## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: 1/1	1/2	202	24	Time in: 5:30	Time out: <b>6:27</b>		sense/Pern		)					Est. Type Risk Category Page 1 of 2	<u>2</u>
					pection: V 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL    Ame:			RE								
					ess #1167		Contact/C	Jwner Nar	ne:						Number of Repeat Violations:  Number of Violations COS:  Paran : Follow-un: Ves 2/98/A	\
Ph 24	iysic 00	al Ao Hor	ddre rizo	ess: n R	Rockwall, TX		est control : colab/ 10-1-20	)24/month		Hoo C clean F		-2024	Gre LES	ease S/1	e trap : Follow-up: Yes	`
M					Status: Out = not in co	mphanee	n compliance		not o			NA	= not	t app	plicable COS = corrected on site R = repeat violation W- Watch	h
										e Imi	medi	ate (	Corre	ecti	ive Action not to exceed 3 days	
O U	mpli I N	iance N O	Sta N A	tus C O	Time and Ter	nperature for F	Food Safety	I	₹	O U	mpli: I N	N		C O	Emplanes Heelth	R
T	N	U	A	s	(F = colling time	legrees Fahrenhe	-			T	IN	U		s	Employee Health  12. Management, food employees and conditional employees;	
	~				Troper cooming time	and temperature					~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	g temperature(41	1°F/ 45°F)				7				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		-			3. Proper Hot Holding	temperature(135	5°F)									
	•				Proper cooking time					Т					Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating pro			7 in 2			~			-	gloves used  15. No bare hand contact with ready to eat foods or approved	
	~				Hours)						~				alternate method properly followed (APPROVED $\stackrel{.}{Y}_{.}$ $\stackrel{.}{N}_{.}$ )	
	~				6. Time as a Public He	alth Control; pro	ocedures & re	ecords							Highly Susceptible Populations	
					Aį	proved Source	÷				~				Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required	
					7. Food and ice obtained	ed from approved	ed source; Foo	d in							pasteruized eggs only	
	~				good condition, safe, a destruction		•								Chemicals	
					8. Food Received at pr	rate/Sygn				Т					17. Food additives; approved and properly stored; Washing Fruits	
	~				check at rece	eipt					~				& Vegetables	
						n from Contami					~				18. Toxic substances properly identified, stored and used	
	~				<ol><li>Food Separated &amp; preparation, storage, di</li></ol>			od							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200	ces and Returnab	bles; Cleaned	and			7			-	19. Water from approved source; Plumbing installed; proper backflow device	
	•				11. Proper disposition			0.0			_			-1	20. Approved Sewage/Wastewater Disposal System, proper	
	~				reconditioned disc		viously served	OI			~				disposal	
					Pr	iority Founda	ation Items	(2 Point	s) vi	olatio	ons i	Requ	iire (	Cor	rective Action within 10 days	
_										-						_
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge			2	O U T	I N		A	C O S	Food Temperature Control/ Identification	R
		N O		О	21. Person in charge pand perform duties/ Ce	resent, demonstr	e/ Personnel	vledge,		U T		N O	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
	N	N O		О	21. Person in charge p	resent, demonstr ertified Food Ma	e/ Personnel ration of know anager/ Posted	vledge,		U	N V	N O	A	o	Food Temperature Control/ Identification	R
	N	N O		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u	resent, demonstrectified Food Ma	e/ Personnel ration of know anager/ Posted rsons/ personn	vledge,		U	N	N O	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N	N O		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u	resent, demonstr entified Food Ma unauthorized persond brdkeeping and Labeling	ration of know anager/ Posted rsons/ personn	vledge, l el		U	N V	N O	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
	N	N O		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco	resent, demonstr crtified Food Ma unauthorized persond crdkeeping and Labeling cr available; adec	ration of know anager/ Posted rsons/ personn I Food Packag	vledge, l el el e, safe		U	N	N O	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation	R
	N /	N O		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u	resent, demonstr crtified Food Ma unauthorized persordkeeping and Labeling er available; adec	ration of know anager/ Posted rsons/ personn I Food Packag	vledge, l el el e, safe		U	N	N O	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)	R
