

Retail Food Establishment Inspection Report

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

Date: 8/7/2025	Time in: 10:40	Time out: 12:35	License/Permit # FOOD5121	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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: Joe Willy's Market & Grill			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2006 S Goliad Rockwall, TX			Pest control : Orkin/7-23-2025	Hood Halo/5-2025	Grease trap : Trimble/ 4-7-2025	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 <b>X</b> 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	
3					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 US Foods, Sysco	
	✓				8. Food Received at proper temperature check at receipt	
		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 discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	
W					22. Food Handler/ no unauthorized persons/ personnel	
		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 posted	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					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				
1					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	

1st followup is free. Any additional followups will result in a \$50 fee. **Retail Food Establishment Inspection Report**

Received by: (signature) <i>Holly Kaufmann</i>	Print: <b>Holly Kaufmann</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Joe Willy's Market &amp; Grill</b>		Physical Address: <b>2006 S Goliad</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FOOD5121</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
cookline cold top/burgers		40/39	WIC/cut tomatoes		41	salad bar/cut tomatoes		51	
hot dogs		39	cheese		41	pico		53	
raw chicken		38	raw chicken		40	steam wells/white gravy		169	
cooked onions hot holding		183	dressing cooler		41	brown gravy		168	
cooked burger		181	2 door cooler/hot dogs		41				
salad cold top/cut tomatoes		41	2 door freezer		-12				
shredded cheese		41	2 door freezer		-20				
under/salsa		39	ice cream freezer		-13				
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:								
	Hand sink 122F equipped								
W	Keep accessible/nothing to be stored in it, wiping cloths, etc								
10/33	Dishwasher not sanitizing/ will use 3 comp sink until repaired								
39	Need to clean, de-lime inside of dishwasher								
	3 comp sink 127F								
	Sani dispenser dispensing at 200ppm quats								
	Digital thermo								
34	Need to repair gap at back door/in the works to be repaired								
45	Maintenance to floors in dry storage closet								
45	To clean floors under dry storage shelves under back/some food debris								
45	Maintenance to floors in back/to address								
	Dar Pro picks up and disposes of spent grease								
37	VERY messy outside of spent grease container/need and contain grease onto ground/do not spray into city drains								
29	Need new test strips/expired/ordered at inspection								
34	Dead roach								
	Selling Blue Bell ice cream								
	Front hand sink 100F equipped								
W	Reminder to clean shake nozzles at least every 4 hours								
	Ice cream scoops WRS at least every 4 hours								
	Consumer advisory posted at front								
W	All employees within 30 days of hire to have food handler's license								
2	Salad bar to cold hold at 41F or below/small amounts only/to be used within 4 hours/to watch pico, discard at 4 hours								
	Improving walls, bowed FRP in dish pit/good								
	Reminder to space par fried fries appropriately for proper cooling/2 hours to 70F then 4 hours to 41F or below								
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Title: Person In Charge/ Owner <b>Owner</b>									
Inspected by: (signature) <i>Christy Cortez, RS</i>									
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Samples: Y    N    # collected									

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