Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	/19				Time in: 12:44	Time out: 1:40		OOl)7				Est. Type Risk Category Page 1 of 2	<u>.</u>
E	stabl	ishm	ent	Nan		2-Follow	Contact/C	C omplai Owner N		4-	-Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E
		al A			6559A (KAUFM		Mehab Pest control :		alle	W Ho	od		G	reaci	Number of Violations COS: e trap: Follow-up: Yes 🗸	Α
10)Ž V	۷Ka	aufı	maı	n Rockwall, TX	R	Rentokil/8-2	28-202					LE	S/5	500gal/5-6-2024 N₀ □	
М					Status: Out = not in corpoints in the OUT box for Prior	each numbered	d item	Mark 'v		eckm	ark in	appı	opria	ite bo	plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	1
O U	I	iance N O	Sta N A	tus C O	Time and Tem	perature for	Food Safety		R	O U		iance N O		tus C O	Employee Heelth	R
T	14	U	A	S	(F = de 1. Proper cooling time a	egrees Fahrenl and temperatur	-			T		0	A	s	Employee Health 12. Management, food employees and conditional employees;	
	~										~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(4	41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding to										Preventing Contamination by Hands	
	~				4. Proper cooking time a						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used	
	~				5. Proper reheating proc Hours)	cedure for hot	holding (165°I	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 Hea	lth Control; pi	rocedures & re	ecords							Highly Susceptible Populations	
				Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO eggs		
	~				7. Food and ice obtained good condition, safe, an destruction	d unadulterate		od in							Chemicals	
					8. Food Received at pro		ıre								17. Food additives; approved and properly stored; Washing Fruits	
	•				check at rece						-				& Vegetables 18. Toxic substances properly identified, stored and used	
	Ι				Protection 9. Food Separated & pro	otected, preven		od			~				10. Toxic substances properly identified, stored and used	
	~				preparation, storage, dis										Water/ Plumbing	
3					10. Food contact surface Sanitized at			d and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned disca		eviously served	d or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				ш												
0					Pric	ority Found	dation Items	s (2 Poi		_	_	_		_	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledg	ge/ Personnel		nts) 1	o O U T	I	Req N O	n N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
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Received by: (signature) Mehabaw Yallew	Print: Mehabaw Yallew	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A		City/State:	ıll TX	License/Permit # FOOD5007	Page <u>2</u> of <u>2</u>			
7 LIC	7 () ()	102 1	TEMPERATURE OBSERVAT		, 17	1 000001				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp F			
hot holding rollers/cheeseburger bites		171			reach in freezer					
	hot dog	148	wings	138	rea					
	lian sausage	149	nuggets	150	open					
Bu	ffalo chicken	141	pizza	135	chees					
jala	peño taquito	144	sandwich	136	ice cre					
steak	c & cheese taquito	147	Pizza freezer	-11	WI	36				
chi	icken taquito	142	under counter cooler ambient	38	ice cr	ıll 9				
T	aco taquito	139	under counter cooler ambient	34	mini	melts freeze	-4			
Item	AN DIODEOTRON OF THE		SERVATIONS AND CORRECTIV			III COMPINIONS OF SEC.	DANE			
Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	i ABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CIED TO TE	1E CONDITIONS OBSERVE	D AND			
	Reddy ice sold/labe	led								
	Hand sink 102 F eq									
37	<u> </u>		store 6 inches off of flo	or to cle	ean					
35	<u> </u>					restaurant food				
	Need to store employee food and drinks low and separate/not on restaurant food Gloves used									
	Digital themo									
42	Need to clean arou	nd hand	sink							
45	Need to clean unde									
45	To replace ceiling ti									
45	Cracked floor tiles u									
45	alls									
	To seal all holes in walls and around any pipe penetrations into walls 3 comp sink 110F									
	Dispenser with sani at 200ppm quats									
	Sani spray bottle at 0ppm/COS to 200ppm									
	Ingredients and allergens listed on donut case									
	Individual creamers and sugars for coffee									
29	Need hanging thermo near dairy in WIC									
10	,									
45										
34										
42	0 0 1									
<u> </u>	10 oloan invaroanazon oquipmont									
Received			Print:	_	_	Title: Person In Charge/ Ov	vner			
(signature)	Mehabaw Yalleu	/	Mehabav	v Yal	lew	Owner				
Inspected (signature)		tez 1	RS Christy Co	ortez	RS					
Farry FILL Of	6 (Revised 09-2015)	7, 1	27.1134, 36			Samples: Y N # co	llected			