Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Exception	Person of Hanceston	Personal Authorities   Developer   Devel	Dat <b>9</b> /		)/2	24	Ļ	Time in: 1:15	Time out: <b>2:14</b>		ense/Pe			92	21				CPFM Food handlers Page 1	of _2_
Project Additional Projection (Projection Projection Projection Agreement Projection Agreement Projection From Contamination	Compliance States	Continue State							2-Follow U <sub>I</sub>	p 3-Co	omplai	nt				stiga	tior	n		CORE
September   Sept	St. 1-50 W Robowall Transport States   Out = and is compliance   New Year   Out = a	Section   The Complainer Name   Out = rest in complainer Nam										ame	:						✓ Number of Violations COS:	- / A
Sequence Nation (Nation of count of control analysis and Mark of sequences)  National Sequences of the National Sequence	More Management and Company an	Priority Rems (3) Points visitations and continuous						all Tx			ices				od					)/A
Priority Items (3 Points) violation Require Immediate Corrective Action not to exceed 3 days  Compliance Status  1. Proper coding use and temperature for Food Sadety (1) 1. Proper coding use and suppression See  1. Proper code Working in the and temperature See  1. Proper code Working in the and temperature See  1. Proper code Working in the and temperature See  1. Proper code working in the and temperature See  1. Proper code working in the and temperature See  1. Proper code working in the and temperature See  1. Proper code working in the and temperature See  1. Proper code working in the and temperature See  1. Proper code and exceeding in the and temperature See  1. Proper code and exceeding procedure for both holding (165°F in 2.) Hours See  1. Proper code and exceeding procedure for both holding (165°F in 2.) Hours See  1. Proper code and exceeding procedure for both holding (165°F in 2.) Hours See  1. Proper code and exceeding procedure for both holding (165°F in 2.) Hours See  1. Proper code and exceeding procedure for both holding (165°F in 2.) Hours See  1. Proper code and exceeding procedure for both holding (165°F in 2.) Hours See  1. See Approved Source See See See See See See See See See Se	Priority Henry (3 Points) violations Requires humanitas Corrective Action and a coccol 3 days  Time and Temperatures for Food Safety  S	Priority Times and Temperature for Post Surface  Time and Post Surface  Time surface  Time and Post Surface  Time and Post Surface  Time surface  Ti		(	Com	pliar	nce S	Status: Out = not in co	mpliance IN = in c	compliance	NO		ot obs	serv			<b>\</b> = n	ot ap	policiable $COS = corrected on site R = repeat violation W = $	Watch
Time and Temperature for Food Salety (P) degrees Polymorphism (P) degre	Complance States    Time and Temperature for Food Safety   W   S   N   N   S   Proper Cooling me and temperature for Food Safety   W   N   N   N   N   N   N   N   N   N	Complaines States   Time and Temperature for Food Noticy   Tell deprece Federabile   Tell depreces   Time and Temperature for Food Noticy   Tell depreces   Time and Temperature and Temperature for Food Noticy   Time and Temperature for Tem	Mai	rk th	ne ap	prop	riate	points in the OUT box for	each numbered ite	em							_			
No   No   No   No   No   No   No   No	Second content of the Authority of the	No   No   1   1. Prepare conting internal interpretation internal interpretation in the properties of the properties o		_										Co	mpli	ance	Sta	tus		R
2. Proper Cold Holding unoperature(41°F 45°F) See  3. Proper Lot Holding temperature(13°F) 4. Proper coloning time and temperature 4. Proper cooking time and temperature 4. Proper cooking time and temperature 4. Proper cooking time and temperature 4. Proper coloning time and temperature 4. Proper cooking time and temperature 4. Hands chands and operative with analysis of the service of t	See	See		N	О	A		(F = d)	egrees Fahrenheit					U T	N	О	A			
See  3. Proper Hot Holding Emperature (135°F) 4. Proper cooking time and emperature 5. Proper releasing procedure for hot holding (165°F in 2 Heart) 6. Time as a Public Health Control; procedures & accords  Approved Source  2. Food and see obtained from approved source: Food in good condition, self, and sundimensation procedures & accords and spood condition, self, and sundimensation procedures & accords and spood condition, self, and sundimensation procedures & accords and spood condition, self, and sundimensation procedures & accords and spood condition, self, and sundimensation procedures & accords and spood condition, self, and sundimensation procedures & accords and spood condition, self, and sundimensation procedures & accords and spood condition, self, and sundimensation procedures & accords and spood condition, self, and sundimensation procedures & accords and spood condition, self, and sundimensation of the process of proce	See  J. Proper Hot Holding tomportune(155 P)  J. Proper Hot Holding tomportune	See    Proper Fire Holding Interperature (1579)   1-1			/			1. Proper cooling time	and temperature						~					
4. Proper cooking time and temperature  5. Proper prebating procedure for hot holding (165°F in 2 hours)  6. Time as a Public Health Courtol, procedures & records  Approved Source  7. Food and isc obtained from approved source; Food in good condition, sels, and unauthernote, pursuite demanding of the process of the proc	4. Proper conduing time and temperature  1. Proper conduing time and temperature  1. Proper conduing time and temperature  1. Proper and continue procedure for hot holding (165°F in 2   1. Proper and continue with ready to case foods for agrovered to the continue of the	A Propor cooking time and lecarpeutative   I		/					temperature(41°)	F/ 45°F)					~					
