Follow-up fee of \$50.00 is 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

Date: Time in: Time out: License/P 05/31/2023 9:14 11:19 Fs 00						nit # 03947					Food Manage	Food Handlers	Page 1 of 2	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											_	5-CO/Construction 6-Other				
Е	stabli	ishm	ent l	Nan	ne:	C	ontact/Owner		1	пусы	1541			* Number of Repeat Viola	tions:	TOTAL/SCOI	KL
-	able hysic				provisions	Pest co	olman		Hoc	vd.	-	Gre	200	✓ Number of Violations C trap / waste oil :	Follow-up: Yes	15/85/	Έ
	)4 Sai					Terminix	x 05/10/2023		03/23					500/0206/2023	No		
M					tatus: Out = not in compoints in the OUT box for	impliance IN = in complete each numbered item	pliance Marl	NO = not of in app						licable COS = corrected on NA COS	site <b>R</b> = repeat vio	lation W-Watc	ch
		<sub>T</sub>	rr		•				e Im	media	ate (	Corre	ctiv	ve Action not to exceed 3 day			
О		N	N	С	Time and Tem	perature for Food S	Safety	R	0	mplia I	N	N (	C				R
U T		0	A	o s	(F = de	egrees Fahrenheit)			U T	N	О	A C	3		loyee Health		
		/			1. Proper cooling time a Unable to cor	and temperature								12. Management, food employ knowledge, responsibilities, a	•	employees;	
-		2. Proper Cold Holding temperature(41°F/ 45°F)							-	+			13. Proper use of restriction a	nd exclusion: No dis	charge from	-	
3	Dairy/ drawer / dressing / upright left side					)	eyes, nose, and mouth To post at hand sink / emailed										
	3. Proper Hot Holding temperature(135°F)													ontamination by Hands			
	4. Proper cooking time and temperature												eaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (165°F in 2						Watch hand washing  15. No bare hand contact with ready to eat					ready to eat foods o	r approved	1			
	Hours)							alternate method properly follow Gloves					owed (APPROVED	Y. N. )			
W	,				6. Time as a Public Hea	alth Control; procedu	res & records							Highly Susc	eptible Populations		
														16. Pasteurized foods used; pr		fered	
						proved Source					•			Pasteurized eggs used when re Cooked fried	equired		
					7. Food and ice obtained good condition, safe, and	nd unadulterated; para								C	h ami aala		
					destruction Sysco /	BEK								C.	hemicals		
					8. Food Received at pro	oper temperature								17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
					Checking					_		_		Water	· 1 .· C· 1 1	1 1	ļ
						from Contamination				<b>/</b>				18. Toxic substances properly Stored low	identified, stored an	d used	
3	,			/	<ol><li>Food Separated &amp; propreparation, storage, dis</li></ol>		uring food							Wate	r/ Plumbing		
	_				Eggs store low  10. Food contact surfact Sanitized at 200		Cleaned and			<u> </u>				19. Water from approved sour backflow device	rce; Plumbing install	ed; proper	
					11. Proper disposition of	of returned previous	v served or			•			-	City approved  20. Approved Sewage/Wastev	vater Disposal System	m proper	-
		/			reconditioned Disc	arded	y served or			~				disposal	vater Bisposar System	, proper	
			•				n Items (2 F	oints) vid					orr	rective Action within 10 days	S		
U		N O	N A	C 0	Demonstration	n of Knowledge/ Per	sonnel	R	U				<b>o</b>	Food Temperatur	e Control/ Identific	ation	R
Т	~			S	21. Person in charge pre and perform duties/ Cer			,	T W	/				27. Proper cooling method use Maintain Product Temperatur	ed; Equipment Ade	quate to	
-	•				22. Food Handler/ no un		norconnol		2					28. Proper Date Marking and			-
					ZZ. I OOG IIGIGIOI/ NO G	nauthorized persons/	personner		_					6 days out 29. Thermometers provided, a			
						•	•								ccurate, and calibrat	ed; Chemical/	+-
					Safe Water, Recor	rdkeeping and Food	l Package			<b>/</b>				Thermal test strips	accurate, and calibrat	ed; Chemical/	
	<b>'</b>				Safe Water, Recor	rdkeeping and Food Labeling	l Package			<b>/</b>							
	<b>'</b>					rdkeeping and Food Labeling r available; adequate vailable (shellstock ta	l Package pressure, safe			✓ ✓				Thermal test strips	, Prerequisite for O	peration	
	<b>'</b>		•		Safe Water, Records 23. Hot and Cold Water See 24. Required records avidestruction); Packaged Conformance v	rdkeeping and Food Labeling r available; adequate vailable (shellstock ta Food labeled with Approved Proc	l Package  pressure, safe  gs; parasite			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Permit Requirement 30. Food Establishment Per Posted Utensils, Equi	, Prerequisite for O mit (Current/ insp s	peration ign posted )	
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**City of Rockwall** 

