Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/23/2024		24	Time in: 1:55	Time out: 2:35		License/Pe		rrent/to po					ost	Est. Type	Risk Category	Page 1	$of \underline{2}$			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								Inve			<u> </u>	5-CO/Const		6-Other	TOTAL/	SCORE				
Establishment Name: Contact/Owner N AmeriSports							Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:		15/8	5/R				
Physical Address: 3101 Fit Sport Life Blvd Rockwall, TX Pest control: owner to email									Ho	Hood Grease trap : owner to email						Follow-up: Yes V	15/85/E			
Ma					points in the OUT box for		item	Mark '		eckma	ark in	appr	opria	te bo			site \mathbf{R} = repeat vio	lation W- e box for R	Watch	
Priority Items (3 Points) violations Require Im Compliance Status										Compliance Status										
O U T	O I N N C Time and Temperature for Food Safety (F = degrees Februsheit)						R	U T	N			0	Employee Health				R			
	~			· ·	Proper cooling time and temperature					_	~			5	12. Management knowledge, resp		yees and conditional nd reporting	nal employees;		
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of eyes, nose, and	charge from				
	3. Proper Hot Holding temperature(135°F)											D.,	······································	tominotion by Hon	.a.					
	3. Proper Hot Holding temperature(133°F) 4. Proper cooking time and temperature						3							ntamination by Han rly washed/ Gloves u		y				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or appalternate method properly followed (APPROVED Y)							
	6. Time as a Public Health Control; procedures			ocedures &	records									eptible Populations		-/				
													T				cohibited food not off	fered		
					•	proved Source					'				Pasteurized eggs no eggs	s used when re	equired			
	~				7. Food and ice obtained good condition, safe, and destruction			ood in			Chemicals						hemicals			
				8. Food Received at proper temperature											es; approved	and properly stored;	Washing Fr	uits		
				check at receipt						~				& Vegetables		. 1	1 1			
					Protection from Contamination					3					18. Toxic substances properly identified, stored and used					
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				ood							Water/ Plumbing							
	<				10. Food contact surfact Sanitized at		ed and			~			1	19. Water from a backflow device		rce; Plumbing install	ed; proper			
	~				11. Proper disposition of returned, previously served or reconditioned						~			İ	20. Approved Se disposal	ewage/Wastev	water Disposal System	m, proper		
					Pri	iority Founds	-4: T4	(2 D.:	4>	i o I a t	tions	Pog	uina	Cor						
				_	•				ints) i	rouu		Neu	uue	Cor	rective Action w	ithin 10 davs	5			
O U T	I N	N O	N A	C O S	Demonstration				R R	O U	I N	N O	N A	C O	rective Action we Food		e Control/ Identific	ation	R	
O U T		N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge	e/ Personne	l owledge,	_	0	I N	N	N	С	Food	Temperatur	re Control/ Identific		R	
	N	N O		О	21. Person in charge pr	n of Knowledge resent, demonstr rtified Food Ma	e/ Personne ration of kn anager/ Post	owledge,	_	O U	I N	N	N	C O	Food 27. Proper coolii	Temperatur	re Control/ Identific ed; Equipment Adec e		R	
	N V	N O		О	21. Person in charge pr and perform duties/ Ce	resent, demonstr rtified Food Ma	ration of kn nanager/ Post	owledge, eed	_	U T	I N	N	N	C O	Food 27. Proper coolin Maintain Produc 28. Proper Date	Temperatureng method use to Temperatureng Marking and ers provided, a	re Control/ Identific ed; Equipment Adec e	quate to		
	N V	N O		О	21. Person in charge pr and perform duties/ Ce 22. Food Handler/ no u	resent, demonstr retified Food Ma mauthorized persordkeeping and Labeling	e/ Personne ration of kn anager/ Post rsons/ person Food Pack	owledge, ed	_	0 U T	I N	N	N	C O	27. Proper coolin Maintain Produc 28. Proper Date 29. Thermomete Thermal test stri	Temperaturing method used Temperature Marking and errs provided, a ips	eed; Equipment Adeced; Equipment Adeced disposition	quate to		
Т	N V	N O		О	21. Person in charge pi and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco	resent, demonstratified Food Ma unauthorized persordkeeping and Labeling r available; adecovailable (shellsto	ration of kn ration of kn anager/ Post rsons/ person I Food Pack quate pressu	owledge, red nnel sage ure, safe	_	0 U T	I N	N	N	C O	27. Proper coolin Maintain Produc 28. Proper Date 29. Thermomete Thermal test stri Permit F 30. Food Establ	Temperatur ing method use tet Temperature Marking and ers provided, a ips Requirement, lishment Peri	ee Control/ Identificed; Equipment Adece disposition accurate, and calibrate, Prerequisite for Omit (Current/insp re	quate to ed; Chemica	n1/	
