Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City	of	Rockwall
OILY	O.	NOCKWAII

V	First aid kit
	Allergy policy/training
H.	Vomit clean up Employee health
ш	Employee health

	ite: 7/0	8/:	20:	21	Time in: 9:11	Time out: 9:56		cense/Pe							Est. Type	Risk Category Med	Page 1 of	2
Pu	ırpo	se o	f Ins	pec	tion: 1-Routine	2-Follow U	3-0	Complai	nt	_	Inve	estiga	tior	n [5-CO/Construction	6-Other	TOTAL/SCO	RE
			ent l		_{le:} I burrito		Contact/C		ame:						★ Number of Repeat Vio ✓ Number of Violations		E/OE/	٨
Ph 1-30	-	al A	ddre	ss:			t control : ab 06/21			Ho 06/2				rease	e trap :	Follow-up: Yes No	5/95//	4
					tatus: Out = not in co	ompliance IN = in c	compliance		not			NA	\ = n	ot ap	plicable COS = corrected or		olation W-Wate	ch
Ma	irk ti	ne ap	prop	riate	points in the OUT box for Prio										NA, COS Mive Action not to exceed 3 de	ark an √in appropri ays	ate box for R	
O U	mpli I N	ance N O	Stat N A	c C O		nperature for Fo			R	O U	I	liance N O	Star N A	tus C O	Emi	plovee Health		R
T				S	(F = d 1. Proper cooling time a	egrees Fahrenheit and temperature	t)			T				S	12. Management, food emplo	oyees and conditional	employees;	
		•			2 B	(410)	E/ 450E)				~				knowledge, responsibilities,	1 0	1 6	
	/				2. Proper Cold Holding See	temperature(41°	F/ 45°F)				~				13. Proper use of restriction eyes, nose, and mouth Screening at arrival	and exclusion; No dis	cnarge from	
	~				3. Proper Hot Holding t See	temperature(135°	F)				<u> </u>				-	ontamination by Har	ıds	
	~				4. Proper cooking time Hot holding higher in so	and temperature me cases					~				14. Hands cleaned and prop	erly washed/ Gloves ι	ised properly	
		~			5. Proper reheating prod Hours)	cedure for hot hol	lding (165°F	F in 2			/				15. No bare hand contact wit alternate method properly fo			
		/			6. Time as a Public Hea	alth Control; proc	edures & re	ecords							Gloves Highly Sus	ceptible Populations		
					An	proved Source					/				16. Pasteurized foods used; pasteurized eggs used when	prohibited food not of		
					7. Food and ice obtaine	ed from approved		d in							72 -500 abou 111011	100 000		
	•				good condition, safe, ar destruction Us food	nd unadulterated; Is										Chemicals		
	/				8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved & Vegetables Water	l and properly stored;	Washing Fruits	
					Protection	n from Contamin	ation				~				18. Toxic substances properl Watch storage in bac	y identified, stored an	nd used	
	/				9. Food Separated & pr			od			ı				_	ter/ Plumbing		
	·				Good organization 10. Food contact surfact Sanitized at _200_	es and Returnable	es ; Cleaned	and			_				19. Water from approved sor backflow device		ed; proper	
					11. Proper disposition of	of returned, previo	ously served	l or						Ī	20. Approved Sewage/Waste	ewater Disposal Syste	m, proper	
		•			reconditioned Disc			(2 P			_			~	disposal			
O U	I N	N O	N A	C O		ority Foundat of Knowledge/		s (2 Poi	R R	riolai O U	I	Req N O	N A	Cor	rective Action within 10 day	ys ure Control/ Identific	ection	R
T	•			Š	21. Person in charge pro	esent, demonstrat	ion of know			T			••	Š	27. Proper cooling method u			
	•				and perform duties/ Cer 2						•				Maintain Product Temperatu	ıre		
	'				22. Food Handler/ no u 17	naumorized perso	ons/ personn	iei			~				28. Proper Date Marking and29. Thermometers provided,	*	ed: Chemical/	
					Safe Water, Reco	rdkeeping and F Labeling	ood Packag	ge			~				Thermal test strips Using yellow digital a			
	/				23. Hot and Cold Water Good	r available; adequ	ate pressure	e, safe								t, Prerequisite for O		
	/				24. Required records av destruction); Packaged		k tags; para	site			/				30. Food Establishment Pe Posted	rmit (Current/ insp s	ign posted)	
						with Approved P									Utensils, Equ	uipment, and Vendin		
	/				25. Compliance with V HACCP plan; Variance	obtained for spec	cialized	and			/				31. Adequate handwashing f supplied, used	acilities: Accessible a	nd properly	
