Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:) (0	· ^ ^	าว	Time in:	Time out:	License/F			~	1 / 1		<u> </u>	Est. Type Risk Category	$P_{age} \underline{1} of \underline{2}$	
					2:30	3:25	neec		_	EII Inve			<u>-</u>	5-CO/Construction 6-Other	TOTAL/SCOR	
E	stabli	ishm	ent i	Nam	ne:		Contact/Owner		4-	·mve	suga	11101	1 [* Number of Repeat Violations:	TOTAL/SCOR	L
_	dok iysic				can Eats #3030		t control :		Но	od		G	rease	✓ Number of Violations COS: e trap : Follow-up: Yes	╣ 5/95/A	\
	Ž4	Rid	ge	Rd	Rockwall, TX		ntokil/8-2-2023		to s	end		ha	ver	't been serviced yet No		
М					Status: Out = not in co points in the OUT box for	ompliance IN = in correct iter	m Mark	O = not '✓' a ch						plicable $COS = corrected on site R = repeat$ ox for IN, NO, NA, COS Mark an in approp		1
C	mpli	iance	Stat	tus	Prio	rity Items (3 P	Points) violation	s Requ		nmed compli				ive Action not to exceed 3 days		
O U	I N	N O	N A	C	Time and Ten	nperature for Foo legrees Fahrenheit	od Safety	R	U	I	N O	N A	C O	Employee Health		R
Т				S	1. Proper cooling time a)		T				S	12. Management, food employees and condition	nal employees;	
	~									~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	; temperature(41°F	F/ 45°F)			~				13. Proper use of restriction and exclusion; No eyes, nose, and mouth	discharge from	
	~				3. Proper Hot Holding t	temperature(135°F	F)						Preventing Contamination by Hands			
		~			4. Proper cooking time	and temperature				~				14. Hands cleaned and properly washed/ Glove gloves used for all prep a	es used properly	_
		~			5. Proper reheating prod Hours)	cedure for hot hold	ding (165°F in 2			~				15. No bare hand contact with ready to eat food alternate method properly followed (APPROV	s or approved	
					6. Time as a Public Hea	alth Control: proce	edures & records			Ľ						
	~				o. Time as a rabite rice	and Control, proce	oddies & records							Highly Susceptible Population 16. Pasteurized foods used; prohibited food not		
					Ар	oproved Source				~				Pasteurized eggs used when required NO eggs	oncred	
	_				7. Food and ice obtaine good condition, safe, ar	nd unaduÎterated: r										
	•				destruction Benek	(eith	•							Chemicals		
	/				8. Food Received at pro	oper temperature				/				17. Food additives; approved and properly store & Vegetables	ed; Washing Fruits	
					check at rece					Ť				& Vegetables Fit Veggie wash 18. Toxic substances properly identified, stored	and used	
					9. Food Separated & pr	n from Contamina				'				1 1 7		
	~				preparation, storage, dis	splay, and tasting								Water/ Plumbing		
	~				10. Food contact surfact Sanitized at 200					~			ı	19. Water from approved source; Plumbing ins backflow device	talled; proper	
	~				11. Proper disposition of reconditioned disc	of returned, previo	ously served or			~				20. Approved Sewage/Wastewater Disposal Sydisposal	stem, proper	
					also	<u></u>										
0	I	N	N	С			ion Items (2 Po							rective Action within 10 days		R
O U T	I N	N O	N A	C O S	Pri Demonstration	iority Foundati	Personnel	oints)	violar O U T	I	Req	uire N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Ident	ification	R
		N O	N A	C O S	Pri Demonstration 21. Person in charge pr and perform duties/ Cer 6	iority Foundation of Knowledge/ Fresent, demonstration of Management of the Food Management	Personnel ion of knowledge, ager/ Posted		O U	I	N	N	C O	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature		R
	N	N O	N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Cer	iority Foundation of Knowledge/ Fresent, demonstration of Management of the Food Management	Personnel ion of knowledge, ager/ Posted		O U	I N	N	N	C O	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition	dequate to	R
	N V	N O	N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no ut 4 Safe Water, Reco	n of Knowledge/ Fresent, demonstration of Mana training Food Mana training training training training training training training training training training training training training	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package		O U	IN	N	N	C O	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature	dequate to	R
	N V	N O	N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no ut 4 Safe Water, Recon 23. Hot and Cold Water	n of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge Fresent, dem	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe		O U	IN	N	N	C O	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calib Thermal test strips digital Permit Requirement, Prerequisite for	orated; Chemical/	R
	N V	N O	N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no ut 4 Safe Water, Reco	n of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge Fresent, demonstration of Knowledge Fresent, demonstration of Knowledge Fresent, demonstration of Knowledge Fresent F	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe		O U	I N	N	N	C O	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calift Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/insp.)	orated; Chemical/	R