## Retail Food Establishment Inspection Report Discarded Tcs foods where needed

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

Form EH-06 (Revised 09-2015)

## Must have an aggressive cool down method!!!

-			411 4551 6551 76 6661							
	e and fire	Physical A			y/State: O <b>ckwal</b>		License/Permit # 3947	Page	<u>2</u> of <u>2</u>	
			TEMPERATURE OBSERVA					·		
Item/Loc		Temp F	Item/Location		Temp F	Item/Locat			Temp F	
Bottle non Tcs unit		60	Steam table grits		172					
	ry case non Tcs	45	Potatoes / sauc	e ·	150/161	Bor	derline ten	np	39-44	
Be	low with milk		Under counter past	a	38	Unit just loaded / rt side is.39				
50/	/50/50/ 47/47		Drawer unit			Cold top dressing 39			39/40	
	Bar fruit	32	Bolognese/ Alfred	0	44/45	Cold top	o 2 just loaded d	efrost	39-45	
	Bottle 2	38	Shrimps	4	44/41	Salmor	overnight disca	arded	47	
	Keg	37	Mushrooms / couscou	ıs	40/41	Up	right freezo	er	7.9!	
	Bottle	32	Under counter prep raw me	at	47	_				
		OF	SERVATIONS AND CORRECT	IVE	ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	ITIO	N IS DIREC	CTED TO TH	HE CONDITIONS OBSE.	RVED A	ND	
	Hot water 124 F in RR	equippe	d							
	Watch Wooden contain									
	Discussed not using n	aked stra	aws for customer self servi	се						
	Coffee bar - added du									
	Hot water 117	-								
39	Discussed inverting gla	asses an	d cups -'protecting							
	Sanitizer bucket 200 p	ppm								
	Pastries are from a co	mmercia	bakery and are non Tcs -							
39	To move live plants aw	ay from	plateware							
02	Dairy case holding 47-	50 F - ma	ay only use for 1-2 hrs befo	re c	discardi	ng until f	ixed and discard	those	in 50F	
	Bar : best to use sleev	ed straw	rs - to protect							
	Sanitizer in bucket 200	) ppm								
	Hot water114 / 122									
W			lers as they trap water/ wa							
47			peed rail and reaching ove							
45		•	over ice better / working to							
42		<u> </u>	atch interior of old bottle co				<u> </u>			
42/45			nd equipment / add lighting	g Wh	nen cle	anıng /,				
20	Dehydrated fruit used			ماء د	oon uto	noile />c	scible divides for			
39			watch mop storage / watch o move trays from in front				ssible divider 101			
	Avoid over stocking ur		o move hays holli ili holli	01 0	nny nai	iu siiik				
W			d reducing process 3 foods	S - I	ınahle t	to detern	nine			
09	Discussed rapid cool down and reducing process 3 foods - unable to determine  To store shelled eggs low / no cyro without a haccp plan / May use zip lock									
02	To discard all Tcs foods in prep cooler for dressings and all items on top of prep cold top									
36	Avoid storage of wiping cloths on surfaces/ return to sanitizer									
47	Watch floor storage! A	<u> </u>								
	Receiving meats daily									
	Received by: Print: Title: Person In Charge/ Owner									
Inspected (signature)		- utríck	Print:							
Farm FIL 00	6 (Revised 09-2015)		,				Samples: Y N	# collecte	ed	