\$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

<b>O</b> .		9/	20	22	Time in: 3:10	Time out: <b>5:36</b>		License/Peri		49					Food handle	Food Manager	Page 1	of 2
					tion: 1-Routine	2-Follow U		-Complain			nvest	igat	ion	5-CO/Con	struction	6-Other	TOTAL	/SCORE
	stabli arls				ne:		Contact	t/Owner Na	ime:						of Repeat Viola of Violations (			
Pł	nysic						est control	:		Ноо				ase trap: waste oi	il:	Follow-up: Yes	<del>□</del> 6/9	4/A
I-3		Com	ıpliaı	nce S	Status: Out = not in co	$\frac{\mathbf{IN} = \mathbf{in}}{\mathbf{mpliance}}$	rkin 07/13/2 n compliance		= not o	06/23 bserv		_		o22 1000 les / les 200 applicable COS	= corrected on	No <b>✓</b> site <b>R</b> = repea	t violation W	- Watch
M					points in the OUT box for	each numbered i	item	Mark 🗸	in ap	propri	iate bo	x for	IN, N	O, NA, COS	Ma	rk an 🗸 in appro	opriate box for	
Co	ompli	iance N	e Sta	tus C					R	_	mplia	nce S	Status N C		о елсеей 3 ий	ys		R
U T	N	o	A	o s	(F = d)	nperature for F egrees Fahrenhe	eit)	7	K	U T			A O S			loyee Health		
		/			1. Proper cooling time a	and temperature	e							12. Management knowledge, res	nt, food emplo ponsibilities, a	yees and condition and reporting	onal employee	3;
					2. Proper Cold Holding	temperature(41	1°F/ 45°F)							13. Proper use	of restriction a	nd exclusion; No	discharge fro	m
	/				See									eyes, nose, and	mouth			
	/				3. Proper Hot Holding t	_										ntamination by		
		/			4. Proper cooking time						<b>/</b>					rly washed/ Glov		_
		/			<ol><li>Proper reheating prod Hours)</li></ol>	cedure for hot he	olding (165	5°F in 2			/			alternate metho		n ready to eat food lowed (APPROV		
	•				6. Time as a Public Hea	alth Control; pro	ocedures &	records				_		Gloves	Highly Susc	eptible Populati	ons	
															foods used; p	rohibited food no		
						proved Source								Pasteurized egg Using P eg	gs used when r ggs	equired		
					<ol><li>Food and ice obtaine good condition, safe, ar</li></ol>	nd unadulterated		ood in							C	hemicals		
					destruction Sysco /													
	/				8. Food Received at pro	oper temperature	re				/			& Vegetables		and properly stor	red; Washing l	Fruits
						from Contami	ination			H	/					identified, store	d and used	
					9. Food Separated & pr			food						Watch	***	/DI 1:		
	V				preparation, storage, dis Good storage 10. Food contact surfac		-	. 1 1						10 Water form		er/ Plumbing	4.11.1	
	/				Sanitized at 400			ed and			<b>/</b>			backflow device City apple	e .	rce; Plumbing ins	staned; proper	
					11. Proper disposition of	of returned, prev	viously serv	red or						20. Approved S disposal	Sewage/Waster	water Disposal Sy	ystem, proper	
		V			reconditioned Disc	arded					V			uisposai				
L			<u> </u>					(A.D.:	4 ) .	<del>     </del>					1.71 70 7			
0	I	N	N	C	Pri	ority Founda	ation Iter		nts) vi	0	I	N	N C				4:6: oo 4: o m	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Kayla Jones	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Junior	Physical A		City/State: Rockwal		Page 2 of 2					
			TEMPERATURE OBSERVAT	1							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1					
ice cre	eam custard	7.1	Chicken tender station	ו	Wic	38.9					
Under	counter cooler not used		Chicken	339/39	Tomatoes	39					
W	armer slides	308	Egg wash	38	Pico	40					
	Drawer unit		Hamburger freeze	r 17	Thawing burgers	41					
	Burger	165	Cold top unit		Wif	8					
	Tenders	145	Prime rib	41							
Read	ch in part of Wif	13	Quac with tomatoes	39							
	•		Inside cheese	41							
		OH	SERVATIONS AND CORRECTI	VE ACTION	NS .						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND					
	Restroom equipped / s	soo lovos	roport								
42/45	General cleaning need		•								
34	Small gap at back doo		1 3000 31011011								
32			hanges this far so condition	is not cla	anable - plans for remodel						
02	Sanitizer in bucket 400			13 1101 016	gariable - plans for remoder						
	Using cooler under fro										
37	Time to defrost freeze		<u> </u>								
45	To address grout issue										
40	Hot water 128 F	5 111 11011	t of ice macrime								
45	Fill small holes in wall	whore n	andad								
45	Repairs to tile and cov										
40	Using tphc for condime										
	Using probe / iPad cor										
!!	<u> </u>			o to ack f	or confirmation that becon is not	n Toe food					
**	Will check on employe			c - io ask i	- to ask for confirmation that bacon is non Tcs food						
	Hot water 166	e ricaiti	policy for flatia silik								
		vatch as	this is the allowed upper lir	nit							
	Sink sanitizer 400 watch as this is the allowed upper limit  Fog tank used for SS										
	Batter for chicken station is replaced every 4 hrs or less										
		<u>'</u>	tonight / tongs in freezer units area also replaced every 4 hrs								
	Using P eggs										
		s washe	d twice per dav								
37	Cart for fryer baskets is washed twice per day  To address condensation in wif around door and dripping from pipe near. Ox										
45/42	1. 6 1.										
45	To clean air vents whe			<u> </u>							
Received (signature)	See abov	e	Print:		Title: Person In Charge/ Ow	ner					
Inspected (signature)		ıtrick	Print:		Samples V N # 1	lacted					
	<u> </u>				Samples: Y N # coll	lected					