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: 9/25/25			25		Time in: 9:45	Time out: 10:30		License/Permit # FS-9049				СРFМ <b>2</b>	Food handlers	Page 1	of <b>2</b>			
Purpose of Inspec								3-Complaint 4-Invo			-Inve	estiga	ation	1 [	5-CO/Construction	6-Other	TOTAL/SCORE	
Establishment Name: Scottie's Rockwall					ne:		Contact/Owner Na Patel								Number of Repeat Vi	12/8		
	ysica 0 Ri				kwall, Tx	AJE	est control B 10/19/25	5		Ho N/a			Gi N/a		e trap :/ waste oil	Follow-up: Yes No	12/0	0/0
Ma					Status: Out = not in co points in the OUT box for Prio	each numbered it		Mark '	√' a c		ark in	appr	opria	ate bo	plicable COS = corrected of the correcte	on site $R =$ repeat vio Mark an in appropriat Mays	e box for R	Watch
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Т			./	S	1. Proper cooling time a	egrees Fahrenhei and temperature	eit)			Т				S	12. Management, food emp knowledge, responsibilities,	loyees and conditional	employees;	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				<b>'</b>				13. Proper use of restriction		charge from	_
	/				See 3. Proper Hot Holding to	taman amatauna (1259	017/				<b>'</b>				eyes, nose, and mouth Employee health for	rm posted		
	/				See  4. Proper cooking time										Preventing C  14. Hands cleaned and properties of the cleaned and	ontamination by Har berly washed/ Gloves u		
			. /		5. Proper reheating prod Hours)	cedure for hot ho	olding (165	5°F in 2			•				15. No bare hand contact was alternate method properly for			
					6. Time as a Public Hea	alth Control; prod	cedures &	z records							Gloves	<u> </u>	1N	,
	<u> </u>				An	nuovad Saunaa									16. Pasteurized foods used;	•	fered	
					7. Food and ice obtaine	proved Source ed from approved	l source; F	ood in							Pasteurized eggs used when N/a	required		
(	/				good condition, safe, ar destruction GSC, To	exas Whole	esale									Chemicals		
(	/				8. Food Received at pro Checking	oper temperature	•						~		17. Food additives; approve & Vegetables <b>N/a</b>	d and properly stored;	Washing Fru	its
						from Contami		c 1			~				18. Toxic substances proper Stored low and sepa		d used	
	~				9. Food Separated & pr preparation, storage, dis			food							Wa	ter/ Plumbing		
ı	~				10. Food contact surfact Sanitized at	ppm/temperature	re				~			·	19. Water from approved so backflow device  City approved	-		
(	/				11. Proper disposition of reconditioned <b>Disc</b>	_	iously serv	ed or			~				20. Approved Sewage/Wast disposal	tewater Disposal System	m, proper	
-	-	-	_		D	· · · · · ·				_	-	-		_				
_				_	rn	ority Founda	ation Ite	ms (2 Po		_	_		_		rective Action within 10 da	ıys		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personne	el	R R	viola U T	I	Req N O	nire N A	Cor C O S		ys ure Control/ Identific	ation	R
O U T				О	Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowledge/	/ Personne	el owledge,		U	I	N	N	C O		ure Control/ Identific		R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Alonso Torres	Print: Alonso Torres	Title: Person In Charge/ Owner Shift mod
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Scotties Rockwall   2860 Ridge Rd   Rockwall, Tx   FS-9049     Temptacation   T												
TEMPERATURE OBSERVATIONS    Temp   Iteratocelline   Temp   Temp			-	I _		l. Tx	License/Permit # FS-9049	Page <u>2</u> of <u>2</u>				
Red Bull cooler   Sandwich/burrito cooler   40						.,						