	N V	N O		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged	resent, demonstr crtified Food Ma inauthorized persordkeeping and Labeling cr available; adectivation and the control of the c	ration of know anager/ Posted rsons/ personn I Food Packag quate pressure ock tags; paras	vledge, el el s, safe		U	N	NOO	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending	R
	V	NO		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance	resent, demonstreatified Food Ma unauthorized persondkeeping and Labeling er available; adec vailable (shellste Food labeled with Approved d'ariance, Special e obtained for sp	ration of know anager/ Posted rsons/ personn I Food Packag quate pressure ock tags; paras I Procedures lized Process, pecialized	vledge, el el s, safe		U	N V V V V	NOO	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024	R
	N V	NO		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demonstrentified Food Manauthorized persondkeeping and Labeling er available; adectivation of the control of the contr	ration of know anager/ Posted rsons/ personn I Food Packag quate pressure ock tags; paras I Procedures lized Process, pecialized tructions	vledge, el el s, safe		U	N	NOO	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used	R
	V	NO		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demonstreatified Food Ma unauthorized persondkeeping and Labeling er available; adec vailable (shellste Food labeled with Approved d'ariance, Special e obtained for sp	ration of know anager/ Posted rsons/ personn I Food Packag quate pressure ock tags; paras I Procedures lized Process, pecialized tructions	vledge, el el s, safe		UTT	N V V V V	NOO	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly	R
	V	NO		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consum	resent, demonstreatified Food Ma unauthorized persordkeeping and Labeling or available; adec vailable (shellsto Food labeled with Approved draince, Special e obtained for sp unaufacturer instr	ration of known anager/ Posted rsons/ personn  Frood Package quate pressure ock tags; parase lized Process, pecialized tructions  Ty  Taw or under co	vledge, lel ge p, safe site and		UTT		NOO	A	o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/	R
	V	NO		О	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consum foods (Disclosure/Rem all meats to reco	resent, demonstreatified Food Ma unauthorized persordkeeping and Labeling or available; adectivation of the control of the con	ration of know anager/ Posted rsons/ personn l Food Packag quate pressure ock tags; parast l Procedures lized Process, pecialized rructions ry	yledge, lel ge e, safe site and ooked Label		UT		0	A	OS	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
О О	N V V V V V V V V V V V V V V V V V V V	N	A	OS	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consum foods (Disclosure/Rem all meats to reco Core Items (1 Poin	resent, demonstratified Food Ma inauthorized persordkeeping and Labeling er available; adectivation of the control of the cont	ration of know anager/ Posted rsons/ personnel Food Packag quate pressure ock tags; parasilized Procedures lized Process, pecialized tructions  Ty  aw or under coate)/ Allergen os	vledge, lel ge p, safe site and cooked Label		V T	N V V V V V V V V V V V V V V V V V V V	O	A	O S Dag	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
OUT	N V V V V V V V V V V V V V V V V V V V		A	OS	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consum foods (Disclosure/Remail meats to reco	resent, demonstreatified Food Ma inauthorized persordkeeping and Labeling or available; adectivation of Food Contar  resent, demonstreatified Food Ma inauthorized persordkeeping and Labeling or available; adectivation of Food Contar	ration of known anager/ Posted risons/ personnel Food Packag quate pressure ock tags; parasitive procedures lized Process, pecialized rructions fry raw or under coate)/ Allergen DS	vledge, lel ge ge e, safe site and cooked Label rective Ac	R .	V T	N V V V V V V V V V V V V V V V V V V V	O	490 A	Day	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification	
OU	V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with VHACCP plan; Variance processing methods; m  Con 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Poin  Prevention  34. No Evidence of Insanimals	resent, demonstreatified Food Ma inauthorized persordkeeping and Labeling er available; adect vailable (shellstot Food labeled with Approved d'ariance, Special e obtained for sp inanufacturer instreations issumer Advisories; ra inder/Buffet Pla juired temp int) Violations of Food Contar sect contamination	ration of know anager/ Posted risons/ personnel Food Package quate pressure ock tags; parased Procedures lized Process, pecialized rructions ry raw or under coate)/ Allergen DS require Commination on, rodent/oth	yledge, lel ge ge e, safe site and pooked Label rective Ac I	R .	Not t	N V V V V V V V V V V V V V V V V V V V	O	490 A	Day C C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)	
