	Retail Food Establishment Inspection Report																
Date:         Time in:         Time out:         License/Perm           9/17/2024         10:00         12:00         FS-82								7					Est. Type Risk Category Page $\underline{1}$ of $\underline{2}$	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai								4-	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	₹E			
Establishment Name: Contact/Owner N Zanata Al Lefere						Nam	le:						* Number of Repeat Violations: Vumber of Violations COS: e trap: Follow-up: Vec[1]	R			
Physical Address: Pest control : 202 E Rusk Rockwall, TX Texas Extreme/mont						thly		Hood n/a			Grease LES/6		e trap : Follow-up: Yes  Foll	D			
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO =													pplicable $COS = corrected on site R = repeat violation W- Watcl ox for IN, NO, NA, COS Mark an X in appropriate box for R$	h			
					Priority Items (3 Points) violations			e In	ımed	liate	Co	rrect					
0 U	I N	I         N         C         Time and Temperature for Food Safety           N         O         A         O						0 U	U N O A O		C O	Employee Health					
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т				S	12. Management, food employees and conditional employees;				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)		knowledge, responsibilities, and reporting						13. Proper use of restriction and exclusion; No discharge from				
	~				2. Hoper Cold Holding temperature(+117+31)		eyes, nose, and mouth										
W					3. Proper Hot Holding temperature(135°F)				<u> </u>	Preventing Contamination by Hands							
	~				4. Proper cooking time and temperature				~			14. Hands cleaned and properly washed/ Gloves used properly					
3					5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y $N_{\rm o}$ )				
	~				6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations						
	<u> </u>			<u> </u>	Approved Source				~			Γ	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 Seafood Supply/US Foods/BeneKeit	F							Chemicals				
-					8. Food Received at proper temperature	-		_				Γ	17. Food additives; approved and properly stored; Washing Fruits	-			
	~				check at receipt				~				& Vegetables water only				
					Protection from Contamination 9. Food Separated & protected, prevented during food			W				~	18. Toxic substances properly identified, stored and used				
3					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 <b>discarded</b>				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	Ι	N	N	С	Priority Foundation Items (2 Po	oints R		olat 0	_	Req N		_	rective Action within 10 days	R			
Ŭ T	Ň	Ö	A	Ö S	Demonstration of Knowledge/ Personnel			Ŭ T	Ň	0	A	Ö S	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted ${\bf 2}$				~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	~	22 Food Handler/ no unauthorized persons/ personnel						W					28. Proper Date Marking and disposition				
					Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	~	23. Hot and Cold Water available; adequate pressure, safe									<u> </u>	Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	kaged Food labeled					30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024						
				[	Conformance with Approved Procedures				1			ı	Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	Γ		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Core Items (1 Point) Violations Require Corrective							_	Not 0	to E	xcee N	ed 9 N	0 Da [ C	ys or Next Inspection , Whichever Comes First	R			
U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		U T	I N	N O	N A		Food Identification	ĸ			
		-		1	34. No Evidence of Insect contamination, rodent/other				~				41.Original container labeling (Bulk Food)				
1	~				animals	+											
	۲ ۲				35. Personal Cleanliness/eating, drinking or tobacco use				1			1	Physical Facilities				
1	~				<ul><li>35. Personal Cleanliness/eating, drinking or tobacco use</li><li>36. Wiping Cloths; properly used and stored</li></ul>			1					42. Non-Food Contact surfaces clean				
1					<ul><li>35. Personal Cleanliness/eating, drinking or tobacco use</li><li>36. Wiping Cloths; properly used and stored</li><li>37. Environmental contamination</li></ul>		_	1	~				42. Non-Food Contact surfaces clean         43. Adequate ventilation and lighting; designated areas used				
