	Retail Food Establishment Inspection Report														
	Date: 3/28/2024 9:35 Time out: License/Permit # FOOD6672 Est. Type Risk Category Page 1 of 3									3					
Pu	rpo	se of	f Ins	spec	tion: 🖌 1-Routine 📃 2-Follow		3-Compla		_	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE
	Establishment Name: Contact/Owner Name: * Number of Repeat Violations: RISD (DOBBS) 1/00/A										٨				
Ph	sic	al Ao	ddre	ess:	,	Pest cont	rol : monthly		Hoo Guard		2024			se trap : Follow-up: Yes 1/99//	4
	(Com	plia	ice S	tatus: Out = not in compliance IN =	in complia	ance N	$\mathbf{O} = \mathrm{not}$	obser	ved	NA	\ = n	iot ap	pplicable $COS = corrected on site R = repeat violation W- Wate$	ch
Ma	rk tl	ie ap	prop	riate	points in the OUT box for each numbere	l item	Mark					-		box for IN, NO, NA, COS Mark an X in appropriate box for R trive Action not to exceed 3 days	
0	Î	Ν	Stat	С	Time and Temperature for	Food Sat	fetv	R	0	ompl I	Ν	Ν	С		R
U T	N	0	A	0 S	(F = degrees Fahren 1. Proper cooling time and temperatu	neit)			U T	N	0	A	O S		
	~				1. 1 toper cooming time and temperatu	e				~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(1°F/ 45°	F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(1	85°F)				<u> </u>				Preventing Contamination by Hands	
	~				4. Proper cooking time and temperatu	re				V				14. Hands cleaned and properly washed/ Gloves used properly	
	-				5. Proper reheating procedure for hot	holding (165°F in 2			•			-	Gloves used 15. No bare hand contact with ready to eat foods or approved	
	~				Hours)	1	0			~				alternate method properly followed (APPROVED YN)	
	~				6. Time as a Public Health Control; p	rocedures	& records			1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Approved Source	e				~				Pasteurized eggs used when required liquid pasteurized eggs only	
	~				7. Food and ice obtained from approvide good condition, safe, and unadulterative destruction LaBatt					<u> </u>				Chemicals	
	~				8. Food Received at proper temperatu	re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	•				checked at receipt					· ·				18. Toxic substances properly identified, stored and used	
					Protection from Contar 9. Food Separated & protected, preve		ng food			V					
	~				preparation, storage, display, and tast										
	~				10. Food contact surfaces and Return Sanitized at <u>200</u> ppm/temperat		eaned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, pr reconditioned	eviously s	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	N	N	С	Priority Foun	lation I	tems (2 Po	oints) v	violat 0	ions I	Ν	uire N	Cor	rrective Action within 10 days	R
U T	N	0	A	0 S	Demonstration of Knowledg	, 			U T	N	0	Α	O S		
	~				and perform duties/ Certified Food M					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no unauthorized p	ersons/ pe	rsonnel			~				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping an Labeling	d Food P	ackage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	~				23. Hot and Cold Water available; ad	equate pro	essure, safe			<u> </u>				Permit Requirement, Prerequisite for Operation	
	~				24. Required records available (shells destruction); Packaged Food labeled	tock tags	; parasite	+		~				30. Food Establishment Permit (Current/insp report sign posted)	
	•				Conformance with Approve	d Duocod	urof							12/31/2024 Utensils, Equipment, and Vending	
	~				25. Compliance with Variance, Speci HACCP plan; Variance obtained for processing methods; manufacturer in	alized Pro pecialize	cess, and	Π		~				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advise	ry				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consumer Advisories; foods (Disclosure/Reminder/Buffet P					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	I	N	N	С	Core Items (1 Point) Violation	s Requir	e Corrective	Action	n Not	to E	xcee N	ed 90 N	0 Da C	ays or Next Inspection , Whichever Comes First	R
Ŭ T	N	0	A	0 S	Prevention of Food Cont				U T	N	0	A	0 S	Food Identification	
\square	~				34. No Evidence of Insect contamina animals					~				41.Original container labeling (Bulk Food)	
\square	~				35. Personal Cleanliness/eating, drinl36. Wiping Cloths; properly used and	-	Jacco use	\parallel						Physical Facilities 42. Non-Food Contact surfaces clean	
\square	•				37. Environmental contamination	310100		+	-	~				43. Adequate ventilation and lighting; designated areas used	
$\left - \right $	~				38. Approved thawing method			+		~				44. Garbage and Refuse properly disposed; facilities maintained	
	~					-0				~				45. Physical facilities installed, maintained, and clean	-
					Proper Use of Uter 39. Utensils, equipment, & linens; pr	perly use			1					46. Toilet Facilities; properly constructed, supplied, and clean	+ -
	~				dried, & handled/ In use utensils; pro	perly use	d			~					
	~				40. Single-service & single-use articl and used	es; proper	ly stored			~				47. Other Violations	

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Received by: (signature) La Joy Priest	Print: LaJoy Priest	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RISD (DOBBS)		Physical A 901 Ir	nterurban	City/State: Rockwa	III, TX	License/Permit # FOOD6672	Page <u>2</u> of <u>2</u>	
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion	Temp	
big kid pass through cooler/cut		39	Almond milk	40			p	
melon stea	am wells/water	128-133	WIF ambient	2.4				
pass through/hot holding/nuggets		137-144						
Milk cooler ambient		36						
baby line steam well/water		201						
pass through hot holding		144						
pass ti	nrough cooler/cut melon	41						
W	/IC/nuggets	32						
			SERVATIONS AND CORRECT	IVE ACTION	NS			
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND								
	-	watch, hot water pressure very low ni bucket at 200ppm quats ninder to change bucket every 2 or 3 hours or as need to maintain required ppm						
		ni bucket at 200ppm quats minder to change bucket every 2 or 3 hours or as need to maintain required ppm						
	Reminder to change bucket every 2 or 3 hours or as need to maintain required ppm							
W	Steam wells on/uncov	eam wells on/uncovered, will turn up and have pans over/end of inspection after covering 176F						
W	Manager turned up hot holding pass through/nuggets came out of oven at 175F/still above required hot holding over 135F							
	Prep sink by pass through cooler at 100F equipped							
	Prep sink by pass through hot holding 107F/very low hot pressure							
	HACCP cooking logs curent/on file							
	Baby line hand sink							
	Back prep hand sin		equipped					
4.5	Watch for dented ca		<u> </u>					
45			e food on floor/truck de	elivery wa	s today			
14/	Sani bucket daily lo	• •						
W	Discussed receiving	· ·	* *	a unita				
	Gloves used for all		coolers and hot holdin	gunits				
	Menus posted and		•					
	Employee health pe							
	Allergy records on f		. ,					
1	3 comp sink 127F							
	Dishwasher sanitizi	ng per T	emp strips					
	Warewash hand sir	-						
Decoi	by		Drint		I	Title: Dorson In Changel	Owno-	
Received (signature)				Pries	t	Title: Person In Charge/ Manager		
Inspected (signature)	LaJoy Priest ^{Iby:} Chrísty Cov	tez, î	RS Christy C	ortez,	RS	Samples: Y N #	collected	
Form EH-06	(Revised 09-2015)		1			<u>r</u>		