## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 11		4/2	202	24	Time in: 9:45	Time out: 11:00	License/P			OS.	t c	ur	r <i>e</i>	ent   Est. Type   Risk Category   Page 1 of 2	<u>)</u>
Purpose of Inspection: 1			ine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Cons					5-CO/Construction 6-Other TOTAL/SCOR	E						
Establishment Name: Contact Matt I					ontact/Owner I att Nuger		✓ Number of Violations COS:						_		
Physical Address: 105 Olive Rockwall, TX  Pest control: EnviroTech/10-28-2024/2							month	Hood					sc trap.	`	
Ma					Status: Out = not in cor points in the OUT box for Prior	each numbered item	Mark '		eckm	ark in	appr	opriat	e bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1
Co	mpli	iance N	e Sta	tus C			,	R	_	ompl		Stati			R
U T	N	0	A	o s	$(F = d\epsilon)$	nperature for Food egrees Fahrenheit)	Safety		U T	N	0		o S	Employee Health	
	~				Proper cooling time a	and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41°F/4	5°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding to	emperature(135°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating proc Hours)	cedure for hot holdin	g (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)  Gloves used	
	~				6. Time as a Public Hea	lth Control; procedu	res & records							Highly Susceptible Populations	
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
					7. Food and ice obtained good condition, safe, an										
	<b>'</b>				destruction BeneK	(eith/Chef's	Produce							Chemicals	
	~				8. Food Received at pro	-				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	IPI from Contaminati	on			~				Water only 18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis	otected, prevented de				<u> </u>				Water/ Plumbing	
	~				10. Food contact surface Sanitized at 100		Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition o reconditioned disca		y served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
						araoa									
	=				Pric	ority Foundation	n Items (2 Po	ints) 1	violat	tions	Req	uire (	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	COS		ority Foundation of Knowledge/Per		ints) 1	O U	I N	Requ N O	N A	C O	·	R
O U T		N O			Demonstration  21. Person in charge pre and perform duties/ Cer	of Knowledge/ Per esent, demonstration	rsonnel of knowledge,		0	I N	N	N A	C	·	R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Matt Nagent	Print: Matt Nugent	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishi Bin 3	ment Name: 803	Physical A		City/State: Rockwa	all, TX	License/Permit # Pa	age <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT	TIONS		· .					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp				
WIC/hamburgers		40	corn			ch in freezer	2				
	rice	41	under /shrimp	40	outside/potatoe		37				
bak	ked potatoes	40	right cold top/corn	40		quinoa	38				
	pork belly	40	pico/cut tomatoes	40	shrimp pork belly		37				
	brisket	40	under/beef	41			38				
С	heesecake	40	hamburgers	41							
left	left cold top/pico		small cold top/crab dip	41							
	ut tomatoes	41	drawers/shredded chicker	41							
		OI	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	ECTED TO T	HE CONDITIONS OBSERVED	AND				
31	Warewash hand sink 100+F/need paper towels and hand soap/COS										
	3 comp sink 110+F										
	Dishwasher sanitizi	ng at 10	00ppm chlorine								
	Sani buckets at 100ppm chlorine										
	Line hand sink 100F equipped										
45			s, ceilings/to clean, deg	ease							
47	Need mop rack ove	r mop s	sink								
34	Some flies										
0.4	Soda and tea nozzles WRS daily										
31	RR sinks 95F equipped/needs to be 100F										
32	Beer taps cleaned by supplier  Need to clean cutting boards/replace where badly scored and/or discolored										
32 W	To label all spray bo		as/replace where badly s	scored a	aria/or o	liscolorea					
42			wer arill								
45	To clean hood vent filters over grill  To clean walls, hobing 3 comp and throughout kitchen, coilings										
10	To clean walls, behind 3 comp and throughout kitchen, ceilings  Bar hand sink 100+F equipped										
	bar 3 comp sink 120F										
Received (signature)	•		Matt Nu	ıgen	t	Title: Person In Charge/ Own	ner				
Inspected (signature)		et c = '	Print: Christy Co								
	6 (Revised 09-2015)	vez,	RS Christy Co	JI LUZ,	1/0	Samples: Y N # coll-	ected				