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consum foods (Disclosure/Rem all meats to reco Core Items (1 Poin  Prevention  34. No Evidence of Insanimals 35. Personal Cleanline	resent, demonstreatified Food Ma inauthorized persordkeeping and Labeling er available; adect vailable (shellstore Food labeled with Approved d'ariance, Special e obtained for special anufacturer instreations of Food Contart sect contaminations sect contaminations sect contaminations sect contaminations	ration of known anager/ Posted resons/ personn a Food Package quate pressure ock tags; parased a Procedures are pecialized process, pecialized pro	yledge, lel ge ge e, safe site and pooked Label rective Ac I	R .	Not t	N V V V V V V V V V V V V V V V V V V V	O	490 A	Day C C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection , Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities	
OUT	V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consum foods (Disclosure/Remail meats to request)  Prevention  34. No Evidence of Instantials 35. Personal Cleanline 36. Wiping Cloths; processing processing processing processing processing processing prevention  36. Wiping Cloths; processing processing processing processing processing prevention	resent, demonstreptified Food Mainauthorized persordkeeping and Labeling er available; adequalible (shellstor Food labeled with Approved Variance, Special er obtained for special er Advisories; rainder/Buffet Plaured tempont) Violations of Food Contar sect contaminations sect contamination of perly used and sections and sections of the contamination of the contami	ration of known anager/ Posted resons/ personn a Food Package quate pressure ock tags; parased a Procedures are pecialized process, pecialized pro	yledge, lel ge ge e, safe site and pooked Label rective Ac I	R .	Not t	N V V V V V V V V V V V V V V V V V V V	O	490 A	Day C C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Remall meats to reccent processing methods)  Prevention  34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing methods; processing consumption of the prevention of the pr	resent, demonstreatified Food Ma Inauthorized persordkeeping and Labeling or available; adectivation of the content of the con	ration of known anager/ Posted resons/ personn a Food Package quate pressure ock tags; parased a Procedures are pecialized process, pecialized pro	yledge, lel ge ge e, safe site and pooked Label rective Ac I	R .	Not t	N V V V V V V V V V V V V V V V V V V V	O	490 A	Day C C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection , Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	
OUT	V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consum foods (Disclosure/Remail meats to request)  Prevention  34. No Evidence of Instantials 35. Personal Cleanline 36. Wiping Cloths; processing processing processing processing processing processing prevention  36. Wiping Cloths; processing processing processing processing processing prevention	resent, demonstreatified Food Ma Inauthorized persordkeeping and Labeling or available; adectivation of the content of the con	ration of known anager/ Posted resons/ personn a Food Package quate pressure ock tags; parased a Procedures are pecialized process, pecialized pro	yledge, lel ge ge e, safe site and pooked Label rective Ac	R .	Not t	N V V V V V V V V V V V V V V V V V V V	O	490 A	Day C C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips  Probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; model (Disclosure/Remail meats to reco Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Methods (Disclosure/Remain Safe Personal Cleanline 37. Environmental con 38. Approved thawing Prop	resent, demonstreatified Food Ma inauthorized persordkeeping and Labeling reavailable; adect vailable (shellster Food labeled vailable, Special e obtained for sp inauthorized persording for sp inder/Buffet Pla uired temp int) Violations of Food Contar sect contamination system and sect contamination perly used and s tamination method  er Use of Utens	ration of known anager/ Posted risons/ personnel resons/ personnel	vledge, lel ge ge s, safe site and poked Label rective Ac	R .	