Retail Food Establishment Inspection Report City of Rockwall

V	First aid kit
	Allergy policy
	Vomit clean up
	Employee health

				ense/Permit # S-'000940						Food handlers CFM Page 1	of _2_						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					nt		-Inve		ation	1	5-CO/Construction 6-Other TOTAL/S	CORE					
Establishment Name: Contact/Owner Name: Angel Hu						lame:						Number of Repeat Violations: Number of Violations COS:					
Physical Address: Pest control:					9/9	Ho NA					te trap : Follow-up: Yes 7	3/A					
Compliance Status: Out = not in compliance $IN = in compliance$								not	obser	rved				plicable $COS = corrected on site R = \frac{1}{repeat} \frac{1}$	Watch		
Mark	Mark the appropriate points in the OUT box for each numbered item Mark *\sigma a checkmark in appropriate box for IN, NO, NA, COS Mark an *\sigma in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
Compliance Status O I I N N C Time and Temperature for Food Safety						R	О		N	N	С		R				
U N	N O A O S (F = degrees Fahrenheit)								T		0	A	o S	Employee Health 12. Management, food employees and conditional employees;			
	V			Proper cooling time and temperature						/				knowledge, responsibilities, and reporting Posted at all hand sinks			
-				2. Proper Cold Holding temperature(41°F/ 45°F) See attached						/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	V			3. Proper Hot Holding	temperature(135	55°F)								Preventing Contamination by Hands			
	V			4. Proper cooking time and temperature						/				14. Hands cleaned and properly washed/ Gloves used properly			
	V			5. Proper reheating procedure for hot holding (165°F in 2 Hours)										15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
-				6. Time as a Public Heat Using after boiling tapio	alth Control; pro	rocedures & r	records							Gloves and utensils Highly Susceptible Populations			
					proved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
Т				·	-		od in							Yes pasteurized milk			
7. Food and ice obtained from approved source; Food in good condition, safe and unadulterated; parasite destruction Commercial grocery or local G Warehouse					al G							Chemicals					
8. Food Received at proper temperature Tsc foods transported in cooler per owner.					wner.					/		17. Food additives; approved and properly stored; Washing Fru & Vegetables	its				
Protection from Contamination									~				18. Toxic substances properly identified, stored and used Stored low watch				
·			Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing			
V	/			10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> ppm/temperature					3					19. Water from approved source; Plumbing installed; proper backflow			
	Tested on siveb 2? places 11. Proper disposition of returned, previously served or				aces d or		3					Pull out faucets in front prep 20. Approved Sewage/Wastewater Disposal System, proper					
reconditioned Discarded												disposal					
				D (T.	(A.D.)			! 	_	_	~	Fatboys every 3 months			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Angel HU	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A			/State:		License/Permit #	Page	e 2 of 2			
Share	etea 	2675	market center street		Rockwall							
Item/Loc	estion	Temp	TEMPERATURE OBSERV		ONS Temp	Item/Loca	ation		Temp			
	table/ egg pudding upper temp		Egg pudding on top		тетр	Item Loca	141011		Temp			
- Co.u .op		35										
Cr	ema	38										
	t glass front/egg pudding		Ice cream Freezer 4.3									
op rigit												
	Milk	40										
			Glass front cooler ambient	39								
			Store employee food of	on bo	ottom -	cos						
		OI	SSERVATIONS AND CORRECT	TIVE	ACTIO	NS						
Item		TABLISHMI	ENT HAS BEEN MADE. YOUR ATTE				THE CONDITIONS OBS	ERVED A	ND			
Number	NOTED BELOW: temperatures ta			_								
W	Hot water in restrooms. Mens room 110. Women's room 10 9 Soap and hand towels provided in both rooms.											
VV	Need self closers on the bathroom doors. Owner installed them and to keep them adjusted											
	Hot water in kitchen is 110 stopped it there											
19 cos	Residential pull out faucets in front prep front do not self retract these still do not retract address asap											
	Reminder to use NSF											
W												
000	Digital fold up thermor		Sec	onda	ary thei	mos ons	ite					
cos	Crema is used within3		Palaca de la cons									
	Keep an eye on use of residential containers											
45	Keep an eye on flooring. Looks like it's becoming unwashable											
W	Any storage of any cardboard should be original product. Cos again											
	1		soap next to three comp water unit,moved closer to. Sink so that it will drip I									
W	 ' 	•	pearls. She will discard on time written on pan 2:00. Pm									
	· · ·		for storage. Keep an eye on Storage containers watch use									
0	Using plastic containers for storage. Keep an eye on Storage containers watch use											
Cosw	Reminder to keep fall proper while maintaining air gap at ice machine drains pipe (At inspection pipes were slightly raised at the end and were tilted towards the drain for proper drainage											
	`	revention device at sprayer attached to pipe behind ice machine										
	•											
W	Quats sanitizer tested to be 200 ppm test strips on site in date using steramine Tabs Watch tape on ice machine											
~ ~	Chemical bulk are stored on floor. Reminder to move to clean that area every 2 weeks Two lids on dumpster dumpster area looks good											
Keep an eye on floor storage in back												
	Floor in back kitchen starting to peel where it meets floor tile to watch and address Allergy chart posted at the front counter and at register											
	in grant pooted at		The second secon									
	Employee area assigned	to Bac	ck area									
Receiv	l hv		Print:				Title: Person In Charg	ge/ Owner	r			
Receiv		how	ے ا									
Inspected			Print:									
(signature)	AN SOLO	1/2	$\mathcal{O} \mid$				Complete V N	# 11	tad			
	<i>)</i>						Samples: Y N	# collect	ıea			