Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

D:		7/2	202	23	12:25	Time out: 1:55		sense/Perr S-93)					Est. Type Risk Category Page 1 of 2	<u> </u>
		se o f ishm			tion: 1-Routine	2-Follow U	Up 3-Co	omplaint Owner Na		4-1	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RЕ
Cl	nar	¹lie'	's E	3ur	gers & Street T					**					✓ Number of Violations COS:	Α
21	3 E	al A Ru	ısk	Ro	ckwall, TX	PS:	est control : SSI/8-15-202	24/Month		Hoc Global	oa 1/7-28-	2024	LE	S/2	e trap : Follow-up: Yes 250gal/8-23-2024 Follow-up: Yes 7	
M					tatus: Out = not in corpoints in the OUT box for Prior	each numbered it		Mark '√'		ckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watcl ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	n
O U	mpli I N	iance N O	Sta N A	tus C O	Time and Tem	perature for F	ood Safety	1	₹	O U	ompli I N	ance N O	Stat N A	C O	Employee Health	R
T	17	U	A	s	(F = de 1. Proper cooling time a	egrees Fahrenhe and temperature	-			T	14		A	s	12. Management, food employees and conditional employees;	
	~					•					~				knowledge, responsibilities, and reporting	
	>				2. Proper Cold Holding						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		~			3. Proper Hot Holding t										Preventing Contamination by Hands	
		~			4. Proper cooking time						~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating proc Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures & rec	cords			1				Highly Susceptible Populations	
						proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs for immediate service	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith										Chemicals	
	<				8. Food Received at pro		е				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	<u> </u>				check at rece	IPI from Contami	ination				~				Water only 18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pre preparation, storage, dis	otected, prevente	ted during food	d							Water/ Plumbing	
3					10. Food contact surface Sanitized at 200	es and Returnab	oles ; Cleaned a	and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	,				11. Proper disposition o		viously served	or			_				20. Approved Sewage/Wastewater Disposal System, proper	
	_				reconditioned disca						•				disposai	l
								(A.D. :				_		~		
O U T	I N	N O	N A	C O S	Prio Demonstration				ts) vi	O U		Req	n N A	C O	rrective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O			Demonstration 21. Person in charge propand perform duties/ Cer	of Knowledge/	e/ Personnel	rledge,	_	0	I	N	N	С	·	R
	N	N O		О	Demonstration 21. Person in charge pro	esent, demonstra rtified Food Mar	ration of know mager/ Posted	rledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Wayne Frank	Print: Wayne Frank	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

		1										
	ment Name: 's Burgers & Street Tacos	Physical Address: 213 E Rusk		City/State: Rockwa	all. TX	FS-9330	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA	ΓIONS	,							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
grill co	old top/cheese	42	large cold top/corn relish	40								
CO	oked onions	42	shredded cheese	40								
CU	ıt tomatoes	41	under/fries	34								
un	der/chicken	42	back reach in freezer ambient	20								
	pork	42	WIC/cooked chicket									
	brisket	42	queso	36								
grill d	rawers/hamburgers	40	butter	39								
	uail/shrimp	41/41	brisket	35								
<u> </u>			SERVATIONS AND CORRECTI		JS							
Item						HE CONDITIONS OBSE	RVED AND					
Number	NOTED BLEON.											
	Prep hand sink 100	-	pped									
	bar 3 comp sink 11		l mamantaviale									
4.5	front hand sink 100		•									
45	Maintenance to floors throughout/broken tile, mising grout											
34	Flies/to address inside and outside back door Line cold top/lots of condensation/ temps very borderline/should be below 41F as not open yet											
45	•			e/should I	be below	41F as not ope	n yet					
45	To clean floor drain											
	To clean food debris under flat top/could attract pests											
45	To clean back wall behind cookline/some grease											
0.4	Ice bin drained nightly											
34	Fruit flies near soda gun											
	3 comp sink 122F											
- 00	Sani sink setup to 200ppm quats											
32	To replace broken/cracked lid over flour bin											
42	To clean back stora											
32	To seal exposed wood in back shelving											
10	To clean ice deflector panel/some slime buildup											
24	Date log kept for day of cooking, freezing, pull date and discard date/7 days to discard day 1 being cook date											
34	Need to fill large gap at back door											
07	outside WIC/only buns and pickles as not working properly											
37	Need to clean outside back door/old equipment and stuff to be removed											
47	Need to weed eat to prevent pests											
	Metro picks up and disposes of spent grease											
Received	by:		Print:		I	Title: Person In Charg	e/ Owner					
				Frar	nk	Manage						
Inspected (signature)	Wayne Frank 11by: Christy Cov	ton, 1	RS Christy Co	ortez	RS	<u>-</u>						
	5 (Revised 09-2015)	<i>104, 1</i>	Commisty Of	JI (UZ,	1,0	Samples: Y N	# collected					