Not t	N V V V V V V V V V V V V V V V V V V V	O	490 A	Day C C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips  probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection , Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consum foods (Disclosure/Remall meats to requested to reques	resent, demonstreptified Food Mainauthorized persordkeeping and Labeling er available; adequalible (shellstor Food labeled with Approved Variance, Special er obtained for special er obtained for special er Advisories; reinder/Buffet Plauried tempont) Violations of Food Contained to the persord contamination of Food Contained contained to the persord contained to the person contain	ration of known anager/ Posted risons/ personnel Food Packag quate pressure ock tags; parasite procedures lized Process, pecialized rructions Fy raw or under coate)/ Allergen OS require Commination on, rodent/othing or tobacco stored	vledge, lel ge ge s, safe site and poked Label rective Ac	R .	Not t	N V V V V V V V V V V V V V V V V V V V	O	490 A	Day C C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips  Probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Recci 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Poins 1 Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing Prop 39. Utensils, equipments	resent, demonstreatified Food Ma inauthorized persordkeeping and Labeling er available; adect vailable (shellsto Food labeled with Approved drainace, Special e obtained for sp inanufacturer instreating for the same of the second and the second an	ration of know anager/ Posted risons/ personnel Food Package quate pressure ock tags; parased Procedures lized Process, pecialized rructions ry raw or under content of Allergen DS require Commination on, rodent/othing or tobacco stored	viedge, led ge ge ge ge, safe site and pooked Label er use ge ge ger ger ger ger ger ger ger ger	R .	Not t	N V V V V V V V V V V V V V V V V V V V	O	490 A	Day C C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips  probe  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection , Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	

## **Retail Food Establishment Inspection Report**

Received by: (signature) Nasima Alim	Print: Nasima Alim	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	da Express #1167	Physical A	ddress: Horizon	City/State:	all TX	License/Permit # FS-8242	Page	<u>2</u> of <u>2</u>				
1 and		2400	TEMPERATURE OBSERVA		ali, 17	1 0-02-72						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F				
WIF a	ambient	16	steamed rice	139	under/ambient		nt	36				
thaw	reach in cooler	39	to go steam table/orange chicke	168			bient	20				
stear	m stable/brocoli beef	158	Kung pao chicker	166	WIC	IC/raw chicken		38				
	rice	157	rice	163	raw beef			36				
А	ingus steak	163	grill drawers/raw bee	f 41								
hone	ey walnut shrimp	154	raw chicken	41								
teri	iyaki chicken	162	reach in hot holding/ric	e 163								
veg	gie spring roll	155	cold top/peas and carrot	30								
Tı			SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Back hand sink 126F equipped											
	Prep hand sink 129F equipped											
	3 comp sink 139F											
	Sani sink at 200ppm quats											
	Sani buckets at 200ppm quats											
	Commercially packed condiments											
	to go hand sink 126F equipped											
	Soda/ tea nozzles WRS daily											
	Test strips and probe thermo/alcohol wipes for probe thermo											
	Orange chicken and fried cooked cooked from frozen											
Gloves used for all prep and I			s in frozen, thawed then cooked to required temps									
36	To store wiping clot											
	Employee drink holder on wall in back with cups with lids and straws/good											
	Allergen disclaimer on front display window											
	Sleeved straws/disposable utensils in dining room mouth parts down											
	Spent grease is picked up by Dar Pro/internal tank											
	No cooling down, no leftovers, Batch cooking based on demand											
45	Some minor cleaning of floors, some minor food debris											
Received (signature)			Print: Nocime	. Λ Ii ω	2	Title: Person In Charge						
	Nasima Alim		Nasima		П	Manager		_				
Inspecte (signature)		tez. 1	RS Christy C	ortez.	RS							
	16 (Revised 09-2015)	υ,				Samples: Y N #	# collecte	ed				