S. Proper releasing procedure for hot bodding (165°F in 2 Hours)   15. No have hand contact with really to est fixeds or approved Hours)   16. Patentized food succle problems of Approved Source   17. Proof and ise obtained from approved source. Food in good condition, set, and unadulterated; parasite destination from property stored; parasite destination from property stored; parasite destination from property stored; parasite destination from Chemicals   16. Patentized food succle problems food not offered Partentized Gegs used when required   16. Patentized Gegs used when required   17. Patent allegations of the property stored; Walder   18. Totac crimates are	S. Proger releasing procedures for bot holding (165°F in 2 than)  6. Time as a Philic Health Council; procedures & records  Approved Source  Approved Source  7. Food and two documed from approved source; Food in good condition, suit, and analyticated, process of the process o	S. Poper releasing procedure for hot holding (165°F in 2 16000)   150000   150000   150000   150000   150000   150000   150000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   150000   150000   150000   150000   150000   150000   1500000   1500000   150000   150000   1500000   1500000   1500000   1500000			/			3. Proper Hot Holding	temperature(135°	F)									Preventing Contamination by Hands	
Approved Source   Approved   App	Stematic and property followed (APPROVED Y N )   Gloves   Highly Susceptible Populations	Bloars			/			4. Proper cooking time	and temperature				ı		1				14. Hands cleaned and properly washed/ Gloves used properly	
Cloves   Highly Susceptible Populations	Approved Source  Approved Source  Approved Source  Approved Source  Posterior Source  Approved Source  7. Fread and are obtained from approved source; Fread in good condition, selfs, and studenteed, parasite distances and Research and Source (Source)  B. Food Received at prayer temperature  Checking  Protection from Contamination  Protection from Contamination  Protection from Contamination  J. Frond Supramed & protected, provemed during food progression, storage, despite, and usually according to the storage of the storage o	Approved Source  Approved Source  Approved Source  Approved Source  Approved Source  Approved Source  Presentated egg and she required Populations  16. Resoluted food seed problemed from ordinate destructions get and she required Presentated get and she required Presentate get and she required Presentated get and she required and she requ							cedure for hot hol	lding (165°F	in 2		ŀ		•					
Approved Source    16. Pasteurized foods usery probabled food not offered pasteurized gags used when required	Approved Source  Approved Source  Approved Source  16. Pasteratical dock usedly problems for out of cred Pasteration and source product of the pasteration of the Sea and unadhibitated, parable special parab	Approved Source  Approved Source  16. Protociated food used prohibited for a regroved searce. Food in good condition, site, and mandatereated; pursuite deduction BER, See (Section of United States)  4. Food and two detained from approved searce. Food in good condition, site, and mandatereated; pursuite deduction BER, See (Section of United States)  4. Food and two detained from approved searce. Food in good condition, site, and mandatereated; pursuite deduction BER, See (Section of United States)  4. Food and two detained property started; Washing Fruits & Vegatables Water  Protection from Contamination  9. Food Separated & processed, processed during food programation, storage, department of trained, provented during food group and an approved searce. Plumbing installed, stored and used Stored low  10. Food coates surfaces and Roturnables ; Cleined and Samitared al (200_provine provined during food programation, storage, and Roturnables ; Cleined and Samitared al (200_provine programaty searced for recombination of faturable, provined provined in faturable, provined provined in faturable, provined provined and provined and used Stored low  10. Food coates surfaces and Roturnables ; Cleined and Samitared al (200_provine provined source, Plumbing installed, stored and used Stored low  11. Food additives, approved searce; Plumbing installed, stored and used Stored low  12. Capprovined control of strained, provined and used Stored low  12. Approved Sequely Water and Roturnables ; Cleined and Stored Control (Installation of Roturnable) and Roturnable (Roturnable) and Roturnab	'					,	alth Control: proc	edures & rec	cords								Gloves	
Approved Source    Pascentized eggs used when required   Pascentized eggs used when required	Approved Source    Pateurized eggs used when required   Pateurized eggs used when required	Approved Source  7. Food and lot ochological form approach armore, Food in growth condition, such and unadeliterately prevaile destructions. BEK, Seafood Supple  8. Food Recovered all proper temperature Checking  Protection from Contamination  9. Food Separate & protection from Contamination  9. Food Separate & protection from Contamination  10. Food Contamination of Contamination of Protection from Contamination of Contamination of Control of Protection from Contamination of Contamination of Contamination of Contamination of Contamination of Control of Contamination of Control of Contamination of Knowledge Personnel  11. Poper disposition of Control of Knowledge Personnel  21. Prost and charge present, demonstration of Knowledge Personnel  22. Prost and charge present, demonstration of Knowledge Personnel  23. Prost and charge present, demonstration of Knowledge Personnel  24. Prost and charge