Followup Fee of $75.00 after First Followup

Retail Food Establishment Inspection Report
City of Rockwall

- ☑ First aid kit
- ☑ Allergy policy
- ☑ Vomit clean up
- ☑ Employee health

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
6/1/26	10:00	10:45	DCO-003301	3	All	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	Number of Repeat Violations: ___ / Number of Violations COS: ___	TOTAL/SCORE
Primrose North	Kali Hernandez		2/98/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
3068 N Goliad St, Rockwall, TX 75087	Stealth Pest 5/24/26	N/a	America's Best 5/15/26 250g	

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation W= Watch
Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an X in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✔			1. Proper cooling time and temperature No leftovers			✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See			✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
		✔			3. Proper Hot Holding temperature(135°F)							**Preventing Contamination by Hands**	
		✔			4. Proper cooking time and temperature			✔				14. Hands cleaned and properly washed/ Gloves used properly	
		✔			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_) Gloves & Utensils	
	✔				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source					✔		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods, Walmart/Kroger							**Chemicals**	
	✔				8. Food Received at proper temperature Checking			✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used Stored low and separate	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				11. Proper disposition of returned, previously served or reconditioned No returns			✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
	✔				22. Food Handler/ no unauthorized persons/ personnel All teachers			✔				28. Proper Date Marking and disposition Good date labels observed	
					Safe Water, Recordkeeping and Food Package Labeling		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digit thermo, no strips	
	✔				23. Hot and Cold Water available; adequate pressure, safe 129. good pressure							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted, current	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory			✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergen list in kitchen			✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✔				34. No Evidence of Insect contamination, rodent/other animals			✔				41.Original container labeling (Bulk Food)	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use Stored low							**Physical Facilities**	
	✔				36. Wiping Cloths; properly used and stored			✔				42. Non-Food Contact surfaces clean	
	✔				37. Environmental contamination			✔				43. Adequate ventilation and lighting; designated areas used	
	✔				38. Approved thawing method Fridge & cooking			✔				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✔				45. Physical facilities installed, maintained, and clean	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✔				46. Toilet Facilities; properly constructed, supplied, and clean	
	✔				40. Single-service & single-use articles; properly stored and used				✔			47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kali Hernandez	**Print:** Kali Hernandez	**Title: Person In Charge/ Owner** Director
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Primrose North	3068 N Goliad St	Rockwall, Tx	DCO-003301	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Freezer HTT	6.1				
Refrigerator amb	34				
Milk	39				
Yogurt/ Mozzarella chz	38/38				
Meat & Cheese rollups	48				
Just prepped					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Restrooms equipped, temp greater than 100
	Handsink equipped, temp greater than 108
	3 comp setup, 129. using quat sani 200ppm
	Gloves used to touch Rte foods
29	Using yellow digital thermo, no test strips available
	Countertop can opener blade looks great, no oxidation or wear noted on blade
	Using ventless ovens, no need for hood system
	Ovens look great, very clean inside
	Dishwasher out of order, sign on machine during inspection

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS	**Print:** Richard Hill	Samples: Y N # collected

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