## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

8.		3/2	202	24	Time in: 2:30	Time out: <b>3:58</b>		icense/Pe							Est. Type Risk Category Page 1 of 2	<u>2</u>
	urpo stabl				tion: 1-Routine	2-Follow U		<b>Complai</b> Owner N		4-	Inve	stiga	ation		5-CO/Construction   6-Other   TOTAL/SCOR   * Number of Repeat Violations:	RE
_	ells				Co Restaurant 8		est control :			Но	ad		I c	*****	Number of Violations COS: 14/86/	В
20	)6 N	l Fa	nni	in F	Rockwall, TX	Envi	rironmental F	Pest/8-21-2		Bare N	Metal/8		LE	S/1	100gal/8-20-2024 No □	
М					points in the OUT box for		tem	Mark `		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	h
O U	ompl I N	iance N O	Sta N A	tus C O	Time and Ten	nperature for Fo	ood Safety		R	O U		iance N O	Stat N A	C O	Employee Health	R
T		_		S	(F = d 1. Proper cooling time a	egrees Fahrenhei and temperature	it)			T				Š	12. Management, food employees and conditional employees;	
	~										~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding t	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 prod Hours)	cedure for hot ho	olding (165°	°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	
	~				6. Time as a Public Hea	alth Control; proc	cedures &	records							Highly Susceptible Populations	
	1-				An	nroyed Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	ı			l	7. Food and ice obtaine	proved Source	l source: Fo	ood in							cooked for immediate service	
	~				good condition, safe, ar		; parasite	od m							Chemicals	
	~				8. Food Received at pro	oper temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	eipt n from Contamin	nation				~				Water only 18. Toxic substances properly identified, stored and used	
	Ι				9. Food Separated & pr	otected, prevente	ed during fo	bood			<b>V</b>					
3					preparation, storage, dis			nd and				-			Water/ Plumbing  19. Water from approved source; Plumbing installed; proper	
W					Sanitized at	ppm/temperature	re				•				backflow device	
	~				11. Proper disposition of reconditioned disc		iously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
																,
0	ī	N	N	C	Pri	ority Founda	tion Iten	ns (2 Poi		_	_	_		_	rrective Action within 10 days	D
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel		nts) v	o U	I N	Req N O	uire N A	Cor C O S	rrective Action within 10 days  Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/ resent, demonstra	/ Personnel	l owledge,		O U	I N	N	N	C O		R
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstra rtified Food Man	/ Personnel ation of kno nager/ Poste	owledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
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Received by: (signature) Tina Cox	Print: Tina Cox	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: attle Co Restaurant & Market	Physical A	ddress:   Fannin	City/State: Rockwa	all TX	License/Permit # FS-9437	Page	<u>2</u> of <u>2</u>				
Wollo Co	attio do reotaurant a market	2001	TEMPERATURE OBSERVA		an, 17	1 0-3-37						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F				
2 door	r reach in cooler/milk	43	large cold top/cut tomatoes	41								
butt	ermilk/cheese	43/43	cheese	41	Meat	freezer read	ch in	1				
reach	n in cooler/hot dogs	41	under/cheese	41								
pim	nento cheese	41	small cooler/cheese	48								
steam	wells/sautéed onion	155	small cooler/non TCS food onl	/								
saut	éed mushrooms	158	white freezer ambient	2								
grill	drawers/burgers	41/44	dessert cooler ambien	36								
chi	icken patties	42	dessert freeze	r 8								
	•	OB	SERVATIONS AND CORRECT	VE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO TI	HE CONDITIONS OBSE	RVED AN	1D				
9	Hand sink 100+F equipped  Need to keep raw meat prep separate and not next to or on top of ready to eat and cutting boards											
35	•		and separate in coolers				1100					
37	· · · · · · · · · · · · · · · · · · ·		ack storage to better clea				to cles					
34	Flies	9411120 00	ack diorago to bottor cloa	1,01010 110	31110 0 1110	51100 011 01 11001	10 0100					
- 5-	Batch cooking fries only/not making amounts in advance to cool as not enough cooler space											
36			n sani buckets, not on c									
38	-		cool water/not in stan				nout					
42						ds/lots of food	dehris					
	Need to clean outside and inside of coolers, and under cold top lids/lots of food debris  Need to clean outside/garbage area/ lots of debris/could attract pests											
	Need to clean hand sink and knife magnet											
<u> </u>	Using approved quats sani wipes and sani buckets at 200ppm quats											
	Using gloves for prep and ready to eat											
2	Be sure to keep grill drawers closed to cold hold at 41F or below											
	3 comp sink 116F											
42	Need to clean grill drawers and gaskets											
42	¥		•									
42												
2 All coolers, small glass front and 2 door reach in must cold hold at												
	Soda and tea nozzles WRS daily											
	Frozen meat packaged, Inspected by Texas, stamped											
	Black Sheep pucks and dispenses of spent grease											
42 Need to clean in, around, on equipment l/grease and food debris												
45	, , , , , , , , , , , , , , , , , , , ,											
Received (signature)	·		Tina Co	X		Title: Person In Charg						
Inspected	l hv.		Duint.	=								
(signature)		tez, 1	Christy C	ortez,	RS	Samples: Y N	# collecte	ed_				
Form EU 06	6 (Revised 09-2015)											