe, and destruction Target			d in	*						Chemicals		
	/				8. Food Received at pro	oper temperature				Ī	·				17. Food additives; approved and properly stored; W & Vegetables Water	Vashing Fruits	
						n from Contamin					v	1			18. Toxic substances properly identified, stored and	used	_
	~				Food Separated & preparation, storage, dis			od							Water/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_			and			v				19. Water from approved source; Plumbing installed backflow device City approved	l; proper	
	~				11. Proper disposition of reconditioned Disc	_	ously served	or			·				20. Approved Sewage/Wastewater Disposal System, disposal	, proper	_
							tion Items	s (2 Poi	ints)) viol	ation	ıs Re	uire	Cor	rective Action within 10 days		
O U T	I N	N O	N A	C O S		n of Knowledge/ I			R		O I U I T		N A	C O S	Food Temperature Control/ Identificat	tion	Ł
					21. Person in charge preand perform duties/ Cer5			ledge,			v				27. Proper cooling method used; Equipment Adequ Maintain Product Temperature	ate to	
	•																
	<u>ノ</u>				22. Food Handler/ no un	nauthorized perso		el		_	·	1			28. Proper Date Marking and disposition Great dates 29. Thermometers provided accurate and calibrated	t: Chemical/	_
	V				Safe Water, Recon	rdkeeping and Fo	ons/ personno	ge			·	_				l; Chemical/	_
	<u> </u>				Safe Water, Recoil 23. Hot and Cold Water 110, good press	rdkeeping and Fo Labeling r available; adequa	ons/ personno Cood Packag ate pressure	ge e, safe				_			Great dates 29. Thermometers provided, accurate, and calibrated Thermal test strips Digital Thermo, strips current Permit Requirement, Prerequisite for Open	eration	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oenver Enochs	Print: Denver Enochs	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

34,39,44,75,39,43,44 3.2-10.8 Self serve freezer HTT Dog food cooler 42 End caps 37/38 Energy Drinks 42											
TEMPERATURE OBSERVATIONS Temp						II. Tx		Page	1 of 2		
Beverage coolers Frozen bunker htt Pizza end cap 4.6	. 5 9		000 0	0		,					
34,39,44,75,39,43,44 3.2-10.8 Self serve freezer HTT Dog food cooler 42 End caps 37/38 Energy Drinks 42 Juice and cheese 36-38 Self serve Freezer htt Alcohol coolers 39-4: Yogurt/Cheese Cold Wall 4,1,1,3,4 Icecream freezer 38,40,39 Self Serve Refrigerator 38,38,37,38 End cap freezer 7.2 38,38,40,39,39 Bean Bean Number Bean Number An INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number Bean AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER. Bean Bean AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER. Bean Bean AN INSPECTION OF YOUR FISTAN ISHINANT LISE REFN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER. Bean Bea			Temp		1						
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