	N V	N O	N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no und Safe Water, Recon 23. Hot and Cold Water 24. Required records avidestruction); Packaged	n of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge Fresent, demonstration of Knowledge Fresent, demonstration of Knowledge Fresent, demonstration of Knowledge Fresent F	Personnel ion of knowledge, iger/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite		O U T	I N	N	N	C O	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calib Thermal test strips digital Permit Requirement, Prerequisite for	orated; Chemical/ • Operation • report sign posted)	R
	V	N O	N A	COSS	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no und Safe Water, Recon 23. Hot and Cold Water 24. Required records avidestruction); Packaged	n of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge Fresent, demonstration of Knowledge Fresent, demonstration of Manager and Fresent Fre	Personnel ion of knowledge, iger/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and		V	I N	N	N	COSS	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calif Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/insponsed current)	orated; Chemical/ • Operation • report sign posted) ding	R
	N V	N O	N A	COSS	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no und 4 Safe Water, Recon 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance volume of the conformance of the conformanc	resent, demonstrative from the resent of Knowledge For the resent of Knowledge For the resent of Knowledge For the Fordkeeping and For Labeling For available; adequativallable (shellstock Food labeled with Approved Programme, Specialized experience obtained for specialized for speciali	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized		O U T	I N	N	N	C O	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calif Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/insp need current Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessible	orated; Chemical/ • Operation • report sign posted) ding	R
	V	N O	N A	COSS	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no und Safe Water, Recon 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance vo 25. Compliance with V HACCP plan; Variance processing methods; manual cold processing	resent, demonstrative from the resent of Knowledge For the resent of Knowledge For the resent of Knowledge For the Fordkeeping and For Labeling For available; adequativallable (shellstock Food labeled with Approved Programme, Specialized experience obtained for specialized for speciali	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized		V	I N	N	N	COSS	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calif Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/insp need current Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessible	orated; Chemical/ Operation o report sign posted) ding e and properly	R
	N V V V	N O	N A	COSS	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no ur 4 Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume	resent, demonstration of Knowledge/ For the resent, demonstration of Knowledge/ For the resent, demonstration of Knowledge Food Manamauthorized person ordkeeping and For Labeling or available; adequation available (shellstock Food labeled with Approved Provided Pr	personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions		V	I N	N	N	COSS	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calit Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/inst need current Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessible supplied, used 32. Food and Non-food Contact surfaces cleaned designed, constructed, and used 33. Warewashing Facilities; installed, maintain	orated; Chemical/ Operation oreport sign posted) ding e and properly able, properly	R
	V	N O	N A	C O S	Demonstration 21. Person in charge prand perform duties/ Cer 6 22. Food Handler/ no und 24. Food Handler/ no und 25. Hot and Cold Water 24. Required records as destruction); Packaged Conformance vor 25. Compliance with V HACCP plan; Variance processing methods; machine in the conformation of the confor	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge Fresent, demonstration of Knowledge Provide Provi	personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions r or under cooked // Allergen Label	R	W		NO	N A	C O S	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calif Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/ins) need current Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessible supplied, used 32. Food and Non-food Contact surfaces cleaned designed, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided	orated; Chemical/ Properation Oreport sign posted) ding e and properly able, properly ed, used/	R
