Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	10/31/2023 2:30 5:30 r		License/Permit # need current/to post					0	po	OST Est. Type Risk Category Page 1 of	2					
Purpose of Inspection: I 1-Routine 2-Follow Up 3-Complates Establishment Name: Contact/Owner 1 Wal-Mart Neighborhood Market 3530 Meat & Seafood										ation		* Number of Repeat Violations: Vumber of Violations COS: Follow-up: Ves 3/97/				
Phys 850	ical W	Add:	ress: k Ro	ockwall, TX	see	st control : e Grocer	ry		Hoo see		ery	Gi se	rease e G	se trap : Follow-up: Yes Of Officery Solve I State I State I Solve I State I Solve I S	<u>~</u>	
Mark	C	ompli:	ance S priate	Status: Out = not in c e points in the OUT box for	compliance IN = in or each numbered it	compliance tem	NO Mark ') = not √' a ch						pplicable COS = corrected on site R = repeat violation W- Wat ox for IN, NO, NA, COS Mark an in appropriate box for R	tch	
Com	plia	nce St	atus	Pric	ority Items (3	Points) vi	iolations	Requi	_	n <i>mea</i> ompl				tive Action not to exceed 3 days		
O I	I N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	U	O I N U N O T		N A	C O S	Employee Health					
1				Proper cooling time and temperature						~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
+				2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from	+	
·	1								~				eyes, nose, and mouth			
	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands					
	١	_		4. Proper cooking time and temperature			D: 0			~				14. Hands cleaned and properly washed/ Gloves used properly	_	
	٠	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.			
	6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations						
				Aı	pproved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	Т	
			Т	7. Food and ice obtain		l source; Fo	od in								+	
·				good condition, safe, and unadulterated; parasite destruction										Chemicals		
	,			8. Food Received at pr	roper temperature	:								17. Food additives; approved and properly stored; Washing Fruits		
'										~				& Vegetables 18. Toxic substances properly identified, stored and used	_	
<u> </u>			Т	Protection from Contamination 9. Food Separated & protected, prevented during food			bod			~				16. Toxic substances properly identified, stored and used	+	
١	4	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				, , , , , , , , , , , , , , , , , , ,							Water/ Plumbing			
	/			10. Food contact surfa Sanitized at			ed and			/			-	19. Water from approved source; Plumbing installed; proper backflow device	T	
	,			11. Proper disposition	of returned, previ	iously serve	ed or						Ī	20. Approved Sewage/Wastewater Disposal System, proper	+	
				reconditioned			(2 D			-			~	disposal		
0				Pr	nority Founda	ition Item	ns (2 Poi	ınts) ı	riolat		Req	uire	Cor	rrective Action within 10 days		
		N N		Demonstratio	on of Knowledge/			R	0		N O	N	С	Food Temperature Control/Identification	R	
		N N O A		21. Person in charge p		Personnel	owledge,		O U T	N	N O			Food Temperature Control/ Identification 27 Proper cooling method used: Equipment Adequate to	R	
U	N		О	21. Person in charge p and perform duties/ Co	oresent, demonstra ertified Food Mar	Personnel ation of kno	owledge,		U	N		N	C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
U T	N		О	21. Person in charge p	oresent, demonstra ertified Food Mar	Personnel ation of kno	owledge,		U	N		N	C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R	
U T	N		О	21. Person in charge p and perform duties/ Co	present, demonstra ertified Food Mar unauthorized pers	Personnel ation of kno nager/ Poste	owledge, ed		U	N V		N	C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
U T	N		О	21. Person in charge p and perform duties/ Co	oresent, demonstra ertified Food Mar unauthorized pers ordkeeping and I Labeling	Personnel ation of kno nager/ Poste ons/ person Food Packa	owledge, ed anel		U	N		N	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/	R	
U T			О	21. Person in charge p and perform duties/ Co 22. Food Handler/ no v Safe Water, Reco	oresent, demonstra ertified Food Mar unauthorized perso ordkeeping and I Labeling er available; adequavailable (shellston	Personnel ation of kno nager/ Poste ons/ person Food Packa uate pressur	owledge, ed anel age		U	N V		N	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		
U T			О	21. Person in charge p and perform duties/ Co 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged	oresent, demonstra ertified Food Mar unauthorized perso ordkeeping and I Labeling er available; adequavailable (shellstood d Food labeled	Procedures	owledge, ed unel age re, safe rasite		UT	N V		N	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted Utensils, Equipment, and Vending		
U			О	21. Person in charge p and perform duties/ Co 22. Food Handler/ no t Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance	oresent, demonstra ertified Food Mar unauthorized pers ordkeeping and I Labeling er available; adequavailable (shellstood d Food labeled with Approved I Variance, Specialise obtained for specialise	Procedures Personnel ation of kno nager/ Poste cons/ person Food Packa uate pressur ck tags; par Procedures zed Process ecialized	owledge, ed unel age re, safe rasite		UT	N V		N	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)		