Red Bull cooler  Sandwich/burrito cooler  WIC non tcs  34/37  Beer WIC  37/39  Milk / Juice area  33/35  Soda/Gatorade  36/36  Milk @ coffee maker  39  Beer area  Freezer back room  13.2  Hot holding amb  170  Ice cream freezer  10.0  Pork / Chicken Tamales  166/165  Mini melts  -1.0  OUSERVATIONS AND CORRECTIVE ACTIONS  NOTED BELOW: I temperatures are taken in F  Restoroms equipped greater than 102 in each room  Hand sink equipped temp greater than 104  23/33  3 comp sink not set up. 107, using chlorine as santitizer, strips current  Hand sink has been secured to wall and caulked  24 Using combination of Ready Ice and packing onsite. No address label on ice bags packed onsite  142 Interior of both microwave needs to be cleaned  34 Dead cricket in lower cabinets of hot holding equipment  No dented cans and expired food on floor shelves  Cleaning soda and coffee nozzles nightly  W Observed broken tile in hallway leading to rear storage room, not a durable surface, grout added recer  42 General detail cleaning of beverage shelves in soda/juice coolers  43 Light bulbs burned out in beer wic  Great practice hanging mop head to drip dry over mop sink  Discussed new ice certification IPIA ice is food if planning to continue to bag ice onsite  Private  See above  Friest  Recented by:  See above  Friest  Richard Hill  Title: Person la Chauge/ Owner  Recented by:  See above  Friest  Richard Hill			Temp	Item/Location	Temp	Item/Loca	tion	Temp				
WIC non tcs 34/37 Beer WIC 37/39  Milk / Juice area 33/35  Soda/Gatorade 36/36 Milk @ coffee maker 39  Beer area Freezer back room 13.2  Hot holding amb 170 Ice cream freezer 0.0  Pork / Chicken Tamales 166/165 Mini melts -1.0  OUSEWATIONS AND CORRECTIVE ACTIONS  Restrooms equipped greater than 102 in each room Hand sink equipped temp greater than 102 in each room Hand sink not set up, 107, using chlorine as sanitizer, strips current  31 Hand sink not set up, 107, using chlorine as sanitizer, strips current  42 Using combination of Ready Ice and packing onsite. No address label on ice bags packed onsite Hand sink not accessible, celling tiles blocking access to remove tiles so sink is accessible at all times Hand sink not accessible of the holding equipment No dented cans and expired food on floor shelves Cleaning soda and coffee nozzles nightly  W Observed broken tile in hallway leading to rear storage room, not a durable surface, grout added recer 43 Light bulbs burned out in beer wic Great practice hanging mop head to drip dry over mop sink Discussed new ice certification IPIA ice is food if planning to continue to bag ice onsite  Private  Received by: See above  Private  Private  Richard Hill  W Charles Cansa and Expired Frew In Charge/Owner  See above  Private  Richard Hill			17.1		1							
Milk / Juice area 33/35  Soda/Gatorade 36/36 Milk @ coffee maker 39  Beer area Freezer back room 13.2  Hot holding amb 170 Ice cream freezer 0.0  Pork / Chicken Tamales 166/165 Mini melts -1.0  OBSERVATIONS AND CORRECTIVE ACTIONS  Restrooms equipped greater than 102 in each room Hand sink equipped greater than 102 in each room Hand sink not set up. 107, using chlorine as sanitizer, strips current  31 Hand sink not set up. 107, using chlorine as sanitizer, strips current  32 Using combination of Ready Ice and packing onsite. No address label on ice bags packed onsite Interior of both microwave needs to be cleaned  42 Using combination of Ready Ice and packing onsite. No address label on ice bags packed onsite Interior of both microwave needs to be cleaned  34 Dead cricket in lower cabinets of hot holding equipment  No dented cans and expired food on floor shelves  Cleaning soda and coffee nozzles nightly  W Observed broken tile in halilway leading to rear storage room, not a durable surface, grout added recer  43 Light bulbs burned out in beer wic  Great practice hanging mop head to drip dry over mop sink  Discussed new ice certification IPIA ice is food if planning to continue to bag ice onsite  Title: Person In Charge Owner  See above  Title: Person In Charge Owner  Richard Hill		_										
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