Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

		0/2			10:30	Time out: 11:50	F	EOO	<u>D5</u>	02					Est. Type Risk Category Page 1 o	
		se of			tion: 1-Routine	2-Follow U		3-Compla ct/Owner N		4-	Inve	stiga	atior	ı	5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE
Cł	illi'	s C	3ril	l &	Bar #418				vario.						✓ Number of Violations COS:	/Δ
Ph 68	ysic 5 E	al A	ddre 0 F	ss: locl	kwall, TX	Eco	st control olab/12	-18-202	24	Ho Cinta	od is/10-:	2024	LE	rease S/1	e trap : Follow-up: Yes	<i>,,</i> ,
Ma	rk tl	Com	pliar	ice S	Status: Out = not in compoints in the OUT box for e	npliance IN = in	complianc tem	e No Mark '	O = not ✓' a ch						pplicable $COS = corrected on site R = repeat violation W-W ox for IN, NO, NA, COS Mark an in appropriate box for R$	atch
										re In	nmed	liate	Cor	recti	tive Action not to exceed 3 days	
O U	mpli I N	iance N O	Stat N A	C O	Time and Temp			y	R	O		iance N O	N A	C O	Employee Health	R
Т				S	(F = deg	grees Fahrenhei nd temperature	it)			T				S	12. Management, food employees and conditional employees;	
	~										~				knowledge, responsibilities, and reporting	
W					2. Proper Cold Holding t	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding te	emperature(135°	°F)								Preventing Contamination by Hands	
	v				4. Proper cooking time a	and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proce	edure for hot ho	olding (16	5°F in 2			,				15. No bare hand contact with ready to eat foods or approved	+
	~				Hours)						•				alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Heal	th Control; proc	cedures &	z records							Highly Susceptible Populations	
					App	oroved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained			Food in							no eggs	
3				~	good condition, safe, and destruction Corpora		; parasite								Chemicals	
	_				8. Food Received at prop										17. Food additives; approved and properly stored; Washing Fruits & Vegetables	S
					check at recei						~				18. Toxic substances properly identified, stored and used	_
					9. Food Separated & pro-	from Contamin		food			~				10. Toxic substances properly identified, stored and used	
	~				preparation, storage, disp			1000							Water/ Plumbing	
	~				10. Food contact surface: Sanitized at <u>200</u> p	s and Returnabl	les ; Clear e	ned and			~			1	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of	returned, previ	iously serv	ved or						Ī	20. Approved Sewage/Wastewater Disposal System, proper	+
L	•				reconditioned disca				Ш		•				disposal	丄
					Prio	rity Founds				1 - 4	ions	Rea	******		magting Agtion within 10 days	
0	I	N	N	С					Ints) i	О	I	N	N	C	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personn	el			I N				Food Temperature Control/ Identification	R
				О	Demonstration of 21. Person in charge presand perform duties/ Cert	of Knowledge/	Personne	el nowledge,		O U	I N	N	N	C 0		R
	N			О	Demonstration 21. Person in charge pres	of Knowledge/ sent, demonstra tified Food Man	Personne ation of kr nager/ Pos	nowledge,		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Chris Smith	Print: Chris Smith	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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Establishm	nent Name: s Grill & Bar #418	Physical A	ddress:	City/State: Rockwa	all TX	License/Permit # Page FOOD5022	e <u>2</u> of <u>2</u>				
O TILL	o om a bar // 110	000 L	TEMPERATURE OBSERVA		iii, 17X	. 0000022					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
fry sta	tion/chicken	39/40	grill cold top/cheese		small	cold top/shrimp	41				
un	der/chicken	38	brisket	41	cooke	41/41					
fry sta	ation/cheese/wings	39/40	drawers/burgers	41/41			41/41				
un	der/eggrolls	34	steam well/corr	1 168	chicken		41				
right	cold top/cheese	41	middle cold top/cut tomatoe	41	under counter cooler/rice		41				
	ranch	41	pasta	41	slider drawers/chicker		187/182				
u	nder/ranch	41	drawers/pasta/pasta	a 41/41	steam wells/rice/beans		156/162				
grill dı	rawers/burgers/steak	41/41/41	pizza		steam well/corn/soup		156/161				
Τ.			===:::=================================	VE ACTION							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Line hand sink 116	equipp	ed								
W	Sauce cold top/condense	er totally fro	ozen over/will need to address	as this ind	licates co	oler isn't working efficient	ly				
	Temps on above cooler within range/just loaded however/will need to monitor										
32	Cutting boards to be	e addre	ssed/ discolored, score	ed							
45	To clean walls and behind prep areas										
	Gloves used for all prep and RTE										
	Sani buckets at 200) ppm qı	uats								
45/42	To clean floors, under equipment, some cleaning needed inside coolers, gaskets										
	Noted at inspection equipment is cleaner/good										
	Prep hand sink 100+F equipped										
	3 comp sink 130F										
			raw meat and seafood/over	prep glove	s, then di	scarded immediately af	ter				
7	One dented can/be										
45	To repair missing/broken tile baseboards										
	Warewash hand sink 100+F equipped										
	Dishwasher sanitizing at 100ppm chlorine										
4-	Soda/tea nozzles WRS daily										
45	Maintenance to walls, floors, some missing grout										
	Bar 3 comp sink 116F, bar hand sink 113F, sani sink setup to 200ppm quats										
	Margarita machine clean, counters clean										
	expo cold top/cheese 41, steam well expo soup 156F										
	Steam well/queso, left side cold top cheese 41, drawers lettuce 41, corn 41										
	Cold top Pico 41F, sour cream 41F, under cheese 41F										
	Under counter dessert cooler ambient 34F										
	WIC rice 40F, wings 38, 39F, cooled onions 41, corn cooked 41, raw chicken 41, raw beef 41F										
	Reach in freezer ammo -6F										
	Under counter cooler Milk 41F, under counter cooler salsa 41F,										
Received (signature)			Print: Chris S	mith		Title: Person In Charge/ Owner Manager	r				
Inspected (signature)		ten 1	Print:			<u> </u>					
Farra Ell 00	6 (Revised 09-2015)	ر کری				Samples: Y N # collec	ted				