Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Establishment Name: Popcorn Papa Physical Address: Pige I-30 Rockwall, TX Popcorn Papa Contact/Owner Name: Byron Norris Pest control: Chief/6-10-2024 Physical Address: Pest control: Chief/6-10-2024 HM/8-26-2024 Stouts Creek/3-5-2024 * Number of Repeat Violations: * Number of Violations COS: * Stouts Creek/3-5-2024	6-Other TOTAL/SCO	2	
919 E I-30 Rockwall, TX Chief/6-10-2024 HM/8-26-2024 Stouts Creek/3-5-2024 No 🗹			
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site 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	ow-up. res		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days	R = repeat violation W-Wat in appropriate box for R	ch	
Compliance Status Compliance Status Compliance Sta	С		
T S (F = degrees Fanrennett) T S S 1. Proper cooling time and temperature 1. Proper cooling time and temperature 1. Management, food employees and	12. Management, food employees and conditional employees;		
	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion. No discharge from		
eyes, nose, and mouth	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	Preventing Contamination by Hands		
	14. Hands cleaned and properly washed/ Gloves used properly		
	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
6. Time as a Public Health Control; procedures & records Highly Susceptible F	Highly Susceptible Populations		
Approved Source 16. Pasteurized foods used; prohibited Pasteurized eggs used when required	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 BeneKeith, Vistar	Chemicals		
8. Food Received at proper temperature 17. Food additives; approved and prop	17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
Check at receipt	18. Toxic substances properly identified, stored and used		
9. Food Separated & protected, prevented during food			
preparation, storage, display, and tasting Water/ Pluml 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plum	Water/ Plumbing		
Sanitized at ppm/temperature backflow device	rumonig instance, proper		
1 .			
11. Proper disposition of returned, previously served or reconditioned discarded 20. Approved Sewage/Wastewater Disdisposal	r Disposal System, proper		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days	r Disposal System, proper		
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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	nent Name: orn Papa	Physical Addi		City/State: Rockwa	all, TX	License/Permit # FS-9137	Page <u>2</u> of <u>2</u>	
	<u> </u>		TEMPERATURE OBSERVA		,			
Item/Loca	ation		tem/Location	Temp F	Item/Locat	tion	Temp F	
glass f	ront cooler/ ambient	34						
		OBSI	ERVATIONS AND CORRECT	TIVE ACTION	NS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMENT	THAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	RVED AND	
	Sampling in to go ra	makine v	vith lide					
	Hand sink 100F equ		VIIII IIUS					
	Sani spray bottle at		auate					
	3 comp sink 120 F	Ζυυρριτι	quais					
	•							
42	Test strips on site To clean shelves ar	ad abolf liv	aoro					
45	To clean floors and							
42	To clean various storage popcorn containers/lids Need hanging thermo in cooler where butter is stored							
29				rea				
29	Need metal stem th							
	Popping popcorn on site, bagging using scoops							
	No TCS except butter used for various flavors							
	All candy from Redstone							
	BFF freeze dried candy/properly labeled							
	Ingredients upon request for bulk candy and popcorn							
Dansie 1	hv.		Drint		Г	Title: Dawson In Class	/ Owner	
Received (signature)			Byron	Vorri	9	Title: Person In Charge Owner	7 Owner	
	Dyron IVORMS		Dyroii i	NOI II	ی			
Inspected (signature)	Byron Norris by: Christy Cov	ton. D	S Christy C	ortoz	RC			
	Cru wy Cor	wy, R.	o Cillisty C	יטו נכב,	110	Samples: Y N	# collected	