Т	N V	N O		О	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged	resent, demonstratified Food Ma mauthorized persordkeeping and Labeling r available; adectivation and the control of the contr	e/ Personne ration of kn anager/ Post rsons/ person l Food Pack quate pressu ock tags; pa	l owledge, ed nnel range rasite	_	2	I N	N	N	C O	Food 27. Proper coolin Maintain Produc 28. Proper Date 29. Thermomete Thermal test stri Permit I 30. Food Estable need curre	Temperaturing method used Temperature Marking and ears provided, a tips Requirement, lishment Period puttersits, Equitation Temperature provided to the provi	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate, Prerequisite for Omit (Current/inspredoost	quate to ed; Chemica peration port sign po	n1/	
Т	N V	N O		О	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged	resent, demonstratified Food Ma mauthorized persordkeeping and Labeling r available; adectivation of the control of the contro	e/ Personne ration of kn anager/ Post rsons/ person l Food Pack quate pressu ock tags; pa l Procedure lized Proces pecialized	l owledge, ed nnel range rasite	_	2	I N	N	N	C O	Food 27. Proper coolin Maintain Produc 28. Proper Date 29. Thermomete Thermal test stri Permit I 30. Food Estable need curre	Temperaturing method used Temperature Marking and ears provided, a tips Requirement, lishment Period puttersits, Equitation Temperature provided to the provi	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate, Prerequisite for Omit (Current/inspredoost	quate to ed; Chemica peration port sign po	n1/	
Т	N V	NO		О	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods; methods and performance of the conformance of the c	resent, demonstratified Food Ma mauthorized persordkeeping and Labeling r available; adectivation of the control of the contro	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure lized Proces pecialized ructions	l owledge, ed nnel range rasite	_	2 2 W	I N	N	N	C O	Food 27. Proper coolin Maintain Product 28. Proper Date 29. Thermomete Thermal test stri Permit F 30. Food Estable need curr 31. Adequate has supplied, used	Temperatur ng method use et Temperatur Marking and et ers provided, a ips Requirement, lishment Per rent/to p Itensils, Equi ndwashing fac	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate present (Current/insp response) (Current/insp response) (Current, and Vendin cilities: Accessible accurate current curren	quate to ed; Chemica peration port sign po g nd properly	11/	
Т	N V	NOO		О	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods; methods and performance of the conformance of the c	resent, demonstratified Food Mainauthorized persond Labeling ravailable; adectivational and the control of the	ration of kn anager/ Post rsons/ person Food Pack quate pressu ock tags; pa Procedure lized Proces cecialized ructions y aw or under	owledge, ted annel stage are, safe rasite	_	2 2 W	I N	N	N	C O	Food 27. Proper coolin Maintain Product 28. Proper Date 29. Thermomete Thermal test str. Permit I 30. Food Establ need curl 31. Adequate has supplied, used 32. Food and Nodesigned, constructions 33. Warewashing	Temperature In method use It Temperature Marking and outer It provided, a gips Requirement, lishment Periorent/to putensils, Equirement, and the confood Contains and	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate present (Current/insp response) (Current/insp response) (Current, and Vendin cilities: Accessible accurate current curren	quate to ed; Chemica peration port sign po g nd properly c, properly	11/	
Т	N V V		A	OS	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum	resent, demonstratified Food Ma mauthorized persond Labeling ravailable; adectivational desired for spanufacturer instructurer instruct	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure lized Proces pecialized ructions	owledge, ted minel minel minel minel minel mines are safe mines as a cooked on Label	Action	2 2 2 W W 2 W	I N	xcee	N A	C O S	Food 27. Proper coolin Maintain Produc 28. Proper Date 29. Thermomete Thermal test stri Permit F 30. Food Estable need curi 31. Adequate has supplied, used 32. Food and No designed, constru 33. Warewashing Service sink or compared to the strict of the strict	Temperature on method uses at Temperature of Temper	ce Control/ Identifice ed; Equipment Adece edisposition accurate, and calibrat control/ Prerequisite for O mit (Current/insp re cost pment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	quate to ed; Chemica peration port sign po g nd properly c, properly	al/	
Т	N V	N O		О	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no use Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Point Cor	resent, demonstratified Food Ma mauthorized persond Labeling ravailable; adectivational desired for spanufacturer instructurer instruct	ration of kn anager/ Post rsons/ person Food Pack quate pressu ock tags; pa Procedure lized Proces occialized ructions y aw or under ate)/ Allerge	owledge, ted minel minel minel minel minel mines are safe mines as a cooked on Label	R	2 2 W W	t to E	NO	N A	COSS	Food 27. Proper coolin Maintain Produc 28. Proper Date 29. Thermomete Thermal test stri Permit F 30. Food Estable need curi 31. Adequate has supplied, used 32. Food and No designed, constru 33. Warewashing Service sink or compared to the strict of the strict	Temperatur ng method use te Temperatur Marking and ders provided, a ips Requirement, lishment Peri rent/to p Utensils, Equi ndwashing factor on-food Conta ucted, and use g Facilities; ir turb cleaning tection, Which	ce Control/ Identifice ed; Equipment Adece edisposition accurate, and calibrat control/ Prerequisite for O mit (Current/insp re cost pment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	quate to ed; Chemica peration port sign po g nd properly c, properly	11/	
