Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 8/17/24			Time in: 9:02	Time out: 9:47		FS-9							2 CPFM	Food handlers	Page 1	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						4-Investigation					5-CO/Construction 6-Other		TOTAL/SCORE						
Establishment Name: Contact/Owner N Highland Meadows Tamera Burch												Number of Repeat Violations C	E /OE / A						
Physical Address: 1870 S John King Blvd Rockwall, TX Pest control: Spidermen bi-monthly												e trap :/ waste oil	Follow-up: Yes No	5/95)/A				
Mark the appropriate points in the OUT box for each numbered item Mark '								not observed NA = not applicable COS = corrected on site R = repeat violation checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for						lation W= V	Watch				
										iire I	mme	diate	Corr	recti	ve Action not to exceed 3 da				
O U						R	Ţ	O I N U N O		N A	C O	Employee Health			R				
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature							1	Τ.	,		S	12. Management, food emplo knowledge, responsibilities, a		employees;				
	_			2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No disc					charge from			
١				See							~				eyes, nose, and mouth	,			
•	/				3. Proper Hot Holding temperature(135°F) See											ntamination by Han			
	_	/			4. Proper cooking time and temperature			65°E :- 2			~	,			14. Hands cleaned and prope15. No bare hand contact with				
	•	/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				alternate method properly foll Gloves)	
•	6. Time as a Public Health Control; procedures & records					& records							9 •	eptible Populations					
					Ap	proved Source					~	•			16. Pasteurized foods used; pr Pasteurized eggs used when r		fered		
					7. Food and ice obtaine good condition, safe, ar				П						Eggs				
١					destruction Sysco											hemicals			
•	1				8. Food Received at pro Checking	oper temperature					~	,			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	its	
	Protection from Contamination								~	,			18. Toxic substances properly	identified, stored an	d used				
•	/				9. Food Separated & pr preparation, storage, dis	splay, and tasting									Wate	er/ Plumbing			
3				~	10. Food contact surfact Sanitized at _200_		م ن	ned and Ost			/	,		ij	19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper		
					11. Proper disposition of returned, previously served or reconditioned Discard					20. Approved Sewage/Wastewater Disposal Syst disposal				water Disposal System	m, proper				
•															1				
			ļ					ems (2 Po	ints)	viola	tions	s Req		Cort	rective Action within 10 day.	s			
U	I N	N O	N A	C O S	Pri		tion It		ints)	J) I J N	N	uire N A	Corr	rective Action within 10 day.	s re Control/ Identific	ation	R	
	I N	N O	N A	О	Pri Demonstration 21. Person in charge pre and perform duties/ Cer 2	ority Foundat n of Knowledge/ esent, demonstrati rtified Food Mana	Personi ion of k	nel nowledge, FM)		() I J N	N	N	C O	rective Action within 10 day.	re Control/ Identific		R	
U	I N	N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cer	ority Foundat n of Knowledge/ esent, demonstrati rtified Food Mana	Personi ion of k	nel nowledge, FM)		J	I J N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking	re Control/ Identific ed; Equipment Ader e disposition	quate to		
U	I N	N O	N A	О	Pri Demonstration 21. Person in charge pre and perform duties/ Cer 2	ority Foundate n of Knowledge/ esent, demonstratified Food Mana nauthorized perso	Personn ion of k ager (CF ons/ pers	nowledge, FM) sonnel		J	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips	re Control/ Identificed; Equipment Adece edisposition	quate to		
U	I N	NOO	N A	О	Demonstration 21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	ority Foundat of Knowledge/ esent, demonstrativified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ	Personnion of k ager (CF ons/ pers	nowledge, FM) sonnel ckage		J	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a	re Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate accurate, and calibrate accurate.	quate to ed; Chemical		
U	I N	N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cer 2 22. Food Handler/ no ur 7 Safe Water, Recon 23. Hot and Cold Water 132, good press 24. Required records as destruction); Packaged	ority Foundat of Knowledge/ esent, demonstrativified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUPE vailable (shellstoc	Personnion of k ager (CF ons/ persons/ personate presonate presona	nowledge, FM) sonnel ckage		J	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per	re Control/ Identifice ed; Equipment Adece edisposition accurate, and calibrat no. strips curro , Prerequisite for O mit/Inspection Curr	quate to ed; Chemical ent peration	/	
