

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>9/17/2024</b>	Time in: <b>10:00</b>	Time out: <b>12:00</b>	License/Permit # <b>FS-8267</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>Zanata</b>			Contact/Owner Name: <b>Al Lefere</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>19/81/B</b>
Physical Address: <b>202 E Rusk Rockwall, TX</b>			Pest control : <b>Texas Extreme/monthly</b>	Hood <b>n/a</b>	Grease trap : <b>LES/6-2024/100gal</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 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											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
W						<b>Preventing Contamination by Hands</b>					
	✓						✓				
3							✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						W				✓	
3						<b>Water/ Plumbing</b>					
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓					W					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						2					
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
1						1					
	✓						✓				
1							✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Al Lefere</i>	Print: <b>Al Lefere</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Zanata</b>	Physical Address: <b>202 E Rusk</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8267</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/lasagna	42/41	soup well/tomato soup	52	cooked onions	41
meatballs/potatoes	41/42	oven drawers/mushrooms	41	2 door cooler	37
raw shrimp	39	cooked onions/potatoes	41/41	reach in freezer	3
beef	40	cooked chicken/salmon	41/41	reach in dessert cooler	33
cheese	41	cold top/cheese	41	2 door reach in freezer ambient	4
cold top/pasta	41	cheese	41		
meatballs/pimento	41/41	Pizza oven drawers/cheese	41		
under/crab	41	sausage/sausage	41/41		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
31	Hand sink 106+F equipped w/soap/COS by adding paper towels
5	Tomato soup in soup well/according to kitchen staff for use at 2/needs to be reheated to 165 w/in 2 hours and hold at 135+F Do not leave in soup well without reheating first/do not leave in the danger zone for unknown amount of time/COS by reheating to 165F as still within 2 hour time frame
45	Maintenance to walls, gaps, exposed drywall
32	To address cutting boards where badly scored and discolored
10/33	Bar dishwasher not sanitizing/ needed to replace sanitizer source/COS/to check daily with test strips
	Bar hand sink 109F
31	Bar hand sink to be designated for hand washing only
	Can use dump bucket/to be changed every hour or two
31	Need soap and paper towels at bar hand sink
W	Bar sani bucket setup far too stong/COS to 100ppm chlorine
32	To watch wood spice container/to clean
10	Sani bucket on cookline less than 50ppm/COS to 100ppm chlorine
	Main dishwasher sanitizing at 100 ppm chlorine
33	2 comp sink 111F/no 3 comp sink, state minimum requirement
45	To clean walls, floors, under equipment, floors in WIC
42	To clean inside coolers and freezers and around gaskets
42	To clean bulk spice container lids/lots of buildup
36	To store wiping cloths in sani buckets, not on counters or prep areas
38	To thaw under running cool water or in WIC, not at room temp
9	Need to store raw shelled eggs low and separate in dessert reach in/not over ready to eat foods
W	To watch date marking/if not used within 24 hours
W	Sandwich Ingredients on ice/needs to be nestled down into ice/up to product level/pulled back away from customers
42	To clean dry storage shelves/dust and buildup

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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