present, demonstration of Knowledge Personnel  25. Food Hander on commendation of Knowledge Personnel  26. Promoter Temperature Control Mentification  27. Proper conting method recognition of Knowledge Personnel  28. Proper Demonstration of Knowledge Personnel  29. Safe Water, Recordbeeping and Food Teachage Labeling  20. The Control of Knowledge Personnel  21. Prost and charge present, demonstration of Knowledge Personnel  22. Prod Hander on commendation of Knowledge Personnel  23. Prod Hander on commendation of Knowledge Personnel  24. Prost and Control of Knowledge Personnel  25. Southernel Recordbeeping and Food Manager (CFM)  26. Prod Hander on commendation of Knowledge Personnel  27. Proper conting methods recognition of Knowledge Personnel  28. Proper Development Personnel  29. Proper conting method and deposition of Manager Personnel  29. Proper conting methods recognition of Manager Personnel  20. The Manager Personnel  20. The Manager Personnel  21. Proper conting methods recogniti		<b>/</b>				o. Time as a rubile frea	and Control, proc	edures & rec	zorus		-						3 <b></b> .	
good condition, safe, and unashiferancic parasite destruction BEK, Seafood Supple  8. Food Received at proper temperature Checking  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact unfaces and Returnables; Cleaned and Storage of Jack Stor	Second continues and productions after and unablablements pursuite directions [Fig. Seal code Supple	Section of Columnia and Columnia and Columnia and Columnia Columnia and Columnia C													~					
Protection from Contamination  Protection from Contamination  Protection from Contamination  Protection from Contamination  Proparation, storage, display, and tasting  Productions surface, surface Statement of Norwing Proparation, storage, display, and tasting  Productions surface, surface Statement of Norwing Protection of Protection o	Checking   Protection from Contamination   Protection from C	Checking						good condition, safe, ar	nd unadulterated;	parasite	l in								Chemicals	
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and lasting  9. Food Separated & protected, prevented during food preparation, storage, display, and lasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at _200_ ppm temperature  11. Proper disposition of returned, previously served or reconditioned Discard  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  21. Person in charge present, demonstration of knowledge, and perform dutiese Certified Food Manager (CFM)  22. Food Handler no unauthorized personse personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe 122. Good presSure  24. Required records available; adequate pressure, safe 122. Sood presSure  25. Compliance with Variance, Specialized Process, and HACCT plan; Variance obtained for specialized processing methods, manufacturer instructions  Termps Itaken through Shift  Consumer Advisory  26. Posing of Consumer Advisories; raw or under cooked foods (Discoural Reminder Paule) Shift  Corrective Action within 10 days  27. Proper cooling method used: Equipment Adequate to Maintain Product Temperature  28. Proper provided, accurate, and calibrated; Chemical Thermal test strips  Digital Intermo, Strips Current  Permit Requirement, Prerequisite for Operation  30. Pood Establishment Permit/Inspection Current' insp post Not posted, need  Utensite, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used  Corrective Action with 10 days  26. Proper facilities installed, maintained, used/  Service since cleaming facilities installed, maintained, used/  S	Protection from Contamination  Provided groups of groups	Protection from Contamination  9. Food Segurated & protected, prevented during food preparation, storage, display, and traving properly intensified as a supplied of permander of the properly described for the preparation of the properly described of the properly described for the properly described for the preparation of the properly described for the properly described for the preparation of the properly described for the properly described for the properly described for the properly described for the preparation of the properly described for the properly described for the preparation of the properly described for the properly described for the preparation of the properly described for the preparation of the properly described for the properly described for the preparation of the properly described for the properly described for the preparation of the properly described for the properly described for the properly described for the properly described for the preparation of the properly described for the properl		/				_	oper temperature				Ī		/				& Vegetables	its
P. Food Separated & protected, prevented during food preparation, storage, display, and tasting preparation, storage, display, and tasting   10. Food contact surfaces and Returnables : Cleaned and Sanitized at _200_ pm/temperature   11. Proper disposial on of returned, previously served or reconditioned   12. Proper disposial   13. Proper disposial   14. Proper disposial   15. Proper d	P. Food Sparated & protected, prevented during food preparation, storage, display, and taste, delayable   Properties, delaya	P. Food Separated & protected, prevented during food preparation, storage, display, and tasting   Properties							n from Contamin	nation					_				18. Toxic substances properly identified, stored and used	