U	I N	N O	N A	О	Demonstration 21. Person in charge properties of the perform duties of the performance of the p	ority Foundat of Knowledge/ esent, demonstrativified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUTE vailable (shellstoc Food labeled with Approved P	Personnion of k ager (CF ons/ person ood Pa ate pres ck tags; j	nowledge, FM) sonnel ckage ssure, safe parasite		J	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi	re Control/ Identificed; Equipment Adeced; Equipment Adecedisposition accurate, and calibrate accurate, and calibrate accurate and calibrate accurate for Omit/Inspection Current	quate to ed; Chemical ent peration ent/ insp post	/	
U	I N	N O	N A	О	Demonstration 21. Person in charge property and perform duties/ Cer 2 22. Food Handler/ no under the control of the control	ority Foundat of Knowledge/ esent, demonstrativified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFE vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for spec anufacturer instru	Procedured	nowledge, FM) sonnel ckage ssure, safe parasite		J	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curre	re Control/ Identificed; Equipment Adeced; Equipment Adecedisposition accurate, and calibrate accurate, and calibrate accurate and calibrate accurate for Omit/Inspection Current	quate to ed; Chemical ent peration ent/ insp post	/	
U	I N	N O	N A	О	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no under 7 Safe Water, Reconstruction: 23. Hot and Cold Water 132, good pressions 24. Required records and destruction: Packaged Commercial Conformance volume 125. Compliance with NaCCP plan; Variance processing methods; materials and performance volumes and perf	ority Foundat of Knowledge/ esent, demonstrativified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFE vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for spec anufacturer instru	Procedured	nowledge, FM) sonnel ckage ssure, safe parasite		J	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curred Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used	re Control/ Identifice ed; Equipment Adece ed disposition accurate, and calibrat no, Strips curre prequisite for O mit/Inspection Curre ent ipment, and Vendin cilities: Accessible a act surfaces cleanable ed	ed; Chemical ent peration ent/ insp post g nd properly e, properly	/	
U		N O	N A	О	Demonstration 21. Person in charge property and perform duties / Cer 2 22. Food Handler / no un 7 Safe Water, Reconstruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; materials Temps taken 3 of Construction of	esent, demonstrativified Food Mananathorized person rdkeeping and F Labeling ravailable; adequesure vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for special respectation of the control of the contro	Procedured Proceductions v or under the procedured property of Aller on required procedured procedured proceductions	nowledge, FM) sonnel ckage ssure, safe parasite res ess, and ler cooked gen Label Jest	R			N O	N A	COSS	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curred Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning Equipped Dishwa	re Control/ Identifice ed; Equipment Ader ed; Equip	ed; Chemical ent peration ent/ insp post g nd properly c, properly used/	/ ted	
UT		N	A N	O S	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no understrained in the control of	esent, demonstratified Food Mananathorized personauthorized personauthoriz	Person ion of k ager (Ch ons/ pers ood Pa ate pres ate pres cet tags; p rocedu cet alized actions v or und e)/ Aller on requ Require	nowledge, FM) sonnel ckage ssure, safe parasite res ess, and ler cooked gen Label Jest	R	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped Dishways or Next Inspection, Whice	re Control/ Identifice ed; Equipment Ader en; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a act surfaces cleanable ed ed enstalled, maintained, facility provided usher confirm hever Comes First	ed; Chemical ent peration ent/ insp post g nd properly c, properly used/	/ ted	
UT			A	OS	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no understrained in the control of	esent, demonstrativified Food Mananauthorized personauthorized personautho	Proceducted Proceductions v or under yellor required ination	nowledge, FM) sonnel ckage ssure, safe parasite res res ress, and der cooked gen Label Jest Corrective	Action	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped Dishways or Next Inspection, Whice	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a ed; Accessible a ed; Accessible a ed; Accessible a ed; Equipment Ader ed	ed; Chemical ent peration ent/ insp post g nd properly c, properly used/	/ tted	
