## Additional followups \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
✓ Allergy policy/training	
Allergy policy/training Vomit clean up Employee health	
Employee health	

9/2		9!2	25	)	Time in: 9:15	10/:16		ense/Permi		4					$\begin{array}{ c c c c c }\hline Food handlers & Food managers \\ 12 & 4/5 & Page \frac{1}{2} & of \end{array}$	<u> 2</u>
	_			_	tion: 1-Routine	2-Follow U		omplaint		4-I	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	ORE
		ishm othi€			e: Rockwall		Contact/O			ski					* Number of Repeat Violations: Viumber of Violations COS:	/ <b>^</b>
Phy 1-30		al A	ddre	ss:			st control :			Hoo ⁄/a	od		Gro Na	ease	e trap/ waste oil Follow-up: Yes No Pics 3/97/	Α
		Com	pliar	ice S	tatus: Out = not in con	npliance IN = in	compliance	NO = 1							oplicable COS = corrected on site R = repeat violation W-Wa	itch
Mar	rk ti	he ap	prop	riate	points in the OUT box for Prior			Mark √ in lations Red							NA, COS Mark an V in appropriate box for R ive Action not to exceed 3 days	
О	Î	iance N	N	С	Time and Tem	nerature for Fo	ood Safety	R		О		N	N	C		R
U T	N	0	A	o S	(F = de	grees Fahrenhei	it)			U T	N	0		o S	Employee Health	
			~		1. Proper cooling time a Received frozen a	nd cooked v	when orde	red I			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Posted	
H	. /				2. Proper Cold Holding	temperature(41°	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	+
Ľ					2 December Hot Holding to	(125)	0E2								eyes, nose, and mouth	
			<b>'</b>		3. Proper Hot Holding to When ordered it is rether										Preventing Contamination by Hands	
		<b>'</b>			<ul><li>4. Proper cooking time a</li><li>5. Proper reheating proc</li></ul>			i 2			<b>/</b>				Hands cleaned and properly washed/ Gloves used properly      No bare hand contact with ready to eat foods or approved	
		/			Hours) Yes	edure for flot flo	nuling (105 F	111 2			~				alternate method properly followed (APPROVED Y. N. )  Gloves or utensils	
		/			6. Time as a Public Heal Prep only	th Control; prod	cedures & rec	cords							Highly Susceptible Populations	
						amored Course							T		16. Pasteurized foods used; prohibited food not offered	
	ı		-		7. Food and ice obtained	from approved	Leourge: Food	lin							Pasteurized eggs used when required	
•	/				good condition, safe, and destruction PFG										Chemicals	
•	/				8. Food Received at proposed To check	per temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water if needed	
					Protection	from Contami	nation			W				/	18. Toxic substances properly identified, stored and used Store below Dipper well!	
•	/				9. Food Separated & propreparation, storage, dis-			1							Water/ Plumbing	
•	/				10. Food contact surface Sanitized at 15-20 I			and			~			1	19. Water from approved source; Plumbing installed; proper backflow device See	
	/				11. Proper disposition of reconditioned No re	f returned, previ eturns	ously served	or	-		/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
															rective Action within 10 days	
	N	O	A A	C O S	Demonstration	of Knowledge/	Personnel	R		O U T	I N	N O	A	C O S	Food Temperature Control/ Identification	R
	/				21. Person in charge pre and perform duties/ Cert 4			edge,			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no un	authorized pers	ons/ personne	:1			1				28. Proper Date Marking and disposition Cheese per company policy to continue	
						Labeling	_				~			i	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and secondary	
Π,	/									_						
	_				23. Hot and Cold Water See	available; adeq	uate pressure,	safe							Permit Requirement, Prerequisite for Operation	
	/				23. Hot and Cold Water See 24. Required records averaged in the Commercial	ailable (shellsto					<b>/</b>				Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted	
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Tos food temp  29, Cold top  35-36 Back storage  DeepFreezer HTT 1,7 Banana 37 Milk cooler 30  GlassFront 36 Below 36 Freezer 6  Tos rtecooler 38  Blue berries for ref 38.6  Deservations and corrective actions  Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR AFTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. ALL TEMPS TAKEN IN F  Added Protien box fully labeled in coll  Checked fates of packed  Secondary vooler thermos  HandSink 114  Tongs to be washed and sanitized every 4 hrs if you. Use them for TVs foods  Handle out -  L yes handle out for all utensils		ment Name: othie king	Physical A	ddress: ockwall Tx	City/State:	License/Permit # Fs 0003414	Page <u>1</u> of <u>2</u>					
Tos food temp  DeepFreezer HTT 1,7 Banana 37 Milk cooler 36 GlassFront 36 Below 36 Freezer 6 Tos rtecooler 38 Blue berries for ref 38.6  Blue berries for ref 38.6  Deservations and corrective actions  AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND YOUR OBJECT OF THE CONDITIONS OBSERVED AND YOUR SERVED AND WILL TEMPS TAKEN in F  Added Protien box fully labeled in coll Checked fates of packed Secondary vooler thermos HandSink 114 Tongs to be washed and sanitized every 4 hrs if you. Use them for TVs foods Handle out - L yes handle out for all utensils Ice Cream fridge to be cleaned out covered with not use automatically over here there's clean dippers clean scool Keep an eyep. Scoops Spray sanitizer 20 Bucket danitizer -150/ three comp 150 and Peanut butter stored separately Back room Hot water 115-120 Watch loose faucet Hot water at three comp120 Ice machine looks nice Watch mop when hanging - always on rack Minor dust on air vents No gaps at back door Date marking for cheese -using 20 days per company by yGuidelines - did they get these datemarking dates.		<u> </u>		TEMPERATURE OBSER	VATIONS							
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