## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

8					10:40	Time out: 12:35		FOO		12					Est. Type	Risk Category	Page 1 of	2
		se o			tion: 1-Routine	2-Follow U		<b>3-Compla</b> ct/Owner I		4-	Inve	stig	ation	ı	5-CO/Construction  * Number of Repeat Violation	6-Other	TOTAL/SCO	RE
					larket & Grill		Conta	Ct/Owner 1	vaine.						✓ Number of Violations COS	S:	14/86/	/R
Pł 20	ysic 06	al A	ddre Solia	ess: ad l	Rockwall, TX	Ork		3-2025		Ho Halo	od 5/5-2	025	Gı Tri	reaso imb		ollow-up: Yes ✓	1-7/00/	ט
M					Status: Out = not in compoints in the OUT box for e	npliance IN = in	compliand	ce No	<b>O</b> = not '✓' a ch						plicable COS = corrected on site ox for IN, NO, NA, COS Mark a	e $\mathbf{R}$ = repeat viol an $\mathbf{X}$ in appropriate	lation W-Wate	ch
					•					ire In	nmed	liate	Cor	rect	ive Action not to exceed 3 days	п арргорпас	C DOX TOT IX	
O U	mpli I N	iance N O	N A	tus C O	Time and Temp	perature for Fo	ood Safet	ty	R	O U	I	ianco N O	Stat N A	tus C O	Employe	oo Wooldh		R
T	1	U	A	s	(F = deg 1. Proper cooling time an	grees Fahrenhei nd temperature	it)			T		U	А	s	12. Management, food employees	es and conditional e	emplovees:	
	~				Traper cooming time un	ia temperature					~				knowledge, responsibilities, and		emproyees,	
3					2. Proper Cold Holding to	emperature(41°	°F/ 45°F)				~				13. Proper use of restriction and e	exclusion; No disc	charge from	
					3. Proper Hot Holding te	mnerature(135°	°F)								eyes, nose, and mount			
	~				Proper cooking time at										Preventing Contain 14. Hands cleaned and properly			
	~				Proper cooking time at      Proper reheating proce			50E in 2			~				gloves used 15. No bare hand contact with rea			
	~				Hours)	edure for flot flo	nung (10	)3 F III 2			~				alternate method properly follow	ed (APPROVED	Y <sub>.</sub> N <sub>.</sub> .)	
	~				6. Time as a Public Healt	th Control; proc	cedures &	& records							Highly Suscepti	tible Populations		
					A	15					.,				16. Pasteurized foods used; prohi		ered	
		1	1	ı		roved Source	. ,								Pasteurized eggs used when request eggs cooked	lirea		
	/				7. Food and ice obtained good condition, safe, and			rood in							Chen	micals		
						ods, Syso									17.75		***	
	~				8. Food Received at prop	•					~				17. Food additives; approved and & Vegetables	a properly stored;	Washing Fruits	
						ρι from Contamii	nation			-	~				Water only 18. Toxic substances properly ide	entified, stored and	d used	
					9. Food Separated & pro	tected, prevente	ed during	food			<u>  *                                   </u>							
	~				preparation, storage, disp						1					Plumbing		
3					10. Food contact surfaces Sanitized at p			ned and			~				19. Water from approved source; backflow device	; Plumbing installe	ed; proper	
	<				11. Proper disposition of reconditioned disca			ved or			~				20. Approved Sewage/Wastewate disposal	er Disposal System	n, proper	
	_		-		D	·/ E 1						_	_	_				
	т	NI	N		PT10	rity Founda	tion Ite	ems (2 Po							rective Action within 10 days			D
O U T	I N	N O	N A	C O S	<b>Demonstration</b> (	of Knowledge/	Personn	iel	R R	violat O U T	I N	Req N O	N A	Cor C O S	rective Action within 10 days  Food Temperature C	Control/ Identifica	ation	R
	I N			О	Demonstration of 21. Person in charge presand perform duties/ Certi	of Knowledge/	Personn	nel nowledge,		O U	I N	N	N	C 0	Food Temperature C  27. Proper cooling method used;			R
				О	Demonstration of 21. Person in charge pres	of Knowledge/ sent, demonstra ified Food Man	Personn ation of kinager/ Pos	nowledge,		O U	IN	N	N	C 0	Food Temperature C	; Equipment Adeq		R
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Received by: (signature) Holly Kaufmann	Print: Holly Kaufmann	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		License/Permit # Pag	e <u>2</u> of <u>2</u>		
Joe V	Villy's Market & Grill	2006		Rockwa	all, TX	FOOD5121			
Item/Loc	cation	Temp F	TEMPERATURE OBSERVAT  Item/Location	Temp F	Item/Locat	ion	Temp F		
cookline cold top/burgers		40/39			salad bar/cut tomatoes		51		
hot dogs		39	cheese	41	pico		53		
ra	aw chicken	38	raw chicken	40	steam wells/white gravy		169		
cooke	ed onions hot holding	183	dressing cooler	41	brown gravy		168		
СО	oked burger	181	2 door cooler/hot dogs	41					
salad	cold top/cut tomatoes	41	2 door freezer	-12					
shre	edded cheese	41	2 door freezer	-20					
U	ınder/salsa	39	ice cream freezer	-13					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE NT HAS BEEN MADE. YOUR ATTENTS			IE CONDITIONS ORSERVED A	ND		
Number	NOTED BELOW:	TYDLIGHNE	TITING BEEN MADE. TOUR ATTENTS	OI IN DIKE		L COMPITIONS OBSERVED A	11		
	Hand sink 122F eq	uipped							
W	Keep accessible/no	thing to	be stored in it, wiping cl	oths, et	С				
10/33	Dishwasher not sar	nitizing/	will use 3 comp sink unti	I repaire	ed				
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 r	epaired	l				
45	Maintenance to floo	ors in dry	√ storage closet						
45	To clean floors und	er dry st	orage shelves under ba	ck/some	e food d	ebris			
45	Maintenance to floo	ors in ba	ck/to address						
	Dar Pro picks up ar	nd dispo	ses of spent grease						
37	VERY messy outside of sp	ent grease	container/need and contain grea	ase onto g	round/do r	not spray into city drains			
29	Need new test strip	s/expire	d/ordered at inspection						
34	Dead roach	·	·						
	Selling Blue Bell ice	ze 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								
Received (signature)			Holly Ka	ufma	ınn	Title: Person In Charge/ Owne Owner	r		
Inspected (signature)		tez. 1	RS Christy Co	rtez.	RS				
Form FIL O	6 (Revised 09-2015)	0,.				Samples: Y N # collec	ted		