Sanitzed at _200_ ppm/emperature	Santized at _200_ promemperature   Santized at _200_ promemperature   Santized at _200_ provided   Sa	Samitzed at 200, pmy-temperature   Samitzed at 200, pmy-temperature   Samitzed at 200, approved sewage Wastewater Disposal System, proper disposation of returned, previously served or reconditioned DisCard   Circly approved Sewage Wastewater Disposal System, proper disposal in the proper disposal in the proper disposation of t		/							i									
1.1. Proper disposition of returned, previously served or reconditioned   Discard	11. Proper disposition of returned, previously served or reconditioned DISCAITd   20. Approved Sewage/Wastewater Disposal System, proper disposal reconditioned DISCAITd   20. Approved Sewage/Wastewater Disposal System, proper disposal reconditioned DISCAITD   20. Approved Sewage/Wastewater Disposal System, proper disposal reconditional proper disposal reconditional proper disposal perform duries of the Manufacture of St.   20. Approved Sewage/Wastewater Disposal System, proper disposal Robbins Englineering contract ossi   20. Approved Sewage/Wastewater Disposal System, proper disposal Robbins   20. Approved Sewage/Wastewater Disposal System, proper disposal System, proper disposal Robbins   20. Approved Sewage/Wastewater Disposal System, proper disposal Robbins   20. Approved Sewage/Wastewater	11. Proper disposition of returned, previously served or reconditioned DiSCald   12. Property Foundation Items (2 Points) violations Require corrective Action within 10 days   20. Property of the product of the pro		/							and				~			- I	backflow device	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Provided Personnel   Provided Personnel Personnel   Provided Personnel   Provided Personnel Personnel   Provided Personnel Personnel Personnel   Provided Personnel Personnel Personnel Personnel   Provided Personnel Pe	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    Priority Foundation of Knowledge/ Personnel   R	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First   Priority Foundation Items (2 Points) violations Require Control of Uses Inc.   Proper Cooling method used; Equipment Adequate to Maintain Property disposed, accurate, and calibrated; Chemical Thermal text strips.   Priority Items (2 Points) Require the Maintain Property and Items (2 Points) Require to Maintain Property and Items (2 Points) Require to Maintain Property designed, accurate, and calibrated; Chemical Thermal text strips.   Priority Items (2 Points) Requirement, Prerequisite for Operation Premise Items (2 Points) Priority Items (2 Points) Requirement, Prerequisite for Operation Premise Items (2 Points) Priority Items (2 Points) Requirement, Prerequisite for Operation Premise Items (2 Points) Priority Items (2 Points) Requirement, Prerequisite for Operation Premise Items (2 Points) Premise Items (2 Points) Premise Items (2 Points) Premise Items (2 Points) Requirement, Prerequisite for Operation Property designed, constructed, and used Items (2 Points) Requirement, Premise Items (2 Points) Requirement, Premi						11. Proper disposition of reconditioned	of returned, previo	ously served	or				/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
N N N N S S S S S S S S S S S S S S S	N   N   N   C   Person in charge present, demonstration of Knowledge/ Personnel   21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFA)   22. Proper cooling method used; Equipment Adequate to Maintain Product Temperature   27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature   28. Proper proper posted, accurate, and calibrated; Chemical/ Institute of the Maintain Product Temperature   28. Proper persons product, accurate, and calibrated; Chemical/ Institute of the Maintain Product Temperature   28. Proper persons product, accurate, and calibrated; Chemical/ Institute of the Maintain Product Temperature   28. Proper persons product, accurate, and calibrated; Chemical/ Institute of the Maintain Product Temperature   28. Proper persons product, accurate, and calibrated; Chemical/ Institute of the Maintain Product Temperature   29. Proper used and product temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Maintain Product Temperature   29. Proper used (Device of the Product of the Maintain Product Temperature   29. Proper used (Device of the Product of the Maintain Product Temperature	Demonstration of Knowledge/ Personnel    N	Ĺ								(2 Poi	nts	vio	lati	ons	Rea	uire	Cor		
and perform duties Certified Food Manager (CFM)  1	and perform duties Certified Food Manager (CFM)  1 22. Froper Cooling Product Temperature  Maintain Product Temperature  Maintain Product Temperature  22. S. Proper Date Marking and disposition  Missing dad labels on numerous Items  23. Hot and Cold Water available; adequate pressure, safe 122, good pressure  24. Required records available; adequate pressure, safe 122, good pressure  25. Complaine with Variance, Specialized Process, and HACCP plant; Variance obtained for specialized processing methods; manufacturer instructions Temps taken through shift  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked floods Objockours Reminder/Birle Plaley Allergen Label Ingredients upon request  27. Froper Cooling Product Temperature  28. Proper Date Marking and disposition  Missing dad labels on numerous Items  29. Themometers provided, accurate, and calibrated; Chemical/ Thematter strips Digital thermo, strips current  Permit Requirement, Prerquisite for Operation  30. Food Stablishment Permit/Inspection Current/ insp posted Not posted, need  10. So Destablishment Permit/Inspection Current/ insp posted Not posted, need  10. So Food Items (Items) Properly designed, constructed, and used  11. So Footing of Consumer Advisory  12. Froper Label Marking and disposition  Missing add labels on numerous temperature  13. Hording and calibrated; Chemical/ Thematter strips  14. Double studies there exists the properly designed, constructed, and used  15. Complained with Variance, Specialized Process, and HACCP plant; Variance obtained for specialized processing the properly designed, constructed, and used  15. Proper Label Ingreed and Stocked  16. So Prevention of Food Contamination  17. So Proper Used Obstablishment Permit/Inspection Current/ insp posted Not posted (Inspection)  18. No No No Contamination Properly used and stored  19. No No No Contamination  19. No No No Contamination  19. No No No Contamination  20. Proper Use of Utensils  21. Adequate ventilation and lighting; designated areas used  22. No	and perform duties/ Certified Food Manager (CFM) 1 22. Food Handler/ no unauthorized persons/ personnel 5 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 122. good pressure 24. Required records available; adequate pressure, safe 122. good pressure 25. Compliance with Approved Procedures 26. Comformance with Approved Process, and HACCP plan; Variance Objection Elizable Internation Strips Current 26. Comformance with Approved Process, and HACCP plan; Variance Objection Strips Current 27. Tryper Cooling adde labels on numerous items 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 20. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Current 20. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 20. Thermometers provided, accurate, and calibrated; Chemical/ Thermostate strips Digital thermo, Strips Current 21	U				О		•		(2101	_		O U	I	N	N	C	·	R
Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe 122. good pressure 123. Hot and Cold Water available; adequate pressure, safe 124. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Confirmance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken through shift  Consumer Advisory  26. Posting of Consumer Advisory  27. Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  28. Missing date labels on numerous items 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Digital Inference of the Requirement, Prerequisite for Operation  Not posted, need  Utensis, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  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 Dishwasher confirmed 16Ost  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  34. No Evidence of Insect contamination  35. Personal Cleanliness/cating, drinking or tobacco use  Physical Facilities  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	Safe Water, Recordkeeping and Food Package Labeling  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe 122, good pressure 24. Required records available (shellstock tags; parasite discrimicion): Packaged Food labeled Commercical  Conformance with Approved Procedures  Consumer Advisory  25. Compliance with Variance, Specialized process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken through shift  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder/Buffer Plately) Allergen Label ingredients upon requests  O V N N O N C Prevention of Food Contamination  31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Disrovice and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Disrovice and used  34. No Evidence of Insect contamination  35. Personal Cleanliness/cating, drinking or tobacco use  Physical Facilities  1	Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe 122, good pressure 123. Hot and Cold Water available; adequate pressure, safe 124. Required records available (shellstock tags; parasite destruction): Peckaged Food labeled Commerical  Conformance with Approved Procedures  25. Compliance with Variance. Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacture instructions Temps taken through shift  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate): Allergen Label processing enthods; manufacture instructions Temps taken through shift  Core Items (1 Point): Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O I N O A S  The Prevention of Food Contamination  R Preven		/				and perform duties/ Cer			edge,			,	~					
Safe Water, Recordkeeping and rood Package Labeling   Labeling	Safe Water, Keeordkeeping and Food Package Labeling  123. Hot and Cold Water available; adequate pressure, safe 1222, good presSure 24. Required records available (shellstock tags; parasite desiration); Packaged Food labeled COMMPTCICAL  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions Temps taken through shift Consumer Advisory  26. Posting of Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder Buffer Plate) Allergen Label Ingredients upon request Plane) Allergen Label Ingredients upon request Plane)  No N Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O N N N N C S Prevention of Food Contamination  N N N N C S Prevention of Food Contamination  N N N N C S Prevention of Food Contamination  N N N N N S S Prevonal Cleaninesseating, drinking or tobacco use  N N N N N N N N N N N N N N N N N N N	Sate Water, Recordkeeping and Food Package Labeling   Cabeling		/				22. Food Handler/ no u 5	nauthorized perso	ons/ personne	el			2					Missing date labels on numerous items	
122, good pressure   24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled   30. Food Establishment Permit/Inspection Current/ insp post   Not posted, need   Utensils, Equipment, and Vending   31. Adequate handwashing facilities: Accessible and properly supplied, used   Equipped   Equipped	122, good pressure   24, Required records available (shellstock tags; parasite destruction); Packaged Food labeled   30, Food Establishment Permit/Inspection Current/ insp posted   Not posted, need	122, good pressure   24. Requirement, Prerequisite for Operation   30. Food Establishment Permit/Inspection Current/ insp posted   Not posted, need   1. Not posted, n							Labeling						<b>'</b>				Thermal test strips	