2 0 U	N V V	N	A	o s	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no use Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Point Cor	resent, demonstratified Food Mainauthorized persond Labeling ravailable; adectivational desired for spanufacturer instructurer instruct	ration of kn anager/ Post ration of kn anager/ Post rsons/ person l Food Pack quate pressu ock tags; pa l Procedure lized Proces becialized ructions ry aw or under ate)/ Allerge r Require C mination	owledge, sed annel arage are, safe arasite arasite are cooked on Label are cooked and Label arasite are cooked and Label arasite arasite arasite are cooked and Label arasite arasite are cooked and Label arasite arasite are cooked and Label arasite arasite arasite arasite are cooked and Label arasite a	Action	2 2 W W	t to E	N O	N A	C O S	Food 27. Proper coolin Maintain Produc 28. Proper Date 29. Thermomete Thermal test stri Permit F 30. Food Estable need curi 31. Adequate has supplied, used 32. Food and No designed, constru 33. Warewashing Service sink or compared to the strict of the strict	Temperature Ing method use It Temperature Marking and outers provided, a Itips Requirement, Itishment Perior Itensils, Equi Indwashing factor Indicates and use on-food Conta Indicates and use of pacific provided in the control of	ce Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrat control/ Current/insp re const pment, and Vendin cilities: Accessible a act surfaces cleanable ed astalled, maintained, facility provided chever Comes First dentification	quate to ed; Chemica peration port sign po g nd properly c, properly	al/	
2 0 U	N V V	N	A	o s	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	resent, demonstratified Food Ma inauthorized persordkeeping and Labeling ravailable; adectivated food labeled with Approved fariance, Special e obtained for spanufacturer instracturer instracturer instracturer food labeled with Approved fariance, Special e obtained for spanufacturer instracturer instracturer food food food food food food food foo	e/ Personne ration of kn anager/ Post rsons/ person l Food Pack quate pressu ock tags; pa lized Procedure lized Proces pecialized ructions ry aw or under ate)/ Allerge reference mination on, rodent/o	owledge, sed nnel rage are, safe rasite ss, and cooked on Label	Action	2 2 W W	I N	N O	N A	C O S	27. Proper coolin Maintain Product 28. Proper Date 29. Thermomete Thermal test strice Permit F 30. Food Estable need Curi 31. Adequate has supplied, used 32. Food and Nodesigned, construction of the strice of the	Temperaturing method use the Temperature Marking and ears provided, a sips Requirement, lishment Periorent/to putensils, Equindwashing factors, and used gracilities; in the cleaning suction, Which is the proof of the control of th	ce Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrat control/ Current/insp re const pment, and Vendin cilities: Accessible a act surfaces cleanable ed astalled, maintained, facility provided chever Comes First dentification	quate to ed; Chemica peration port sign po g nd properly c, properly	al/	
2 0 U	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals	resent, demonstratified Food Ma inauthorized persordkeeping and Labeling ravailable; adectivated food labeled with Approved fariance, Special e obtained for spanufacturer instracturer instracturer instracturer food labeled with Approved fariance, Special e obtained for spanufacturer instracturer instracturer food food food food food food food foo	e/ Personne ration of kn anager/ Post rsons/ person l Food Pack quate pressu ock tags; pa lized Procedure lized Proces pecialized ructions ry aw or under ate)/ Allerge reference mination on, rodent/o	owledge, sed nnel rage are, safe rasite ss, and cooked on Label	Action	2 2 W W	I N	N O	N A	C O S	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test str. Permit F 30. Food Estable need Curl 231. Adequate has supplied, used 32. Food and Nodesigned, construction of the street of the	Temperature In method use In temperature Marking and offers provided, a In	ce Control/ Identifice ed; Equipment Adece ed;	peration port sign po g nd properly c, properly used/	al/	
