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: 9/23/25 Purpose of Inspec			Time in:	Time out:		License/Permit # FOOd-6677 3-Complaint 4-Investigation					CPFM Food handlers Page 1 o	_f 2				
		4	9:20	10:10					4	r	1 10					
Estal	blisł	nmen	nt N	am		2-Follow U	Contact/Ow RISD	_		_	-Inve	estiga	tion	1 <u> </u>	5-CO/Construction 6-Other TOTAL/SC	
Phys 901 Y					e Rockwall, Tx	Sch	st control :				ood rdian 5	5/2025		rease	e trap :/ waste oil Follow-up: Yes O/100	//A
Mark					tatus: Out = not in copoints in the OUT box for Prio	r each numbered it		1ark '✓	′' a c		ark ir	appı	opria	te bo	pplicable COS = corrected on site R = repeat violation W = W ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	atch
Comp O I U N	[]	N N O A	1	S C O		nperature for Fo	•		R	Ū	J N	liance N O	Stat N A	C O	Employee Health	R
T	•			S	1. Proper cooling time : No leftovers,	and temperature	,			Γ				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding						/				13. Proper use of restriction and exclusion; No discharge from	+
V					See	_					•				eyes, nose, and mouth Employee health form posted	
V	1		-		3. Proper Hot Holding See 4. Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
•	4				5. Proper reheating pro-			2			'				No bare hand contact with ready to eat foods or approved	_
	ı				Hours)						'				alternate method properly followed (APPROVED Y. N.) Gloves & Utensils	
V	1				6. Time as a Public Hea	alth Control; proc	cedures & reco	rds							Highly Susceptible Populations	
					•	proved Source					'				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
V					7. Food and ice obtaine good condition, safe, and destruction Labatt,	nd unadulterated;	; parasite	n							Chemicals	
V					8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						ı from Contamiı	nation				/				Water 18. Toxic substances properly identified, stored and used	
V					9. Food Separated & pr preparation, storage, dis										Water/ Plumbing	
V					10. Food contact surfact Sanitized at 200	ppm/temperature	160st	t			/			1	19. Water from approved source; Plumbing installed; proper backflow device City approved	
V					11. Proper disposition of reconditioned No r	of returned, previous		•			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0 1		N N		C	Pri	ority Founda	tion Items (2	2 Poi	nts) R	() I	N	uire N	Cor	rrective Action within 10 days	R
O I U N T	N (O A		o s	Demonstration 21. Person in charge pr	n of Knowledge/		lge.		T T		0	A	o s	Food Temperature Control/ Identification	
V	1				and perform duties/ Cer			.50,			/				Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22 E 1 II 11 /										20 D D M L	
V	1		1		10 Handler/ no u	nauthorized perso	ons/ personnel				/				28. Proper Date Marking and disposition Great date labels	\perp
·					Safe Water, Reco		•				'				Great date labels 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Yesenia Huesca	Print: Yesenia Huesca	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Soft serve 34 Cold plate 28 WIF amb htt -4.9. Cold plate 29 Beef crumble 174 WIC amb 35 Beef crumble 177 Bev / milk cooler 30/40 Whole Tomato/spinach 38/40 Bev /milk cooler 34/35 Steam table 202/196 Slice cheese 39 Breakfast sandwich 140 Crispy chix sandwich 141 OBSERVATIONS AND CORRECTIVE ACTIONS Boat NAME OF YOUR ESTABLISHINGT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BIO OW. of temperatures are taken in 17 Restrooms equipped temp greater than 100 Hand sinks equipped greater than 104 throughout kitchen 3 comp sink setup, 138, Quat sani 200ppm, strips current Dishwasher confirmed 160st Using sani buckets 200ppm with towel stored in solution Stickers have been removed from WIF floor Test strips current 01/26 Employee drinks stored at lowest shelf, good practice Using digital thermo, hair restraints and gloves to touch Rte foods Currently not using the Annex, short staffed Great practice to hang mop heads over mop sink to drip dry Confirmed Caulk replacement around and on top of mop sink Reviewed receiving, daily and production logs and all look good All snacks are prepackaged by manufacturer with food labels on back Received by: See above Print: See above Title: Person in Charge/ Owner Bichard Hill Figerated by: Chargered by:													
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