Conformance with Approved Procedures   Conformance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken through shift   Consumer Advisory   31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used   Service sink or curb cleaning facility provided   Dishwasher confirmed 16Ost   Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First   V N N N C T N N N C T N N N C T N N N C T N N N C T N N N C T N N N C T N N N C T N N N C T N N N C T N N N C T N N N N	Conformance with Approved Procedures   Conformance with Approved Process, and HACCP plan: Variance, Specialized Process, and HACCP plan: Variance obtained for specialized processing methods; manufacturer instructions   Consumer Advisory   Consumer Advisory   Service sind of conductive plane (Particular Process)   Consumer Advisory   Service sind of conductive plane (Particular Process)   Service sind or curb cleaning facilities; installed, maintained, used/ Service sind or curb cleaning facility provided Dishwasher confilmed 160st   Consumer Advisories; raw or under cooked foods (Disclosure/Remider/Buffet Plate)/ Allergen Label Ingredients upon request   Service sind or curb cleaning facility provided Dishwasher confilmed 160st   Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First   Value of Provention of Food Contamination   Value of Provention of Contamination   Value of Contamination   Val	Conformance with Approved Procedures	(	/				122, good pres	sure	•									•	
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken through shift  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O I N N O A O S Prevention of Food Contamination  T S A. No Evidence of Insect contamination, rodent/other animals See  36. Wiping Cloths; properly used and stored IOWel Stored in Solution  37. Environmental contamination  28. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  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 Dishwasher confirmed 160st  T N N C Exceed 90 Days or Next Inspection, Whichever Comes First  O I N N N C Food Identification  T A N N C Food Identification  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  Physical Facilities  43. Adequate ventilation and lighting; designated areas used	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken through shift  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Prevention of Food Contamination  33. Narewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 160st  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals See  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths: properly used, and stored Towel Stored in Solution  37. Environmental contamination  43. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  54. Prevention Good Contact surfaces cleanable, properly designed, constructed, and used  55. Personal Cleanliness/eating facilities installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 160st  Food Identification  8	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Termps taken through shift  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  43. Adequate ventilatio		/				destruction); Packaged		ek tags; parasi	ite		,	W						ed
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Temps taken through shift  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Correc	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken through shift  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Correct	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken through shift  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate) / Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Correc				I					and				- 1					
Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  O I N N O A O S Prevention of Food Contamination  R O I N N O A O S S Personal Cleanliness/eating, drinking or tobacco use  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 Dishwasher Confirmed 160st  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  O I N N O A O S S Food Identification  41. Original container labeling (Bulk Food)  Towel stored in Solution  36. Wiping Cloths; properly used and stored Towel stored in Solution  37. Environmental contamination  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Food Identification  R  41. Original container labeling (Bulk Food)  34. No Evidence of Insect contamination, rodent/other animals See  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  42. Non-Food Contact surfaces clean  Towel Stored in Solution  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Refrigerator  45. Physical facilities installed, maintained, and clean  Clean and Stocked	Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations  Representation of Food Contamination  Representation of Food Contamination  Representation of Food Contamination  All Original container labeling (Bulk Food)  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  All Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  Contact surfaces clean  All Original container labeling (Bulk Food)  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Refrigerator  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  46. Toilet Facilities; properly constructed, supplied, and clean Clean and stocked		/				HACCP plan; Variance processing methods; management	obtained for spec anufacturer instru	cialized					~				supplied, used	