UT		N	A N	O S C O	Demonstration 21. Person in charge properties and perform duties of the control	esent, demonstrativified Food Mananauthorized personauthorized Pariance, Specialize obtained for specialize obtained for specialize obtained for specialize obtained for specialized personauthorized personauthor	Procedu ctions Person ion of kager (CF rood Paragram attempted procedu ctions Procedu ctions vor und cy or und cy Aller on requ Require ination in, rodent	nowledge, FM) sonnel ckage sure, safe parasite res ess, and ler cooked gen Label Jest Corrective	Action	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curred Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used Equipped 33. Warewashing Facilities; in Service sink or curb cleaning Equipped Dishways or Next Inspection, Whice Food 141. Original container labeling	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a moder surfaces cleanable ed ed ed installed, maintained, facility provided	ed; Chemical ent peration ent/ insp post g nd properly c, properly used/	/ tted	
UT		N	A N	O S C O	Demonstration 21. Person in charge property and perform duties of the control of	esent, demonstrativified Food Mananauthorized personauthorized personautho	Proceduced Proceductions v or und py Aller pon Aller pon Aller proceductions v or und py or un	nowledge, FM) sonnel ckage sure, safe parasite res ess, and ler cooked gen Label Jest Corrective	Action	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curred Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used Equipped 33. Warewashing Facilities; in Service sink or curb cleaning Equipped Dishways or Next Inspection, Whice Food 141. Original container labeling	re Control/ Identifice ed; Equipment Ader ent Indiana Curr ent ipment, and Vendin cilities: Accessible a ed; Accessible a ed; Equipment Ader ed; E	ed; Chemical ent peration ent/ insp post g nd properly c, properly used/	/ tted	
OUT		N	A N	O S C O	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no unity of the content of the con	esent, demonstrativified Food Mananathorized person redkeeping and F Labeling ravailable; adequestible (shellstoc Food labeled with Approved P ariance, Specialize obtained for specialized for the special special points of the special spec	Proceduced Proceductions v or und py Aller pon Aller pon Aller proceductions v or und py or un	nowledge, FM) sonnel ckage sure, safe parasite res ess, and ler cooked gen Label Jest Corrective	Action	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped Dishways or Next Inspection, Whice Food 141. Original container labeling	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a ed; Accessible a ed; Accessible a ed; Accessible a ed; Equipment, and Vendin cilities: Accessible a ed; Accessible a ed; Equipment, and Vendin ed; Equipment, and Vendin ipment, and Vendin cilities: Accessible a ed; Equipment Ader ed; Equipment	ed; Chemical ent peration ent/ insp post g nd properly e, properly used/	/ tted	
UT		N	A N	O S C O	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no unity of the perform duties of the perform duties of the perform duties of the performance of the performanc	esent, demonstrativified Food Manarathorized personauthorized personauthor	Proceduced Proceductions v or und py Aller pon Aller pon Aller proceductions v or und py or un	nowledge, FM) sonnel ckage sure, safe parasite res ess, and ler cooked gen Label Jest Corrective	Action	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curree Utensils, Equivalent and washing fast supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used Equipped 33. Warewashing Facilities; in Service sink or curb cleaning Equipped Dishways or Next Inspection, White Food 1 41. Original container labeling Physical Properties of the	re Control/ Identifice ed; Equipment Ader en; Prerequisite for O mit/Inspection Curr ent impent, and Vendin cilities: Accessible a act surfaces cleanable ed	ed; Chemical ent peration ent/ insp post g nd properly e, properly used/ ned 160	st R	
OUT		N	A N	O S C O	Demonstration 21. Person in charge property and perform duties / Cer 2 22. Food Handler / no up 7 Safe Water, Reconstruction in the property of the performance of	esent, demonstrativified Food Manarathorized personauthorized personauthor	Procedured Proceductions v or under control required ination n, rodent g or toba	nowledge, FM) sonnel ckage sure, safe parasite res ess, and ler cooked gen Label Jest Corrective	Action	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curred Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and us 33. Warewashing Facilities; in Service sink or curb cleaning Equipped Dishways or Next Inspection, Whice Food 1 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and	re Control/ Identifice ed; Equipment Ader en; Accurate, and calibrat no, Strips curr en; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a act surfaces cleanable ed ed enstalled, maintained, facility provided asher confirm hever Comes First identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; facilitiat	ed; Chemical ent peration ent/ insp post g nd properly used/ ned 160 areas used es maintained	st R	
