## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /1 <b>़</b>	3/2	202	24	Time in: Time out: License/P 10:45 12:30 FOO			71				Est. Type Risk Category Page 1 of	2
					tion: 12-Follow Up 3-Compla				stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCO	ORE
Е	stabli	shm	ent	Nan								* Number of Repeat Violations: ✓ Number of Violations COS:	<i>-</i>
P	hysic	al A	ddre	ess:	Pest control:		Но			G	reas	Follow-up: Yes / 15/85	/B
20					Rockwall, TX Orkin/8-13-2024/2x m  tatus: Out = not in compliance IN = in compliance N	$\mathbf{O} = \mathbf{not}$	Dr Pow			-		ple/500gal/7-16-2024 No $R = repeat violation$ W- War	4 a L
М					points in the <b>OUT</b> box for each numbered item Mark	'√' a ch	neckm	ark in	appr	opria	ite bo	ox for <b>IN</b> , <b>NO</b> , <b>NA</b> , <b>COS</b> Mark an in appropriate box for <b>R</b>	ten
C	ompli	ance	e Sta	tus	Priority Items (3 Points) violations	Requi	_	<i>nmed</i> Compl				ive Action not to exceed 3 days	
U	N	O	N A	0 0	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	U T	N	N O	N A	0 C	Employee Health	R
Т				S	Proper cooling time and temperature		1				S	12. Management, food employees and conditional employees;	
	_				A D			~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/45°F)			~				<ol> <li>Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth</li> </ol>	
F	~				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	
-	-				5. Proper reheating procedure for hot holding (165°F in 2		-	~				15. No bare hand contact with ready to eat foods or approved	
	~				Hours)			~				alternate method properly followed (APPROVED Y. N. )	
	~				6. Time as a Public Health Control; procedures & records			<u> </u>				Highly Susceptible Populations	
					Approved Source			_				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												eggs cooked	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							Chemicals	
					destruction US Foods								
	/				8. Food Received at proper temperature  check at food			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination		3					18. Toxic substances properly identified, stored and used	
					9. Food Separated & protected, prevented during food							W (N )	
	~				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, previously served or reconditioned			1				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	ľ												
				a	Priority Foundation Items (2 Po							rective Action within 10 days	
O U T	I	N O	N A	C O S	Priority Foundation Items (2 Po	oints) 1	O U	I N	Req N O	uire N A	C 0	rective Action within 10 days  Food Temperature Control/ Identification	R
	I			О	Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted		О	I N	N	N	С		R
$\mathbf{U}$	I N			О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,		O U	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Holly Kaufman	Print: Holly Kaufman	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

-											
	ment Name: Villy's Market & Grill	Physical A		City/State: <b>Rockwa</b>	all. TX	License/Permit # FOOD5121	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp F				
small	small cold top/chicken  beef large cold top/salsa		WIC/hot dogs	41	ice cream freezer						
			raw chicken	41	hot holding gravy						
large			tomatoes	41	hot hol	ding mushroom gra	vy <b>139</b>				
	cheese	48	2 door cooler/hamburger	40							
(	cut lettuce	46	2 door freezer ambient	16							
under	counter cooler/hamburger	40	dressing cooler/dressing	39							
ra	aw chicken	41	2 door freezer	-15							
	hot dog	40	front cold top/ milk	41							
		OI	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	ГАВLISНМІ	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERVE	D AND				
	Hand sink 120F equ	uipped									
18	Sani buckets too stror	ng/ dispe	ensing from 3 comp too str	ong/will a	dd wate	r to dilute until repa	aired				
2	Large cold top/needs	to cold	hold at 41F or below/sm	all amou	nts toda	y for less than 4 h	ours				
	To watch cooling dow	n proce	dures for par fried fries/2 h	ours to 7	0 then 4	hours to 41F or be	elow				
43	Need light covers in										
	· · ·		ngs bar/have plexiglass on	back sid	e to prev	vent contamination					
45	To repair floors, bro	ken tile	s, seal holes in walls		•						
45	To repair broken ba										
34	To seal gaps at bac	k doors	<u> </u>								
29	Need quats test stri	ps									
45 Floor maintenance in kitchen											
45			round air return vents								
	Front hand sink 100	F equip	pped								
	Ice cream scoops V	VRS ev	ery 4 hours								
42											
Received (signature)	· ·		Holly K	aufm	nan	Title: Person In Charge/ Or Owner	wner				
Inspected (signature)		tez, 1	RS Christy Co			Sampley V N "	lloate d				
Form EH-06	6 (Revised 09-2015)	U		•		Samples: Y N # co	ollected				