Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite: '3()/2	202	25	Time in: 9:45		me out 0:3			icense/P			77	'8					Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2	2-Follo	_		Compla	_	_	4-I	Inve	stiga	atior	ı	5-CO/Const		6-Other	TOTAL/SO	ORE
Es Ci	^{tabli}	ishm ma	ent i	Nam 14	e: Rockwall			(Contact/	Owner I	Name	e:							f Repeat Viola f Violations C		7/02	/ A
Ph 21	ysic 25	al A	ddre	ss: er l	_ee Dr Rockwall, T	ТХ			ontrol :		t info		Hoo /a	od				e trap : to city/Teddy		Follow-up: Yes	7/93	/ A
		Com	plia	ice S	Status: Out = not in con	mplia	ance IN	= in con	npliance	N	O = no	ot ob	serv			4 = n	ot ap	oplicable COS =	= corrected on s	site R = repeat vio	olation W-W	atch
Ma	ırk t	he ap	prop	riate	points in the OUT box for e	r each	numbe	red item								-		ive Action not to		k an 💢 in appropria vs	te box for R	
Co	mpli I	iance N	Sta	tus C				Ì			R			ompl								R
Ŭ T	N	0	A	o s	Time and Tem $(F = de)$	legree	es Fahr	enheit)	Sarety				Ŭ T	N	0	A	o s			oyee Health		
	~				Proper cooling time as	and te	empera	ture						/				Management knowledge, respectively.		vees and conditional nd reporting	employees;	
					2. Proper Cold Holding t	g temp	peratur	e(41°F/	45°F)			-						13. Proper use of	f restriction an	nd exclusion; No dis	scharge from	+
	~													~				eyes, nose, and	mouth			
		~			3. Proper Hot Holding to	tempe	erature	(135°F)										Pr	eventing Con	tamination by Ha	nds	
		~			4. Proper cooking time a	and t	tempera	ature						~				14. Hands clean	ed and proper	ly washed/ Gloves	used properly	
			7		5. Proper reheating proce Hours)	cedur	re for h	ot holdii	ng (165°	F in 2		-		~						ready to eat foods o		
		4	_		6. Time as a Public Heal	alth C	Control:	procedi	ures & r	records												
		•						, F					-			I				eptible Populations ohibited food not of		
					Арр	prov	ved Sou	ırce						~				Pasteurized eggs			icica	
					7. Food and ice obtained good condition, safe, and					od in								no oggo				
	~				destruction McLan			-)									Cł	nemicals		
					8. Food Received at prop			•	,,,,,			-							es; approved a	and properly stored;	Washing Fruit	S
	•											-		~				& Vegetables water on		identified, stored ar	. 1 1	_
					Protection:					. 1				~				18. TOXIC SUBSIA	nces properly	identified, stored ar	id used	
	~				Food Separated & propreparation, storage, disp				iuring 10	oa									Water	r/ Plumbing		
2					10. Food contact surface				; Cleaned	d and										ce; Plumbing instal	led; proper	
3					Sanitized at p	**						-		~				backflow device				
					11. Proper disposition of	of retu	urned,	previous	slv serve	d or								20 Approved Se	ewage/Wastew	vater Disposal Syste	m, proper	
	~				reconditioned					u oi				~				disposal	-			
	~					iority	y Fou	ndatio			oints)) vio	olati		Req	uire	Cor		ithin 10 days			
O U	I N	N O	N A	COO					on Item	ns (2 Po	oints)) vio	O U	ions	Req N O	uire N A	C	disposal rective Action wi			cation	R
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Received by: (signature) Thomas Thornton	Print: Thomas Thornton	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: mark 14 Rockwall	Physical A 2125	Summer Lee Dr	City/State: Rockwa	all, TX	License/Permit # FOOD7778	Page <u>2</u> of <u>2</u>						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion.	Temp F						
					Item/Loca	uon	Temp F						
Dippin dots freezer		-40	white freezer ambient	-14									
ice cre	eam freezer/not working		reach in freezer	-33									
pizza	table/shredded cheese	38	reach in cooler	39									
unde	er counter cooler	32	WIC	26									
unde	er counter freezer	-3	WIF	-39									
reach	n in cooler ambient	33											
reach	n in cooler ambient	27											
reach	n in cooler ambient	39											
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Bar hand sink 120F equipped												
	Bar 3 comp sink 129F												
	Sani sink not setup yet in bar sink/not serving yet												
	Records kept of cooler temps												
	Alcohol bottles covered nightly/beer taps covered nightly												
	Pizza sliced under hot holding slider time stickered to discard every 45 minutes per Pizza Hut policy												
	Hot dogs TPHC discarded at 4 hours, chicken tenders discarded at 60 minutes												
	Nacho cheese in individual commercially sealed cups shelf stable												
	Prep hand sink 130F equipped												
45	To clean floors in serving area/some food debris and in back around 3 comp sink												
	Line hand sink 123F equipped												
	Warewash hand sink 139 F equipped												
	3 comp sink 118F												
	Sani dispenser dispensing at 200ppm												
	Line sani bucket at 200ppm.quats												
	Dishwasher not working/leaking/not being used until repaired												
10	To clean around rivets in pizza cutting boards, food debris												
21													
<u> </u>	Need certified food manager on duty during prep and service Sani spray bottles at 200ppm quats												
37 To defrost white freezers/around gaskets to prevent mold													
37 To store boxes off of floor in storage rooms/6 inches off of floor													
	1. C Store 2000 on or most in storage recinition include on or most												
Received			Print:			Title: Person In Charge/	Owner						
(signature)	Thomas Thornton	И	Thomas	Thorn	iton	Manager							
Inspected (signature)		ton 1	RS Christy Co	nrtaz	RS								
Form EH-06		vez, 1	Commisty Co	JI LEZ,	110	Samples: Y N #	collected						