	N	N	N	S	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no und Safe Water, Recon 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; man Consideration of Consumer foods (Disclosure/Remimeats to require Core Items (1 Poins	resent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge Food Manamauthorized person ordkeeping and Forestalling or available; adequation with Approved Programmer, Specialize to obtained for specianufacturer instruction of the Month of Month of the M	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions or or under cooked of Allergen Label	R	OUT T OUT T OUT OU	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calif Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/insp need current Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessibl supplied, used 32. Food and Non-food Contact surfaces cleana designed, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided	orated; Chemical/ Properation Oreport sign posted) ding e and properly able, properly ed, used/	R
OUT	N V V V V V			S	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no ur 4 Safe Water, Recon 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance volume and the cold water processing methods; make the color of the c	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge Fresent, demonstration of Knowledge Provide Provi	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions r or under cooked // Allergen Label lequire Corrective ination	R R	W 2	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calit Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/ins) need current Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessibl supplied, used 32. Food and Non-food Contact surfaces cleans designed, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes Fite Food Identification	orated; Chemical/ Properation Oreport sign posted) ding e and properly able, properly ed, used/	
OUU	V V V V V V V V V V V V V V V V V V V	N	N	S	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no und Safe Water, Recon 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance vith V HACCP plan; Variance processing methods; manuals 26. Posting of Consumer foods (Disclosure/Remirments to require to	resent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge Property of Caranace, Specialized e obtained for specianufacturer instructions and for Specialized e obtained for specianufacturer instruction of Food Contamination, of Food Contamination, sect contamination,	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions or or under cooked // Allergen Label lequire Corrective ination , rodent/other	R R	\(\text{V} \)	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calit Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/insposed Current) Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessible supplied, used 32. Food and Non-food Contact surfaces cleans designed, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided was or Next Inspection, Whichever Comes Fiter Food Identification 41. Original container labeling (Bulk Food)	orated; Chemical/ Properation Oreport sign posted) ding e and properly able, properly ed, used/	
OUT	V V V V V V V V V V V V V V V V V V V	N	N	S	Demonstration 21. Person in charge prand perform duties/ Cere 6 22. Food Handler/ no und 4 Safe Water, Reconstruction); Packaged Conformance volume 25. Compliance with V HACCP plan; Variance processing methods; materials to require Core Items (1 Point Prevention of 34. No Evidence of Instantials 35. Personal Cleanlines	in of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge Provide Food Manamauthorized person ordkeeping and Forestalling of available; adequation available; adequation of labeled with Approved Provide Prov	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions r or under cooked)/ Allergen Label lequire Corrective ination , rodent/other or tobacco use	R R	\(\text{V} \)	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calif Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/inspined Current Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessibl supplied, used 32. Food and Non-food Contact surfaces cleanadesigned, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided by or Next Inspection, Whichever Comes Fine Food Identification 41. Original container labeling (Bulk Food)	orated; Chemical/ Properation Oreport sign posted) ding e and properly able, properly ed, used/	