					processing methods; ma	anufacturer instru en 3 times p sumer Advisory	er day								Equipped 32. Food and Non-food Cont	tact curfaces aleanald	nroperly	
					Con	Sumer Auvisory				2					designed, constructed, and use Rusty shelving		., ргорену	
	/				26. Posting of Consume foods (Disclosure/Rem						/				33. Warewashing Facilities; Service sink or curb cleaning		used/	
					Core Items (1 Poir	nt) Violations K	Require Con	rrective .	Action	ı Not	Ľ	Excee	rd 90) Da	Set up ys or Next Inspection, Whi	chever Comes First		
O U	I N	N O	N A	C O		of Food Contam			R	O U	I N	N O	N A	C O	_	Identification		R
т 1				S	34. No Evidence of Instantinals Files	ect contamination	, rodent/oth	er		Т		~		S	41.Original container labelin	g (Bulk Food)		
	/				35. Personal Cleanlines	ss/eating, drinking	g or tobacco	use			<u> </u>				Phys	sical Facilities		
	/				36. Wiping Cloths; proj Watch when us	perly used and sto	ored uats			1					42. Non-Food Contact surface	ces clean		
		/			37. Environmental cont	tamination				٧	~				43. Adequate ventilation and WAtch			
		/			38. Approved thawing	method									44. Garbage and Refuse prop Watch			
					•	er Use of Utensil				1		Ш			45. Physical facilities installe See			
	/				39. Utensils, equipment dried, & handled/ In us			ored,			~				46. Toilet Facilities; properly Equipped	y constructed, supplied	d, and clean	
	/				40. Single-service & sin and used	ngle-use articles;	properly sto	ored				~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Russell McEwin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: Dirds	Physical A		ity/State: Rockwal		ge 2 of 2			
			TEMPERATURE OBSERVAT	IONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I			
Steam	ı table -		Bottle cooler	34	Drawer raw meat	_			
	Beans	166	Warmer 1		Beef / chicken	39/38			
(Cold wells		Rice	165	Wic				
Tomatoes 39 Warmer Tomatoes									
(Cut greens	ens 39 Meat / chicken just cut 135/135 Steak 4							
	Corn	39	Beans	175	Chicken	39			
Cold	d well back up		Drawer unit		Lettuce cut	41			
	atoes / lettuce	41/40	Top drawer	39					
			SERVATIONS AND CORRECTIV	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED A	AND			
	Condiments provided	in portio	n cuns with lids etc						
	Using sleeves straws	iii portio	Toups with has etc						
	Hot water in restrooms	s 105-112	(men's is on rt side)						
			ation - manager notified and	prepares	s food				
34	Flies in kitchen	31 110111100	and manager nemica and	propuro	5 100 u				
	Sanitizer in bucket in r	an 200 n	nm						
W			oor to allow the floor to be c	leaned					
42	Need to clean black ca			iouriou .					
42	Minor dust on hood fil								
			at this time - unit turned off a	t insp - sc	coop and interior needs work so	. It using			
45/42	Clean under and behi	nd equip	ment where needed also dry	good co	ontainers and other items exte	rior			
W	Cutting boards ordered	d new or	nes - green one to be replac	ed					
	Sink sanitizer 200 ppn	ı							
	Hot water at threeCon	np sink 1	29 - watch						
45	Grout various location	s to be a	ddressed						
32	Working on getting a r	new shelv	ring unit - rusty clean dishes	rack					
32	Need to invert food co	ntainers	safely and rusty shelves pre	event this	S				
	Dining room using per	oxide an	d using QUATS in kitchen						
	Using printed date ma	rking stic	kers on pans						
W	Very minor cleaning in	wic she	ving etc						
	Pans for meals are line	ed / there	efore storing upright and not	inverted					
	Plastic eating utensils	are hand	led to customers by employe	es by ha	andles				
	Best to face them all of	ne way							
Denoi1	by		Print:		Title: Descent L. Charact C.				
Received (signature)	See ahou	/			Title: Person In Charge/ Own	11 .			
	JEE ADUV	-	l n : .						
Inspected (signature)		itvick	Print:						
	Reddy Nor 1990		100		Samples: Y N # collection	eted			