Ŭ T			О	21. Person in charge p and perform duties/ Co 22. Food Handler/ no to Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; n	oresent, demonstra ertified Food Mar unauthorized pers ordkeeping and I Labeling er available; adequavailable (shellstood d Food labeled with Approved I Variance, Speciali- te obtained for spe- manufacturer instra	representation of known ager/ Poster ons/ person Food Packar uate pressur ck tags; pare procedures zed Process ecialized uctions	owledge, ed unel age re, safe rasite		UT	N V		N	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used		
UT			О	21. Person in charge p and perform duties/ Co 22. Food Handler/ no to Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; n	oresent, demonstra ertified Food Mar unauthorized pers ordkeeping and I Labeling er available; adequavailable (shellstood d Food labeled with Approved I Variance, Specialise obtained for specialise	representation of known ager/ Poster ons/ person Food Packar uate pressur ck tags; pare procedures zed Process ecialized uctions	owledge, ed unel age re, safe rasite		UT	N V		N	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
U T			О	21. Person in charge p and perform duties/ Company 22. Food Handler/ no results and Cold Water 23. Hot and Cold Water 24. Required records a destruction); Packager 25. Compliance with WHACCP plan; Varianc processing methods; no Control 26. Posting of Consum 26. Posting of Consum 27.	oresent, demonstra ertified Food Mar unauthorized pers ordkeeping and I Labeling er available; adequavailable (shellstood Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instru- nsumer Advisory	representation of known ager/ Poster ons/ person Food Packar uate pressur ck tags; par Procedures zed Process ecialized uctions wor under of	owledge, ed innel		UT	N V V V V V V V V V V V V V V V V V V V		N	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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/		
U			О	21. Person in charge p and perform duties/ Co 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; n Con 26. Posting of Consum foods (Disclosure/Ren	oresent, demonstra ertified Food Mar unauthorized pers ordkeeping and I Labeling er available; adequavailable (shellstood Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instru- nsumer Advisory	depth design of the process of the p	owledge, ed annel age re, safe rasite s, and cooked n Label	R	W	N V V V V V V V V V V V V V V V V V V V	0	N A	COSS	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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		
UT			OS	21. Person in charge p and perform duties/ Co 22. Food Handler/ no 12. F	oresent, demonstra ertified Food Mar unauthorized pers ordkeeping and I Labeling er available; adequavailable (shellstood Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instru- nsumer Advisory	represented the control of the contr	owledge, ed annel age re, safe rasite s, and cooked n Label	R	W	N V V V V V V V V V V V V V V V V V V V	0	N A	COSS	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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/		
U T		N N N	OS	21. Person in charge p and perform duties/ Company 22. Food Handler/ no recognition of the safe Water, Recognition 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with WHACCP plan; Variance processing methods; no Conformation of Consum foods (Disclosure/Ren 1 Poi Prevention 34. No Evidence of Inc. 20. Performance 25. Compliance with WHACCP plan; Variance processing methods; no Conformation of Consum foods (Disclosure/Ren 26. Posting of Consum foods (Disclosure/Ren 27. Poi Prevention 24. No Evidence of Inc. 20. Performance 25. Prevention 25. Performance 25. Consumption of Consumptio	oresent, demonstra ertified Food Mar unauthorized personal control of the ordkeeping and I Labeling er available; adequavailable (shellstood Food labeled with Approved I Variance, Specialize obtained for spenanufacturer instructions of the ner Advisories; raminder/Buffet Plate int) Violations in	represented with the control of the	owledge, ed annel age re, safe rasite s, and cooked n Label	Action	W	V V V V V V V V V V V V V V V V V V V	O N	N A A	C O S	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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		
U T		N N N		21. Person in charge p and perform duties/ Company 22. Food Handler/ no recognition of the safe Water, Recognition 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with WHACCP plan; Variance processing methods; no Conformation of Consum foods (Disclosure/Ren Core Items (1 Poi Prevention Conformation Conforma	oresent, demonstra ertified Food Mar unauthorized pers ordkeeping and I Labeling er available; adequavailable (shellstood d Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instru- nsumer Advisory mer Advisories; raminder/Buffet Plate int) Violations in of Food Contamisect contamination	represented with the control of the	owledge, ed innel	Action	W I Not	N V V V V V V V V V V V V V V V V V V V	O N	N A A	C O S	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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 tys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R	
U T		N N N		21. Person in charge p and perform duties/ Co 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with MACCP plan; Variance processing methods; n Con 26. Posting of Consum foods (Disclosure/Ren Core Items (1 Poi Prevention 34. No Evidence of Intanimals	oresent, demonstra ertified Food Mar unauthorized personal interpretation of Food Contamination ertified Food Mar unauthorized personal interpretation of Food Contamination or Special interpretation of Food Contamination of Food Contamination esse/eating, drinking	resonnel ation of kno nager/ Poste ation of kno nager/ Poste cons/ person reson reso	owledge, ed innel	Action	W I Not	V V V V V V V V V V V V V V V V V V V	O N	N A A	C O S	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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 sys or Next Inspection, Whichever Comes First Food Identification		
