

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 8/30/2025	Time in: 9:45	Time out: 10:35	License/Permit # FOOD7778	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Cinemark 14 Rockwall			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		7/93/A
Physical Address: 2125 Summer Lee Dr Rockwall, TX		Pest control : Terminix/need current info	Hood n/a	Grease trap : refer to city/Teddy	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McLane, Vistar, Sysco	
	✓				8. Food Received at proper temperature	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	
	✓				22. Food Handler/ no unauthorized persons/ personnel 70	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS		R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Thomas Thornton</i>	Print: Thomas Thornton	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Cinemark 14 Rockwall		Physical Address: 2125 Summer Lee Dr		City/State: Rockwall, TX		License/Permit # FOOD7778		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
Dippin dots freezer		-40	white freezer ambient		-14				
ice cream freezer/not working			reach in freezer		-33				
pizza table/shredded cheese		38	reach in cooler		39				
under counter cooler		32	WIC		26				
under counter freezer		-3	WIF		-39				
reach in cooler ambient		33							
reach in cooler ambient		27							
reach in cooler ambient		39							
OBSERVATIONS AND CORRECTIVE ACTIONS									
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	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								
Received by: (signature) <i>Thomas Thornton</i>		Print: Thomas Thornton				Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			

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