					Retail Food Esta			me	ent	In	spe	ecti	Allergy policy     Vomit clean up     Employee health	
Da 1/		/2	202	25	Time in:Time out:License/F3:003:40FS-9			)					Est. Type Risk Category Page <u>1</u> of <u>2</u>	
Pu	rpo	se of	f Ins	spec	tion: 🗸 1-Routine 🗌 2-Follow Up 📃 3-Comple	aint		-	Inve	stiga	ntior	1	5-CO/Construction 6-Other TOTAL/SCOR	E
		<sup>shm</sup>			nal Community Center	Name	e:						* Number of Repeat Violations: Vumber of Violations COS: a trap : Follow-up: Ves 3/97/A	
		al Ao Airp			Rockwall, TX Pest control : Versacor/monthly	,		Hoo mei	od ircan	Fire	G Fa	reas tbo	ronow-up. res	L
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NG							not observed $NA = not applicable$ COS = corrected on site $R = rot$							1
Priority Items (3 Points) violations Require Immediate Corrective Action in Compliance Status Compliance Status														
O U	mpi I N	N O	N A	C C O	Time and Temperature for Food Safety	R		0 U	-	N O	N A	C O	Employee Health	R
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature	t		Т				S	12. Management, food employees and conditional employees;	_
	~	_			2. Proper Cold Holding temperature(41°F/45°F)	+			~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
	~								~				eyes, nose, and mouth	
			~		3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands	
			~		4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly	
			~		5. Proper reheating procedure for hot holding (165°F in 2 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 Health Control; procedures & records						Highly Susceptible Populations			
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
~					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction WalMart						Chemicals			
		_			8. Food Received at proper temperature	+							17. Food additives; approved and properly stored; Washing Fruits	
	~				check at receipt				~				& Vegetables	
					Protection from Contamination 9. Food Separated & protected, prevented during food				~				18. Toxic substances properly identified, stored and used	
	~				preparation, storage, display, and tasting								Water/ Plumbing	
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> 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	
0	Ι	N	N	С	Priority Foundation Items (2 Po	oints) R	) vie	olat 0	_	Req N	uire N	Cor C	rective Action within 10 days	R
U T	Ν							U T	N	0	А	O S	Food Temperature Control/ Identification	
1		0	A	0 S	Demonstration of Knowledge/ Personnel	_		T						
1	~	0			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1			1	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	ע ג	0			21. Person in charge present, demonstration of knowledge,				ז ג				Maintain Product Temperature         28. Proper Date Marking and disposition	_
	-	0			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1		-	2					Maintain Product Temperature	
	-	0			<ul> <li>21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted         <ol> <li>22. Food Handler/ no unauthorized persons/ personnel</li> <li>23. Food Water, Recordkeeping and Food Package Labeling</li> <li>23. Hot and Cold Water available; adequate pressure, safe</li> </ol> </li> </ul>		-						Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         Permit Requirement, Prerequisite for Operation	
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Received by: (signature) Balvinder Cantu	Print: Balvinder Cantu	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Lakes Regional Community Center		Physical A 1525	Address: Airport Rd	City/State: Rockwall, TX			License/Permit # FS-9342	Page <u>2</u>	Page <u>2</u> of <u>2</u>		
		- 	TEMPERATURE C	BSERVAT		1 -					
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Loca	tion	1	Temp F		
2 door i	reach in cooler ambient	34									
2 do	or reach in freezer	-10									
2 000		-10									
Item	AN INSPECTION OF YOUR ES		<b>BSERVATIONS AND CO</b>				IE CONDITIONS OBSE	RVEDAND	)		
Number	NOTED BELOW:								,		
	Hand sink 100F equ	uipped							-		
	3 comp sink 114F	• •									
	Dishwasher high te	mp/san	tizing per temp s	trips							
	Using Steramine tabs for sanitizer										
	Sani spray bottles at 200ppm quats										
	Clients bring their own meals, warm in microwave and sent home daily Only cooking baked items such as cake balls, cookies/no meat, eggs, etc										
20						neat, eg	Jys, elc				
29											
42											
	Cooking done in site under supervision of staff only										
	Eggs used for baking only (if needed)										
	American Fire chec			_							
	Quat test strips and	temp s	trips for dishwas	her on s	ite						
Received	bv:		Print:				Title: Person In Charg	ge/ Owner			
(signature)				vinde	r Ca	ntu	in Charly	,			
<b>y</b> .	Balvinder Cantu <sup>1 by:</sup> Chrísty Cov			indu		inu					
Inspected (signature)	i by:	ton			rtoz	PC					
		iez,		sty Co	$n \cup Z,$	170	Samples: Y N	# collected			
orm EH-0	6 (Revised 09-2015)										