Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:			20		ense/Perm		20	4			Est. Type	Risk Category	Page 1 of 2	
							D6631				_	- GO/G	(O) [
Es	stabli	ishm	ent	Nan	ne: Contact/Ov			<u> </u> 4-1	nvesti	igatio	n	5-CO/Construction * Number of Repeat Violation		TOTAL/SCORE	£
_		_ \			ardt) Pest control :		-	Цоо	d	1 (Franc	✓ Number of Violations COS	5: bllow-up: Yes	0/100/A	1
	615 Highland Dr Rockwall, TX internal/monthly						Hood Greas Guardian/5-2024 distric				istric	rict has info			
M					Status: Out = not in compliance N = in compliance points in the OUT box for each numbered item	NO = Mark '✓'						oplicable COS = corrected on site ox for IN, NO, NA, COS Mark at	\mathbf{R} = repeat vio	lation W- Watch e box for R	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days															
O U						F	₹	O	I N						R
T	11	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T	S			Employee Health 12. Management, food employees and conditional employees;			
	~			1. Proper cooling time and temperature					knowledge, responsibilities, and reporting						
	~	2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No eyes, nose, and mouth			exclusion; No disc	charge from			
	Ť	3. Proper Hot Holding temperature(135°F)							Description Contomination by II.						
	~	4. Proper cooking time and temperature						Preventing Contamination by He 14. Hands cleaned and properly washed/ Gloves			-				
	~	5. Proper reheating procedure for hot holding (165°F in 2)			in 2			/			gloves used 15. No bare hand contact with rea				
	~				2			~			alternate method properly followed				
	~	6. Time as a Public Health Control; procedures & records			ords						Highly Suscepti	ible Populations			
										16. Pasteurized foods used; prohi		fered			
	Approved Source						Ш	Pasteurized eggs used when required liquid pasteurized only			<u>only</u>				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			""						Chemicals				
					8. Food Received at proper temperature						I	17 Food additives approved and	I proporty stored	Washing Emits	
	~				checked at receipt				~			17. Food additives; approved and & Vegetables	i property stored,	washing riuns	
	<u> </u>				Protection from Contamination				~			18. Toxic substances properly ide	entified, stored an	d used	
	_	9. Food Separated & protected, prevented during food										Water/E	Plumbing		
	•				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned a	and					T	19. Water from approved source;	3	od: proper	
	~				Sanitized at 200 ppm/temperature	ınd			<u> </u>			backflow device	_		
	~				11. Proper disposition of returned, previously served of reconditioned discarded	or			~			20. Approved Sewage/Wastewate disposal	er Disposal Syster	m, proper	
0	_	N 7	N	-	Priority Foundation Items						_	rrective Action within 10 days			D
O U T	I N	N O	N A	C O S	Priority Foundation Items Demonstration of Knowledge/ Personnel	(2 Point		olatic O U T	I N	equir N N O A	C	rective Action within 10 days Food Temperature C	Control/ Identific		R
		N O	N A	О	Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowl and perform duties/ Certified Food Manager/ Posted	F		O U	I N	N N	C			ation	R
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Retail Food Establishment Inspection Report

Received by: (signature) Tiraunda Crosby	Print: Tiraunda Crosby	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RISD (Reinhardt)	Physical Ac	Idress: ighland Dr	City/State:	all TX	License/Permit # FOOD6631	Page <u>2</u> of <u>2</u>		
rtieb (rteirnardt)	101011	TEMPERATURE O		uii, 170	1 3 3 2 3 3 3 1			
Item/Location	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F		
Milk cooler ambient	28							
serving line steam well/water	166-170							
pass through hot holding ambient	168							
pass through hot holding ambient	150							
pass through cold holding	27							
WIF ambient	-3							
WIC/cheese	39							
sausage crumbles	37			Na				
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CO			HE CONDITIONS ODSER	VED AND		
Number NOTED BELOW:			UK ATTENTION IS DIK	ECTED TO I.	HE CONDITIONS OBSER	VED AND		
prep Hand sink 130		•						
Sani bucket at 200	•							
Serving line hand s	INK 120F	equippea						
3 comp sink 120 F								
Dishwasher sanitizi				_:I				
Temp logs outside			ig units/kept da	ally				
HACCP cooking lo								
Allergy records on t								
	warewash hand sink 116F equipped prep hand sink 118 F equipped							
Hand sink by WIC								
No raw meats, no r								
Batch cooking, no I								
Self serve water in		ole cups						
	-	•	trays used					
	Wrapped disposable utensils and washable trays used Watch for dented cans/all look good today							
	Receiving logs kept and turned into admin							
Employee health policy is per district policy Sani bucket log kept daily								
								Reminder to change sani buckets after 2 to 3 hours or as needed to maintain required ppn
Received by:		Print:			Title: Person In Charge/	Owner		
	ı	Tira	unda Cro	sby	Manager			
Inspected by: (signature) Christy Cov	tez, F	2S Chris	sty Cortez,	RS	Samples: Y N #	# collected		