OUT	V V V V V V V V V V V V V V V V V V V	N	N	S	Demonstration 21. Person in charge prand perform duties/ Cer 6 22. Food Handler/ no ut 4 Safe Water, Reconstruction); Packaged 24. Required records and destruction); Packaged Conformance volume 25. Compliance with V HACCP plan; Variance processing methods; materials to require foods (Disclosure/Remine at store quire Core Items (1 Point Prevention of 34. No Evidence of Instantianum 25. Personal Cleanlines 36. Wiping Cloths; proposition of the control of the contr	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge Provide Prov	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions r or under cooked)/ Allergen Label lequire Corrective ination , rodent/other or tobacco use	R R	\(\text{V} \)	I N	N O	N A	C O S	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calit Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/insposed Current) Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessible supplied, used 32. Food and Non-food Contact surfaces cleans designed, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided way or Next Inspection, Whichever Comes Fin Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	dequate to prated; Chemical/ Operation preport sign posted) ding e and properly able, properly ed, used/	
OUT	V V V V V V V V V V V V V V V V V V V	N	N	S	Demonstration 21. Person in charge pr and perform duties/ Cer 6 22. Food Handler/ no und Safe Water, Recon 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance vides and destruction of the color of the co	resent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge of Advisory of Food Contamination, description of Food Contamination of Con	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions r or under cooked)/ Allergen Label lequire Corrective ination , rodent/other or tobacco use	R R	\(\text{V} \)	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Ident 27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calify Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/instance) Utensils, Equipment, and Ventails. Adequate handwashing facilities: Accessible supplied, used 31. Adequate handwashing facilities: Accessible supplied, used 32. Food and Non-food Contact surfaces cleans designed, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided sys or Next Inspection, Whichever Comes Fine Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated	dequate to prated; Chemical/ Poperation Disport sign posted) ding e and properly able, properly ed, used/ prated; Chemical/ ding e and properly diag ed areas used	
OUT	V V V V V V V V V V V V V V V V V V V	N	N	S	Demonstration 21. Person in charge prand perform duties/ Cer 6 22. Food Handler/ no ut 4 Safe Water, Reconstruction); Packaged 24. Required records and destruction); Packaged Conformance volume 25. Compliance with V HACCP plan; Variance processing methods; materials to require foods (Disclosure/Remine at store quire Core Items (1 Point Prevention of 34. No Evidence of Instantianum 25. Personal Cleanlines 36. Wiping Cloths; proposition of the control of the contr	resent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge of Advisory of Food Contamination, description of Food Contamination of Con	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions r or under cooked)/ Allergen Label lequire Corrective ination , rodent/other or tobacco use	R R	W 2	I N	N O	N A	C O S	27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calif Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/insp. need current Utensils, Equipment, and Ven. 31. Adequate handwashing facilities: Accessibl supplied, used 32. Food and Non-food Contact surfaces cleaned designed, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided by or Next Inspection, Whichever Comes Fither Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated the Garbage and Refuse properly disposed; facility facility facility facility facility facilities and facility facilities facilities facilities and facility facilities fa	dequate to prated; Chemical/ Operation o report sign posted) ding e and properly able, properly ed, used/ rst ed areas used lities maintained	
OUT	V V V V V V V V V V V V V V V V V V V	N	N	S	Demonstration 21. Person in charge prand perform duties/ Cer 6 22. Food Handler/ no ut 4 Safe Water, Recon 23. Hot and Cold Water 24. Required records at destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material content of the processing methods (Disclosure/Remirmeats to require Core Items (1 Point Prevention of 34. No Evidence of Instantianals 35. Personal Cleanlines 36. Wiping Cloths; propagation of the property of the	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge Proposed and Formal State of Contamination of Food Contamination, and Food Contamination, dect contamination, designed for special free of Food Contamination, designed for special free of Contamination, dect contamination, designed for special free of Food Contamination, dect contamination, dect contamination method for Use of Utensils	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions or or under cooked)/ Allergen Label require Corrective ination , rodent/other or tobacco use red	R R	\(\text{V} \)	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calit Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/inspineed current Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessible supplied, used 32. Food and Non-food Contact surfaces cleans designed, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided (sys or Next Inspection , Whichever Comes Fine Food Identification) 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated (44. Garbage and Refuse properly disposed; facilities installed, maintained, and (45. Physical facilities)	dequate to prated; Chemical/ Operation Deport sign posted) ding e and properly able, properly ed, used/ prst ed areas used lities maintained I clean	
