	Retail Food Establishment Inspection Report																	
	Date: Time in: Time out: License/Per 8/23/2024 9:20 10:00 FS-00								12)			Est. Type Risk Category Page <u>1</u> of <u>2</u>					
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compla							nt 4-Investigation 5-CO			tio	n	5-CO/Construction 6-Other TOTAL/SCORE						
Establishment Name: Contact/Owner Norther Hole Thing													* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control : 3005 N Goliad Rockwall, TX to email								Hoo DC/	e trap : Follow-up: Yes ZO/80/E									
Compliance Status:Out = not in compliance IN = in compliance NO = not obsetMark the appropriate points in the OUT box for each numbered itemMark \checkmark a checkm													plicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an X in appropriate box for R$					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
O U	I N C Time and Temperature for Food Safety N O A O						Ī	O U	JNOAO		С	Employee Health						
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т	12. Management, food employees and conditional employees;									
	~				2. Proper Cold Holding temperature(41°F/45°F)		_		~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~								~				eyes, nose, and mouth					
		~			3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands					
		4. Proper cooking time and temperature							~			-	14. Hands cleaned and properly washed/ Gloves used properly Gloves USED					
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				T5. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)									
3	6. Time as a Public Health Control; procedures & records						Ì	1	Highly Susceptible Populations									
Approved Source						Ī		~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				Chemicals									
		8. Food Received at proper temperature									17. Food additives; approved and properly stored; Washing Fruits							
	~				check at receipt				~				& Vegetables 18. Toxic substances properly identified, stored and used					
	Protection from Contamination 9. Food Separated & protected, prevented during food								~	18. Toxic substances property identified, stored and used								
3					preparation, storage, display, and tasting								Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature		,	3					19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~	20. Approved Sewage/Wastewater Disposal System, proper disposal								
O U	I N	N O	N A	C O	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel	R R) <i>vio</i>	Olati O U	I N	N N O	N A	Cor C O	Food Temperature Control/ Identification					
Т		-		Š	21. Person in charge present, demonstration of knowledge,			Ť		-		Š	27. Proper cooling method used; Equipment Adequate to					
2					and perform duties/ Certified Food Manager/ Posted				~				Maintain Product Temperature					
	~	22. Food Handler/ no unauthorized persons/ personnel				\square			~				28. Proper Date Marking and disposition29. Thermometers provided, accurate, and calibrated; Chemical/					
					Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe				~				Thermal test strips digital					
	~				24. Required records available (shellstock tags; parasite	+							Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)					
	~				destruction); Packaged Food labeled				~				(
			_		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		,	2					supplied, used					
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	Π			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	e Actio	on N	Vot i	to Ex	xcee N	d 90 N) Da C	ys or Next Inspection , Whichever Comes First					
Ŭ T	N	0	A	Ö S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		ļ	Ŭ T	N	0	A	Ö S	Food Identification					
┡	•				34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use	\parallel	ļ		~				41.Original container labeling (Bulk Food)					
1	~				36. Wiping Cloths; properly used and stored	\parallel	-	4					Physical Facilities 42. Non-Food Contact surfaces clean					
1					37. Environmental contamination	+	┝	1	~	-			43. Adequate ventilation and lighting; designated areas used					
⊢	~				38. Approved thawing method	+	╞	\dashv	~	-			44. Garbage and Refuse properly disposed; facilities maintained					
					Proper Use of Utensils		╞	1	-	\neg			45. Physical facilities installed, maintained, and clean					
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	\square	F	-	~				46. Toilet Facilities; properly constructed, supplied, and clean					
Ľ					40. Single-service & single-use articles; properly stored	+	┝	-					47. Other Violations					
	~				and used				~									

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1st followup is free. Any additional followups will resultin a \$50 fee.Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: Hole Thing	Physical A 3005	N Goliad	City/State: Rockwa	all, TX	License/Permit # Page <u>2</u> of <u>2</u> .							
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ion	Temp F						
	cooler ambient	37		h, +									
drin	cooler ambient	29											
white	e freezer ambient	-6											
reac	h in cooler/cheese	41											
berr	ies for reference	40											
	1	OB	SERVATIONS AND CORRECT	TIVE ACTION	NS								
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Hand sink 105F equipped												
31	Hand sink to be accessible/ do not store sani bucket in sink												
	Sani bucket at 100ppm chlorine												
6	Need TPHC stickers on kolaches/made 30 minutes prior/to discard at closing at 12												
0	Emmanade drinks r			not over		vdc							
9 37	Time to defrost whit		eggs low and separate/	not over		JUS							
37 21			er er on duty during prep	and servi	<u></u>								
42		<u> </u>	ipment/lots of grease										
19		-	spigots/ using hose from	n mop sink	with ba	ckflow device at 112	=						
	To repair 3 comp si												
	Back hand sink 102		oped										
42	Need to clean back		•										
45	•		lking behind 3 comp si	ink									
39	To store utensils cle												
36			ni buckets, not on prep	o counter	S								
45	To clean floors/som				1	a a ma bla							
32	To address front cabinets/some exposed wood/to seal and to be cleanable												
Received (signature)	• .	,	Harley	Willia	ms	Title: Person In Charge/ Owner	r						
Inspecte (signature)		tez, 1	RS Christy C				. 1						
Form EH-0	5 (Revised 09-2015)	0.		,		Samples: Y N # collect	ted						