1	~				<ul> <li>35. Personal Cleanliness/eating, drinking or tobacco use</li> <li>36. Wiping Cloths; properly used and stored</li> <li>37. Environmental contamination</li> <li>38. Approved thawing method</li> </ul>		-		<b>&gt;</b> <b>&gt;</b>				<ul> <li>42. Non-Food Contact surfaces clean</li> <li>43. Adequate ventilation and lighting; designated areas used</li> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> </ul>				
1	~				<ul> <li>35. Personal Cleanliness/eating, drinking or tobacco use</li> <li>36. Wiping Cloths; properly used and stored</li> <li>37. Environmental contamination</li> <li>38. Approved thawing method</li> </ul> <b>Proper Use of Utensils</b> 39. Utensils, equipment, & linens; properly used, stored,		-	1	-				42. Non-Food Contact surfaces clean         43. Adequate ventilation and lighting; designated areas used				
1	~				<ul> <li>35. Personal Cleanliness/eating, drinking or tobacco use</li> <li>36. Wiping Cloths; properly used and stored</li> <li>37. Environmental contamination</li> <li>38. Approved thawing method</li> </ul> Proper Use of Utensils				-				<ul> <li>42. Non-Food Contact surfaces clean</li> <li>43. Adequate ventilation and lighting; designated areas used</li> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> <li>45. Physical facilities installed, maintained, and clean</li> </ul>				

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

## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: Zanata	Physical A 202 E	Rusk	City/State: Rockwa	all, TX	License/Permit # Page 2 FS-8267		2_of_2_					
Item/Location	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locatio	tion		Temp F					
WIC/lasagna	42/41	soup well/tomato sou	= -	cooked onions			41					
meatballs/potatoes	41/42	oven drawers/mushroom	s 41	2 c	loor coole	oler 3						
raw shrimp	39	cooked onions/potatoes	41/41	read	ch in freezer		3					
beef	40	cooked chicken/salmo	n <b>41/41</b>	reach in dessert cool			33					
cheese	41	cold top/cheese	e 41	2 door reach in freezer ambie			4					
cold top/pasta	41	cheese	41									
meatballs/pimento	41/41	Pizza oven drawers/chees	e 41									
under/crab	41	sausage/sausage										
Item AN INSPECTION OF YOUR F		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN		1.8		VED AN	D					
Number NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR ATTEM	TION IS DIRE	CIED IU IH	E CONDITIONS OBSER	VED AN	D					
31 Hand sink 106+F e	quipped	w/soap/COS by adding	g paper t	owels								
5 Tomato soup in soup well/a	according to	kitchen staff for use at 2/needs t	o be reheate	d to 165 w/ii	n 2 hours and hold a	t 135+F						
Do not leave in soup well without reh	eating first/do no	t leave in the danger zone for unknown amo	unt of time/COS	by reheating to 1	165F as still within 2 hour tin	ne frame						
45 Maintenance to wa	ills, gaps	, exposed drywall										
10/33 Bar dishwasher not sa	_	eeded to replace sanitizer	source/CC	DS/to cheo	ck daily with test	strips						
Bar hand sink 109												
	Bar hand sink to be designated for hand washing only											
	Can use dump bucket/to be changed every hour or two											
	Need soap and paper towels at bar hand sink											
	Bar sani bucket setup far too stong/COS to 100ppm chlorine											
32 To watch wood spi			100000	ablarina								
		s than 50ppm/COS to	тооррт	chionne								
		at 100 ppm chlorine	roquiror	ont								
•				lent								
	To clean walls, floors, under equipment, floors in WIC To clean inside coolers and freezers and around gaskets											
	To clean inside coolers and freezers and around gaskets To clean bulk spice container lids/lots of buildup											
	Need to store raw shelled eggs low and separate in dessert reach in/not over ready to eat foods											
W To watch date mar	To watch date marking/if not used within 24 hours											
W Sandwich Ingredients on	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	To clean dry storage shelves/dust and buildup											
Received by:     Print:     Title: Person In Charge/ Owner												
Received by: (signature) Al Leferre		Al Lefe	re	(	Owner	owner						
(signature) Al Lefere Inspected by: (signature) Christy Con	rtez, î	RS Christy C	Samples: V N 4	# collecter	d							
Form EH-06 (Revised 09-2015)												