OUTT	V V V V V V V V V V V V V V V V V V V	N	N	S	Demonstration 21. Person in charge prand perform duties/ Cer 6 22. Food Handler/ no ut 4 Safe Water, Recon 23. Hot and Cold Water 24. Required records at destruction); Packaged Conformance von 25. Compliance with V HACCP plan; Variance processing methods; materials and the processing methods (Disclosure/Remimeats to require Core Items (1 Poin Prevention of 34. No Evidence of Instantianus) 35. Personal Cleanlines 36. Wiping Cloths; project 37. Environmental cont 38. Approved thawing the same process of the p	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge Provide Prov	Personnel ion of knowledge, ager/ Posted ns/ personnel ood Package ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions r or under cooked)/ Allergen Label lequire Corrective ination , rodent/other or tobacco use red	R R	W 2	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used; Equipment A Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calif Thermal test strips digital Permit Requirement, Prerequisite for 30. Food Establishment Permit (Current/insp. need current Utensils, Equipment, and Ven. 31. Adequate handwashing facilities: Accessibl supplied, used 32. Food and Non-food Contact surfaces cleaned designed, constructed, and used 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided by or Next Inspection, Whichever Comes Fither Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated the Garbage and Refuse properly disposed; facility facility facility facility facility facilities and facility facilities facilities facilities and facility facilities fa	dequate to prated; Chemical/ Operation Deport sign posted) ding e and properly able, properly ed, used/ prst ed areas used lities maintained I clean	

Retail Food Establishment Inspection Report

Received by: (signature) Guadalupe Gonzalez	Print: Guadalupe Gonzalez	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: a Mexican Eats #3030	Physical A		City/State:	JI TY	License/Permit # Page need current/to post	e <u>2</u> of <u>2</u>				
Quoba	a Mexican Lats #3030	2224	Ridge Rd TEMPERATURE OBSERVAT		III, I 🔨	need current post					
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
under counter cooler/chile crema		41	front line cold top/cut lettuce	41	hot holding reach in/bee		138				
small cold top/cheese		41	steam well/rice	159	pork		139				
ur	nder/cheese	41	beans	163	corn		136				
back	steam well/beans	156	chicken	168	hot ho	olding reach in/rice	149				
	rice	151	shredded beef	165	rice/beans		152/149				
cł	hicken/pork	154/157	front cold well/pico	41	under c	ounter cooler/chile crema	41				
back cold wells/pico		41	corn	41	WIC/raw beef/chicken		34/36				
	corn	41	drink under counter cooler	35	pork	/cut tomatoes	35/41				
T,			SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Grill line hand sink 100+F equipped										
	Sani buckets at 200ppm quats										
34	Some flies										
	Soda/tea nozzles WRS daily										
	Digital thermos										
	Cook line hand sink 100+F equipped										
31	No storage of utens	ils or pi	tchers in hand sink/keep	access	sible for	hand washing only	/				
	warewash hand sink 100+F equipped										
	3 comp sink 120F										
	Sani sink setup to 200ppm quats										
	All sauces and queso come in commercially sealed bags										
	All raw meats and elote come in commercially sealed bags										
	No raw eggs, all me		•								
	Mostly doing batch cooking/no large amounts cooked ahead of time										
	Birria, pulled pork, brisket, queso if any left over at end of night, bagged and cooled in WIC in ice slurry										
	Discussed 2 hours to 70F then 4 hours to 41F or below										
	All reheats to 165+F within 2 hours										
	Have employee rack for drinks in back. Good.										
45	To clean floors and under equipment/ some food debris										
42	To clean on and around equipment/ some food debris around cooking equipment										
	RR sinks 100F equipped										
Received	by:		Print:			Title: Person In Charge/ Owner	r				
(cignature)		lo.7		Gonz	alez	Manager					
	700000000000000000000000000000000000000	-	•			Manager					