Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: License/Pe 10/31/2024 2:30 5:30 need				urrent/to post						Type	Risk Category	Page 1	of 2						
					tion: 1-Routine	2-Follow U		Complai			-Inve			•	5-CO/Construct	tion	6-Other	TOTAL/	SCORE
Es	tabli	ishm	ent	Nan		li & Bakery	Contact/0	Owner N	lame:						* Number of Rep ✓ Number of Vio			9/9	1 / Λ
Pł 85	ysic 0 W	al A / R	ddre usk	ess: Ro	ockwall, TX		est control : e Grocery	У		Ho Dr Pow	od er Wash	er/ 10-20			e trap : Brocery		Follow-up: Yes 🗸 No 🔲	9/9	1/A
M					Status: Out = not in co points in the OUT box for	impirance	compliance) = not √' a ch						plicable COS = corr ox for IN, NO, NA, COS	rected on si	ite \mathbf{R} = repeat vio	lation W-	Watch
Co	mnli	iance	Sta	tus	Prio	ority Items (3	Points) via	olations	Requ		nmed Compl				ive Action not to exc				
O U T	I N	N O	N A	C O S		nperature for Fo			R	O U T	I	N O	N	C O S		Emplo	yee Health		R
1	~			· o	1. Proper cooling time a		*			1	_				12. Management, foo knowledge, responsib			employees;	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)			-	Ť				13. Proper use of rest			charge from	
3					2 D II., II.11'	(125)	(OE)				_				eyes, nose, and mou	th			
	/				Proper Hot Holding to Proper cooking time										Preven		v washed/ Gloves u		V
	~				Proper reheating proc			F in 2			~				gloves used	_ ^ _ c	•		,
	~				Hours)						_				alternate method proj	perly follo	wed (APPROVED	YN.)
	•				6. Time as a Public Hea	alth Control; pro	cedures & re	ecords									ptible Populations	· 1	
					Ap	proved Source					~				16. Pasteurized foods Pasteurized eggs used NO EGGS			ered	
3					7. Food and ice obtaine good condition, safe, ar			od in								Ch	emicals		
					8. Food Received at pro	oner temperature	3								17. Food additives; a	nnroved a	nd properly stored:	Washing Fr	nits
	~				o. I dod Received at pro	sper temperature					~				& Vegetables water only	pproved u	na property storea,	washing 11	uits
						n from Contami					~				18. Toxic substances	properly i	dentified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis		_	od								Water	/ Plumbing		
	/				10. Food contact surfact Sanitized at 200	es and Returnab ppm/temperatur	oles ; Cleaned re	l and			~				19. Water from approbackflow device	oved source	e; Plumbing installe	ed; proper	
	✓				11. Proper disposition or reconditioned	of returned, previ	iously served	l or			7				20. Approved Sewag disposal	e/Wastew	ater Disposal Syster	n, proper	
	_				Pri	ority Founds	ation Item	s (2 Poi	ints)	viola	tions	Rea	mire	Cor	rective Action within	10 days			
O U T	I N	N O	N A	C O S		n of Knowledge/		_ (R	O U T	I	N O	_	C O S		•	Control/ Identific	ation	R
•	~				21. Person in charge pr and perform duties/ Cer						~				27. Proper cooling m Maintain Product Ter			quate to	
	/				22. Food Handler/ no u	nauthorized pers	sons/ personr	nel			~				28. Proper Date Mark	king and d	isposition		
					Safe Water, Reco	rdkeeping and l	Food Packa	ge			~				29. Thermometers pr Thermal test strips digital	ovided, ac	curate, and calibrate	ed; Chemica	al/
	~				23. Hot and Cold Water	r available; adeq	quate pressure	e, safe								irement,	Prerequisite for O	peration	
	>				24. Required records av destruction); Packaged		ock tags; para	site		V	J				30. Food Establishn need currer			port sign po	osted)
					Conformance v 25. Compliance with V	with Approved lariance. Speciali		and								ils, Equip	ment, and Vendin		
	~				HACCP plan; Variance processing methods; ma	obtained for spe	ecialized	, und			~				supplied, used	asimig rac	mires. 7 iccessione di	id property	
					Cons	sumer Advisory	y				~				32. Food and Non-fo designed, constructed			, properly	
	~				26. Posting of Consume foods (Disclosure/Rem						~				33. Warewashing Fac Service sink or curb of			used/	
-	I	N	N	С	Core Items (1 Poir	nt) Violations	Require Co.	rrective	Action	n Not		xce		Da C	ys or Next Inspection	n , Which	ever Comes First		R
U T	N	O	A	o s		of Food Contan			K	U	N	0	A	o s			lentification		K
1					34. No Evidence of Instantinals		•				~				41.Original container	r labeling ((Bulk Food)		
	/				35. Personal Cleanlines36. Wiping Cloths; pro			use							42. Non-Food Contac		al Facilities		
-	/				37. Environmental cont		.5104			1					43. Adequate ventilat			reas used	
	<u>ر</u>				38. Approved thawing					-	v v				44. Garbage and Refu				ed
					Prone	er Use of Utensi	ils			1	+				45. Physical facilities	s installed,	maintained, and cle	ean	
	/				39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly used, sto	ored,			~				46. Toilet Facilities;	properly c	onstructed, supplied	l, and clean	
	'				40. Single-service & sin and used	ngle-use articles;	; properly sto	ored			~				47. Other Violations				
1											1	i i							1

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: leighborhood Market 3530 Deli & Bakery	Physical A		City/State:	ıll TX	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>					
Trai mart r	longrissiniona mainet esses per a paren,	000 1	TEMPERATURE OBSERVAT		III, 17	nood canonique poot						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
	nus wall	36	chicken/chicken									
	pizza wall	38	deli case/ham	41								
	ed cut deli meat open cooler	37	cheese	40								
(deli island	33-37	turkey	40								
	cake case	36	chicken	41								
read	dy meals wall	39	WIC/ambient	36								
rotis	sserie chicken	44-50	WIF ambient	-2								
hot ho	olding case/chicken	156	rotisserie rolling cart/chicken 147									
T.	T		SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Internal spent grease container/picked up by Dar Pro											
7	•		n in party pack on wall/re									
			on site is bread/baked									
W	W Removed several salads from island with bulging packaging/due to expire tonight All breads and donuts are packaged/no loose items All Baked items properly labeled for individual sale/date marked											
2	•	<u> </u>			arkea							
	Rotisserie chicken pulled from shelves as it was over 41F Normal process is to chill rotisserie chicken in blast chiller to 41F before placing in open case											
	•					<u> </u>						
	Thought to be an open case cooler issue instead of a cooling down issue Sani spray bottles at 200 ppm quats											
	· · ·		or all hot food items/TPI	HC								
	Chicken fry prep ha	nd sink	100+F equipped									
	3 comp sink 120+F	equippe	ed									
	Sani sink dispense		•									
45	To clean wall behin	d 3 com	p sink									
34	Couple of flies	1/10										
30 42	Need current permi			nont on	d gooles	ate of doli acco						
42	Some minor cleaning of shelves and around equipment and gaskets of deli case											
Received (signature)			Print:	المصادر	oro	Title: Person In Charge/	Owner					
Inspected	Steven Saunders	,	Steven Sa	aunu	2 18	Manager						
(signature)		tez, 1	RS Christy Co	rtez,	RS	Samples: Y N #	collected					
Form EH-06	6 (Revised 09-2015)		•			-						