	Retail Food Establishment Inspection Report																	
Date: Time in: Time out: License/Permit # 9/24/2024 10:00 12:20 FS2024-11									1				Est. Type Risk Category Page <u>1</u> of <u>2</u>					
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complaint								nt				atio	n	5-CO/Construction 6-Other TOTAL/SCORE				
Establishment Name: Contact/Owner Name: Wade's Landing														 * Number of Repeat Violations: ✓ Number of Violations COS: 				
Physical Address: Pest control : Ho										od at Spot/6	6-2024			e trap : s/9-19-2024/1000gal No□ 16/84/B				
Compliance Status: Out = not in compliance $IN = in compliance$ $NO = not observed$ $NA = not applicable$											pplicable $COS = corrected on site R = repeat violation W- Watch$							
Ma	Mark the appropriate points in the OUT box for each numbered item Mark '\' a checkmark in appropriate box 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																	
0	Compliance Status C 0 I N N C								0	[
U T	N	0	A	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				U T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;				
	~				1. Proper cooming time and temperature				~				knowledge, responsibilities, and reporting					
-	~				2. Proper Cold Holding temperature(41				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
_	_				3. Proper Hot Holding temperature(135				Ľ				Preventing Contamination by Hands					
		A Proper cooking time and temperature								~				14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2					in 2			GIOVES USED 15. No bare hand contact with ready to eat foods or approved								
		~								~				alternate method properly followed (APPROVED YN)				
	~				6. Time as a Public Health Control; pro	cedures & re	cords			-	_			Highly Susceptible Populations				
					Approved Source					~				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 Sysco					d in			eggs cooked Chemicals								
		Sysco 8. Food Received at proper temperature											17. Food additives; approved and properly stored; Washing Fruits					
	~				check at receipt					~				& Vegetables				
			Protection from Contamination						3					18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature					~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, prev reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
O U	I N						5 (2 Poli	R R	viola 0 U) I	Req N O	N A	Cor C C	Food Temperature Control/ Identification				
T		0	^	s	21. Person in charge present, demonstr		/ledge,		T			A	s	-				
	~				and perform duties/ Certified Food Mar 2	nager/ Posted	l			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~		22 Food Handler/ no unauthorized persons/ personnel				el			~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital						
L	~	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite		-							Permit Requirement, Prerequisite for Operation							
	~				24. Required records available (shellsto destruction); Packaged Food labeled	ск tags; paras	sne			~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024				
		Conformance with Approved Procedures									1		Utensils, Equipment, and Vending					
	~				25. Compliance with Variance, Special HACCP plan; Variance obtained for sp processing methods; manufacturer instr	ecialized uctions	and		2					31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisor	7			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; ra foods (Disclosure/Reminder/Buffet Plat in Menu				2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Ι	N	N	С	Core Items (1 Point) Violations	Require Cor	rective A	A <i>ctior</i> R	n Noi		Excee N		0 Da	ys or Next Inspection , Whichever Comes First				
U T	N	0	A	o s	Prevention of Food Contar				UT	N	0	A	o s	Food Identification				
1					34. No Evidence of Insect contamination animals					~				41.Original container labeling (Bulk Food)				
	•				35. Personal Cleanliness/eating, drinkir	-	use			_				Physical Facilities				
	~				36. Wiping Cloths; properly used and s37. Environmental contamination	ored				~				42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas used				
	~				37. Environmental contamination 38. Approved thawing method					~				43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained				
	~					_				•				44. Garbage and Refuse property disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				
	-		_		Proper Use of Utensi 39. Utensils, equipment, & linens; prop		red.		\vdash	~	\vdash			46. Toilet Facilities; properly constructed, supplied, and clean				
1					 40. Single-service & single-use articles 	erly used				~				47. Other Violations				
1					and used	r-party stor			1									

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1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	e's Landing	Physical A 308 N	l Fannin	City/State: Rockwa	all, TX	License/Permit # FS2024-11	Page <u>2</u> of <u>2</u>				
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F											
	ooler/Buffalo sauce	41	raw chicken	41		ert cold top/aid					
CC	oked wings	41	hotdogs	41	2 0	door cooler	10				
grill d	rawers/hamburgers	41	boiled deviled egg	s 41	read	r 6					
ste	eak/ salmon	41/41	salad cold top/hummu	s 41							
shrim	p/precooked chicken	41/41	cut tomatoes	41							
under	counter cooler/ranch	41	shredded chicke	n 41							
V	VIC/ribeye	41	cheese	41							
h	amburgers	41	under/steak	41							
T .			SERVATIONS AND CORRECT		- 110						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
31	Coffee bar hand sink at 80F/needs to be 100+F Chemicals need to be stored low and separate/not with food contact items/under coffee bar hand sink										
18			•								
39/40 W			d pepper shakers, espresso cups and p	ackaged salt a	nd sugar unde	r plumbing under coffee hand	sink				
31	Coffee bar hand sink slow draining										
51	Hand sink adjacent to salad cold top/hot water handle broken/to be repaired to dispense water at 100F Will use other hand sinks in kitchen										
31	Hand sink near WIC at 116F/needs paper towels/COS										
31			• •		ds to be	accessible					
47	Avoid storing mop bucket directly in front of hand sink/needs to be accessible Need mop rack to be re-installed over mop sink to store wet mops to dry										
W			refreshed with a new pan in the morning			-	nold				
39	To store handled so	coops o	ut of bulk spices								
	Sani buckets at 200)ppm qu	ats								
32			where scored and disc	olored							
	No specialized proc	cesses,	no raw meats, eggs,fo	r service	etc						
10/33	Dishwasher not sanitizing at i	inspection/w	ill use 3 comp sink until repaired/r	not open till 3	today/could	be repaired before service	e				
34	Flies										
	3 comp sink 128F										
31	warewash hand sin	k 100F/	needs paper rowels/CO	DS							
40	Avoid using cardbo	ard for li	ning shelves in storage	e building	9						
	Storage building us	ed for li	quor, beer, and paper	goods, c	hemicals	5					
	Bar hand sink 100F equipped										
10	Bar dishwasher not sanitizing/ repair person coming today										
34	Fruit flies in bar/to address breeding sites										
	If using raw eggs in bar for drinks, to use pasteurized eggs										
	RR sinks 100+F equipped										
Received			Print:			Title: Person In Charge/ Owner					
(signature)	Kamakana Hoaed	e	Kamakan	a Hoa	eae	Manager					
^(signature) Kamakana Hoaeae Kamakana Hoaeae Manager Inspected by: ^(signature) Christy Cortez, RS Christy Cortez, RS Samples: Y N # collect											
Form EH-06	(Revised 09-2015)										