OUT		N	A N	O S C O	Demonstration 21. Person in charge property and perform duties / Cer 2 22. Food Handler / no up 7 Safe Water, Reconstruction in the property of the performance of	esent, demonstrativified Food Manaranauthorized person redkeeping and F Labeling ravailable; adequestible (shellstoc Food labeled with Approved P ariance, Specialize obtained for special processing and a continuous sure redivisories; rawinder/Buffet Plate availability upon to Violations Research of Food Contamination (see a contamination contamination) amethod er Use of Utensiles, & linens; proper	Procedured Proceductions v or under ination a, rodent g or toba rly used	nowledge, FM) sonnel ckage ssure, safe parasite res res ress, and ler cooked gen Label Jest Corrective	Action	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped Dishways or Next Inspection, Whice Food 1 41.Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prope Enclosure looks great	re Control/ Identifice ed; Equipment Ader ent/Inspection Curr ent ipment, and Vendin cilities: Accessible a ed; Accessible and ed; Accessible and ed; ed; Equipment Ader ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible and ed; Accessible and ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin ed; Equipment Ader ed; ed; Equipment	ed; Chemical ent peration ent/ insp post g nd properly used/ ned 160 areas used es maintainecean	st R	
OUT		N	A N	O S C O	Demonstration 21. Person in charge property and perform duties / Cer 2 22. Food Handler / no up 7 Safe Water, Reconstruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; materials and continuous foods (Disclosure/Remildentified on ticket / Core Items (1 Poinson) 34. No Evidence of Instantials 35. Personal Cleanlines 36. Wiping Cloths; property of the continuous	esent, demonstrativified Food Manarathorized personauthorized personauthor	Personal ion of kager (CF ons/	nowledge, FM) sonnel ckage ssure, safe parasite res res ress, and der cooked gen Label Jest Corrective	Action	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Yellow digital therm Permit Requirement 30. Food Establishment Per Posted and curred Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used Equipped Dishways or Next Inspection, White Food 1 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prope Enclosure looks great 45. Physical facilities; properly 46. Toilet Facilities; properly	re Control/ Identifice ed; Equipment Ader ent/Inspection Curr ent ipment, and Vendin cilities: Accessible a ed; Accessible and ed; Accessible and ed; ed; Equipment Ader ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible and ed; Accessible and ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin ed; Equipment Ader ed; ed; Equipment	ed; Chemical ent peration ent/ insp post g nd properly used/ ned 160 areas used es maintainecean	st R	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tamera Burch	Print: Tamera Burch	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

		T = 2				1						
	nent Name: and Meadows	Physical Ac		City/State: Rockwa l	II, Tx	FS-9314	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT		,							
Item/Loca		Temp	Item/Location	Temp	Item/Loc	eation	Temp					
	t freezer htt	9.3	Slice cheddar	39								
Ul	oright fridge		Butter	39								
	Milk	40	Slice American	38								
	eggs/cantalope	39/39	Ham	38								
	lot holding		WIF htt	-11.2								
Bro	ead pudding	162										
	WIC amb	35										
\	Whole tom	39										
Item	AN INCRECTION OF VOUR PO		SERVATIONS AND CORRECTIV			THE CONDITIONS OPEN	EDVED AND					
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 greater than 112											
			ater than 110 throughout kite	chen								
	3 comp not set up, 132	· · · · · · · · · · · · · · · · · · ·	ni 200ppm									
	Dishwasher confirmed 160st											
	Great practice to hang mop head to drip dry over mop sink											
	Red sani buckets filled at 3 comp Quats 200ppm											
	Blade on countertop can opener need to be cleaned											
W	Time to sand or replace cutting boards, boards already on order, should arrive within a week.											
	Using yellow digital thermo, test strips current											
45	Vents in kitchen have been cleaned and painted or replaced, looks great Observed look or condensation buildup around coiling yent in dry storage											
43	Observed leak or condensation buildup around ceiling vent in dry storage Air curtain confirmed operational											
W		•	ipe in WIF, this is much bet	tor than i	nact inc	<u> </u>						
45		<u>.</u>	•	iei iliali į	Jasi IIIS	þ						
40	FRP needs to be secure by rear service door Staff using gloves to handle rte foods											
42/45			etween, underneath and wa	Il for coo	kina eai	uinment under ho	nod					
72/70	will or detail clearling is	ornina, be	tween, underneam and wa	101 000	iting eq	aipinioni andoi ne	,ou					
Received	by:		Print:			Title: Person In Char	ge/ Owner					
(signature)	ຶ່See abov	e /e	See abo	ove		Tivo I Cioni in Cildi	5 O MCI					
Inspected (signature)		ST.	Richard	Hill		Samples: Y N	# collected					