foods (Disclosure/Reminder/Butfet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O I N N N O A O S Prevention of Food Contamination  1	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  O I N N N O S Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals See  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored Towel Stored in Solution  37. Environmental contamination  38. Approved thawing method Refrigerator  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  10. In use utensils; properly used  Service sink or curb cleaning facility provided Dishwasher Confirmed 160st  Service sink or curb cleaning facility provided Dishwasher Confirmed 160st  Not to Exceed 90 Days or Next Inspection , Whichever Comes First  Food Identification  R 41. Original container labeling (Bulk Food)  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  Clean and Stocked	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  O I N N O A O S Prevention of Food Contamination  R Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals See  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  36. Wiping Cloths; properly used and stored Towel Stored in Solution  37. Environmental contamination  Again and See  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  Service sink or curb cleaning facility provided Dishwasher Confirmed 160st  Service sink or curb cleaning facility provided Dishwasher Confirmed 160st  Service sink or curb cleaning facility provided Dishwasher Confirmed 160st  Service sink or curb cleaning facility provided Dishwasher Confirmed 160st  Not be Exceed 90 Days or Next Inspection, Whichever Comes First  Prood Identification  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained and clean  45. Physical facilities; properly constructed, supplied, and clean Clean and stocked													~					
O I N O A O Prevention of Food Contamination  1	Prevention of Food Contamination   R   O	Prevention of Food Contamination   R   O   I   N   O   A   O   S   S	(	/				foods (Disclosure/Rem	inder/Buffet Plate	v or under co e)/ Allergen L	oked Label				~				Service sink or curb cleaning facility provided	
T S 34. No Evidence of Insect contamination, rodent/other animals See 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities  36. Wiping Cloths; properly used and stored Towel stored in solution 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used	34. No Evidence of Insect contamination, rodent/other animals See   35. Personal Cleanliness/eating, drinking or tobacco use   36. Wiping Cloths; properly used and stored Towel stored in Solution   37. Environmental contamination   38. Approved thawing method Refrigerator   39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used   41. Original container labeling (Bulk Food)   42. Non-Food Contact surfaces clean   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   46. Toilet Facilities; properly constructed, supplied, and clean   Clean and stocked   Clean and clean   Clean   Clean and clean   Clean   Clean and clean   Cle	T	0								rective 2		on N	0	I	N	N	С		R
animals See  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  36. Wiping Cloths; properly used and stored Towel stored in Solution  37. Environmental contamination  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	animals See  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  1	animals See  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Refrigerator  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  41. Other Violations	T	N	0	A					er			T	_	0	A			
36. Wiping Cloths; properly used and stored Towel stored in Solution  37. Environmental contamination  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	36. Wiping Cloths; properly used and stored   1   42. Non-Food Contact surfaces clean   1   43. Adequate ventilation and lighting; designated areas used   44. Garbage and Refuse properly disposed; facilities maintained   45. Physical facilities installed, maintained, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   Clean and stocked	36. Wiping Cloths; properly used and stored   1   42. Non-Food Contact surfaces clean   1   43. Adequate ventilation and lighting; designated areas used   38. Approved thawing method   44. Garbage and Refuse properly disposed; facilities maintained   45. Physical facilities installed, maintained, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   47. Other Violations   47. Other Violations   47. Other Violations   48. Tother Violations   49. Single-service & single-use articles; properly stored   49. Single-service & single-use articles; properly stored   47. Other Violations   48. Tother Violations   49. Single-service & single-use articles; properly stored   49. Single-use articles; prop	1	_				animals See					-		•					
1 IOWEI Stored In Solution 1 37. Environmental contamination 2 43. Adequate ventilation and lighting; designated areas used	1   1   2   37. Environmental contamination   2   43. Adequate ventilation and lighting; designated areas used   2   44. Garbage and Refuse properly disposed; facilities maintained   2   45. Physical facilities installed, maintained, and clean   2   46. Toilet Facilities; properly constructed, supplied, and clean   2   46. Toilet Facilities; properly constructed, supplied, and clean   2   46. Toilet Facilities; properly constructed, supplied, and clean   2   46. Toilet Facilities; properly constructed, supplied, and clean   3   46. Toilet Facilities; properly constructed, supplied, and clean   3   46. Toilet Facilities; properly constructed, supplied, and clean   3   46. Toilet Facilities; properly constructed, supplied, and clean   3   46. Toilet Facilities; properly constructed, supplied, and clean   46. Toilet Facilities; p	Iowel stored in Solution   37. Environmental