U T U T U T U T U T U T U T U T U T U T		N N N		21. Person in charge p and perform duties/ Co 22. Food Handler/ no or Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; n Con 26. Posting of Consum foods (Disclosure/Ren Core Items (1 Poi Prevention 34. No Evidence of Intanimals 35. Personal Cleanline	oresent, demonstra ertified Food Mar unauthorized personal control of the ordkeeping and I Labeling er available; adequavailable (shellstood Food labeled available, shellstood Food labeled available obtained for spenanufacturer instructions of the control of th	resonnel ation of kno nager/ Poste ation of kno nager/ Poste cons/ person reson reso	owledge, ed innel	Action	W I Not	V V V V V V V V V V V V V V V V V V V	O N	N A A	C O S	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities		
U T U T U T U T U T U T U T U T U T U T		N N N		21. Person in charge p and perform duties/ Co 22. Food Handler/ no or Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; n Con 26. Posting of Consum foods (Disclosure/Ren Core Items (1 Poi Prevention 34. No Evidence of Intanimals 35. Personal Cleanline 36. Wiping Cloths; pro	oresent, demonstra ertified Food Mar unauthorized personal Labeling er available; adequavailable (shellstood Food labeled available) with Approved I Variance, Specialize obtained for spenanufacturer instructions of the Contamination operly used and standard intamination	resonnel ation of kno nager/ Poste ation of kno nager/ Poste cons/ person reson reso	owledge, ed innel	Action	W I Not	V V V V V V V V V V V V V V V V V V V	O N	N A A	C O S	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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 Tys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean		
		N N N		21. Person in charge p and perform duties/ Co. 22. Food Handler/ no or Safe Water, Reco. 23. Hot and Cold Water. 24. Required records a destruction); Packaged. Conformance. 25. Compliance with V. HACCP plan; Variance processing methods; n. Co. 26. Posting of Consum foods (Disclosure/Ren. Core Items (1 Poing Prevention.) 34. No Evidence of Inanimals. 35. Personal Cleanline. 36. Wiping Cloths; processing the state of the same processing. 37. Environmental cor. 38. Approved thawing.	oresent, demonstra ertified Food Mar unauthorized personal Labeling er available; adequavailable (shellstood Food labeled available) with Approved I Variance, Specialize obtained for spenanufacturer instructions of the Contamination operly used and standard intamination	resonnel ation of kno nager/ Poster cons/ person reson	owledge, ed innel	Action	W I Not	V V V V V V V V V V V V V V V V V V V	O N	N A A	C O S	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used		
		N N N		21. Person in charge p and perform duties/ Co. 22. Food Handler/ no or Safe Water, Reco. 23. Hot and Cold Water. 24. Required records a destruction); Packaged. Conformance. 25. Compliance with V. HACCP plan; Variance processing methods; n. Co. 26. Posting of Consum foods (Disclosure/Ren. Core Items (1 Poing Prevention.) 34. No Evidence of Inanimals. 35. Personal Cleanline. 36. Wiping Cloths; processing the state of the same processing. 37. Environmental cor. 38. Approved thawing.	oresent, demonstra ertified Food Mar unauthorized personal interest of the pro- ordkeeping and I Labeling er available; adequavailable (shellstood Food labeled available) with Approved I Wariance, Specialize obtained for spenanufacturer instrumer Advisory mer Advisories; raminder/Buffet Plate int) Violations in of Food Contamination ess/eating, drinking operly used and standard int, & linens; proper use of Utensiant, & linens; proper	resonnel ation of kno mager/ Poster cons/ person reson	owledge, ed intel age re, safe rasite s, and cooked n Label orrective ther o use	Action	W I Not	V V V V V V V V V V V V V V V V V V V	O N	N A A	C O S	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. 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		

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

_								
	ment Name: eighborhood Market 3530 Meat & Seafood	Physical A	ddress: V Rusk		City/State: Rockwa	all TX	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>
		1000 1		RATURE OBSE		AII, 170	'	
Item/Loc	ation	Temp F	Item/Location	1	Temp F	Item/Loca	tion	Temp F
frozen poultry bunker		6						
pack	kaged meat wall	35-38						
I	meat WIC	35						
meat	processing room	38						
W	IF ambient	12						
		OB	SERVATION	S AND CORRE	ECTIVE ACTION	NS		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN	MADE. YOUR AT	TENTION IS DIRE	ECTED TO TH	HE CONDITIONS OBSERV	/ED AND
	Meat room hand sir	nk 100+l	F equippe	ed				
	Meat room 3 comp	sink 110)+F					
	Sani dispenser san	itizing at	t 200ppm	quats				
	Test strips on wall							
	All meat comes pre	-wrappe	d/no wra	pping or pr	epping on s	site		
37	Condensation in W	IF/to pro	tect food	s under				
W	Need current health	n permit	to post					
42	To clean under graf	tes in bu	inkers/wa	III cooler				
45	To clean floors in W				lean walls b	ehind 3	comp sink	
Received (signature)	•		Print:		Carrad	- M	Title: Person In Charge/	Owner
	Steven Saunders	2			Saund	ers	Manager	
Inspected (signature)	Steven Saunders Oby: Chvisty Cov	tez, 1	RS Print:		Cortez,	RS	Samples: Y N #	collected