## **Retail Food Establishment Inspection Report**

V	First aid kit
V	Allergy policy
V	Vomit clean up
V	Employee health

12		1/2	202	24	Time in: 12:30	Time out: <b>1:20</b>		S-87							Est. Type Risk Category Page 1 of 2	2_				
		se of			tion: 1-Routine e:	2-Follow U	Contact/C	C <b>omplair</b> Owner Na		4-]	Inve	stiga	tion		5-CO/Construction   6-Other   TOTAL/SCOR   * Number of Repeat Violations:	ŁΕ				
Pi	ZZ	a H	lut	#2	7450 (Ridge/H				1	**					✓ Number of Violations COS:	1				
		al A Rid			ckwall, TX	to e	est control : email			Hoo All Cle	oa ean/7-	2024	to		tonow up. Test-	_				
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered it		Mark '✓		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch oox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	h —				
						R	Compliance Status O I N N C				С									
T	N	0	A	O S		egrees Fahrenhei	eit)			U T		0	A	o s	Employee Health  12. Management, food employees and conditional employees;					
	~				1. Froper cooling time a	ina temperature					~				12. Management, rood 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 eyes, nose, and mouth					
	~				3. Proper Hot Holding to	emperature(135°	5°F)							Preventing Contamination by Hands						
	<b>'</b>				4. Proper cooking time	and temperature	e							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 Y N.)					
		~			6. Time as a Public Hea	alth Control; prod	ocedures & re	records							Highly Susceptible Populations					
					•	proved Source					~				16. Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required <b>no eggs</b>					
	_				7. Food and ice obtained good condition, safe, an	* *		od in							Chemicals					
					destruction corpor										17 Food additions around and around to the Working Foots					
	8. Food Received at pr				check at rece		e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	<u> </u>	Protection from Contamination							~				18. Toxic substances properly identified, stored and used							
	~				9. Food Separated & propreparation, storage, dis	od							Water/ Plumbing							
	~			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature							~			+	19. Water from approved source; Plumbing installed; proper backflow device					
	~		11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>								~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
				$\Box$																
					Pri	ority Founda	ation Items	s (2 Poi		_	_	_		_	rrective Action within 10 days					
O U T	I N	N O	N A	C O S	Prio Demonstration	•		s (2 Poi	nts) v	iolat O U T	I N	Requ N O	uire N A	Cor C O S	·	R				
		N O		О		of Knowledge/	/ Personnel	wledge,		O U	I N	N	N	C O		R				
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Lasalle Mayberry	Print: Lasalle Mayberry	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: lut #27450 (Ridge/Horizon)	Physical A	ddress: Ridge		City/State: Rockwa	all TX	License/Permit # FS-8728	Page <u>2</u> of _			
i izza i i	14t 1/27 100 (14tago/110112011)	2321		URE OBSERVA		III, 17X	100120				
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	tion	Tem			
WIC/s	ausage	38									
	beef	39									
	wings	37									
		38									
	wings										
rea	ch in freezer	3									
		OI	SERVATIONS AN	ND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:						HE CONDITIONS OBSE	RVED AND			
	Prep hand sink 107	F equip	ned								
	3 comp sink 123+F	т счигр	pou								
	Warewash hand sink 113F equipped										
45	To clean walls/mold behind 3 comp sink/need to re-caulk behind 3 comp as well										
42	Need to clean hood		•				•				
42	To clean outside of	pizza d	old table and	d on top/so	me debr	is					
45	To clean outside of pizza cold table and on top/some debris  To clean floors, some food debris										
45											
	Dishwasher sanitizing at 100ppm chlorine										
42	To clean shelves in WIC/grease accumulation										
32	To work on making pans cleanable/lots of buildup										
	Sani buckets setup	to 200p	pm quats								
29	Need quats test stri	ps/only	have chlorin	e for dishw	asher						
45	To clean grease on	floor ar	nd under equ	ipment nea	ar fryer						
45	To repair broken tile	es at ba	ck door								
44	To keep lid on spen	t greas	e container o	utside/in b	ack						
37/45	To clean air return	vents/m	old								
Received	by:		Print:			1	Title: Person In Charg	ve/ Owner			
(signature)	•	uy		asalle N	<b>Mayb</b>	erry	Manage				
Inspected		1	Print:				<u>_</u>				
signature)	$c_1 \leftarrow c_1$		$\sim$ $\sim$ $\sim$ $\sim$ $\sim$	nristy C							