contamination   43. Adequate ventilation and lighting; designated areas used   44. Garbage and Refuse properly disposed; facilities maintained   45. Physical facilities installed, maintained, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   47. Other Violations   47. Other Violations   47. Other Violations   48. Adequate ventilation and lighting; designated areas used   44. Garbage and Refuse properly disposed; facilities maintained   45. Physical facilities installed, maintained, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   47. Other Violations   47. Other Violations   47. Other Violations   48. Adequate ventilation and lighting; designated areas used   48. Garbage and Refuse properly disposed; facilities maintained   45. Physical facilities installed, maintained, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   47. Other Violations   48. Adequate ventilation and lighting; designated areas used   48. Garbage and Refuse properly disposed; facilities maintained   48. Other Violations   48. Adequate ventilation and lighting; designated areas used   48. Garbage and Refuse properly disposed; facilities maintained   48. Other Violations											-	, [		1			·	
	38. Approved thawing method Refrigerator  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  Clean and stocked	38. Approved thawing method Refrigerator  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  Clean and stocked  47. Other Violations	1.	/				Towol stored in	perry asea and sit					1						
A     3X Approved thawing method	Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  Clean and stocked	Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  Clean and stocked  47. Other Violations	-	1							l				-					
45 Dhysical Califfic installed maintained and along	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  46. Toilet Facilities; properly constructed, supplied, and clean Clean and stocked	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  46. Toilet Facilities; properly constructed, supplied, and clean Clean and stocked  40. Single-service & single-use articles; properly stored  47. Other Violations		\ \ \				37. Environmental cont	amination				-	_						_
Proper Use of Utensiis	dried, & handled/ In use utensils; properly used  Clean and stocked	dried, & handled/ In use utensils; properly used  Clean and stocked  40. Single-service & single-use articles; properly stored  47. Other Violations		\ \ \ \				37. Environmental cont 38. Approved thawing Refrigerator	method										44. Garbage and Refuse properly disposed; facilities maintained	1
	40 Single-service & single-use articles; properly stored  A7 Other Violations			\ \ \ \				37. Environmental cont 38. Approved thawing Refrigerator Prope	amination method er Use of Utensils		ed		  -  -						44. Garbage and Refuse properly disposed; facilities maintained     45. Physical facilities installed, maintained, and clean	1
				\ \ \ \				37. Environmental cont 38. Approved thawing Refrigerator  Prope 39. Utensils, equipmen	amination method er Use of Utensils t, & linens; prope	rly used, stor	red,		-	1	✓				44. Garbage and Refuse properly disposed; facilities maintained     45. Physical facilities installed, maintained, and clean     46. Toilet Facilities; properly constructed, supplied, and clean	I

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Charlie Smith	Print: Charlie Smith	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: nito Winery	Physical <i>A</i>		ity/State: <b>Rockwal</b>	l Tx	License/Permit # FS-0003921	Page <u>2</u> of <u>2</u>							
incog	THE VILLETY	1341	TEMPERATURE OBSERVATI		1, 1 A	1 0 0000521								
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp							
Refrige	erator	40	Wine bottle cooler	51										
Р	izza sauce	40	Glass freezer htt	16.4										
N														
	Sausage	40	3 Door Fridge amb	36										
	Mash pot	40	Butter	39										
Ma	arinated chx	40	Whole tomato	38										
			Meatballs	38										
			Chest freezer htt											
		Ol	SSERVATIONS AND CORRECTIV		IS									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENTI			HE CONDITIONS OBSERV	/ED AND							
	•		ater than 100 in each room											
	Hand sinks equipped,	temp gre	eater than 120											
	3 comp sink not set, 1	23, using	steramine tablets											
	Gaps in kitchen ceiling	g have b	een fixed											
	Cleaning products sto	red low,	separate under 3 comp											
45/42	Minor detail cleaning ι	ınder an	d behind equipment, fronts o	f refriger	ators ne	ed to be cleaned a	ıs well							
	Dishwasher confirmed	160st												
W	Keep eye on strainers	, if wires	become broken discard and	replace										
	0		ervice door to prevent pest a											
45			orage floor, bare concrete ne											
22		mozzar	ella cheese, pizza sauce, ma	ash pots	and ope	en package of pres	huto							
	Bar	mp groo	tor than 106											
	Hand sink equipped to													
			deposits keep an eye on thi	S										
	Protecting napkins by storing under bar top edge													
	Straws stored in drawer on back side of bar  Remember to grab straw in middle not on the ends													
	Using bar mats to store glasses inverted													
	State hand sink poster above kitchen hand sink													
	Observed reach in coo	oler outsi	de under patio plugged in. A	mb temp	is 39.9	with a SS prep tab	le in front							
	If any food is going to	be open	ed outside you must provide	a hand s	ink befo	re doning gloves								
Received (signature)	See abov	/ <u>P</u>	See abo	)\/ <u>\</u>		Title: Person In Charge/	Owner							
Inspected		<u> </u>	Print:	7 7 6										
(signature)		$C\tau$	Richard	Hill										