2 0 U	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	resent, demonstratified Food Ma inauthorized persond Labeling ravailable; adequated with Approved fariance, Special e obtained for spanufacturer instracturer ins	e/ Personne ration of kn anager/ Post rsons/ person l Food Pack quate pressu ock tags; pa lized Procedure lized Proces pecialized ructions ry aw or under ate)/ Allerge reference mination on, rodent/o	owledge, sed nnel rage are, safe rasite ss, and cooked on Label	Action	W 2 W I Note to the control of the c	I N	N O	N A	C O S	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermometer Thermal test strice. Permit F 30. Food Establication Produce 29. Thermometer Thermal test strice. Permit F 30. Food Establication Produce 20. The strice of the	Temperature In method use In the method use In t	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit (Current/insp re DOS† edities: Accessible and edities: Accessibl	ed; Chemica peration port sign po g nd properly e, properly used/	R R	
2 0 U	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformancer 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Instantianals 35. Personal Cleanlines 36. Wiping Cloths; pro	resent, demonstratified Food Malanauthorized persond Labeling ravailable; adequations and tabeling ravailable (shellstof Food labeled with Approved rariance, Special electronic obtained for spanufacturer instrations and Food Contarect Contamination serious and stamination	e/ Personne ration of kn anager/ Post rsons/ person l Food Pack quate pressu ock tags; pa lized Procedure lized Proces pecialized ructions ry aw or under ate)/ Allerge reference mination on, rodent/o	owledge, sed nnel rage are, safe rasite ss, and cooked on Label	Action	W 2 W I Note to the control of the c	I N	N O	N A	C O S	27. Proper coolin Maintain Product 28. Proper Date 29. Thermomete Thermal test strice Permit F 30. Food Establication need Curi 31. Adequate has supplied, used 32. Food and Nodesigned, construction 33. Warewashing Service sink or compared to the supplied of the supplied	Temperatur Ing method use the Temperatur Marking and of the sers provided, as ips Requirement, lishment Period Individual of the service o	re Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrat control/ Current/insp re control contr	quate to ed; Chemica peration port sign po g nd properly used/ ureas used es maintaine	R R	
2 0 U	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformancer 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	resent, demonstratified Food Malanauthorized persond Labeling ravailable; adequations and tabeling ravailable (shellstof Food labeled with Approved rariance, Special electronic obtained for spanufacturer instrations and Food Contarect Contamination serious and stamination	ration of kn anager/ Post ration of kn anager/ Post resons/ person l Food Pack quate pressu ock tags; pa l Procedure lized Proces becialized ructions ry aw or under ate)/ Allerge reference mination on, rodent/o ng or tobacc stored	owledge, sed nnel rage are, safe rasite ss, and cooked on Label	Action	W 2 W I Note to the control of the c	to E	N O	N A	C O S	27. Proper coolin Maintain Product 28. Proper Date 29. Thermomete Thermal test strice Permit F 30. Food Establication need Curi 31. Adequate has supplied, used 32. Food and Nodesigned, construction 33. Warewashing Service sink or compared to the supplied of the supplied	Temperatur Ing method use the Temperatur Marking and of the sers provided, as ips Requirement, lishment Period Individual of the service o	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit (Current/insp re DOS† edities: Accessible and edities: Accessibl	quate to ed; Chemica peration port sign po g nd properly used/ ureas used es maintaine	R R	
2 0 U	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge pri and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformancer 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	resent, demonstratified Food Ma mauthorized persond Labeling ravailable; adequal and Labeling ravailable (shellstore) Food labeled with Approved fariance, Special erobtained for spanufacturer instracturer instract	ration of kn anager/ Post ration of kn anager/ Post resons/ person l Food Pack quate pressu ock tags; pa l Procedure lized Proces becialized ructions ry aw or under ate)/ Allerge reference mination on, rodent/o ng or tobacc stored	owledge, ted onnel cage are, safe are site as s, and are cooked on Label course of their cours	Action	2 2 W W 2 W	to E	N O	N A	C O S	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test str. Permit I 30. Food Estable 19. Proper Curl 31. Adequate has supplied, used 32. Food and No designed, construction 33. Warewashing Service sink or compared to the supplied of the supplied	Temperature In method use In the method use In t	re Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrat control/ Current/insp re control contr	peration port sign po g nd properly used/	R R	

Received by: (signature) Brad's wife	Print: Brad's wife	Title: Person In Charge/ Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: riSports	Physical A 3101	Fit Sport Life Blvd		E: License/Permit # Page 2 of 2 need current/to post Page 3 of 2						
Itom/I aa	ation	Town E	TEMPERATURE OBSERVA	Temp F	Item/Loca	tion.	Town E				
extra s	storage freezer	Temp F	under counter freezer	4	item/Loca	uon	Temp F				
	ese dispenser	150	under counter cooler	-							
	li dispenser	151	snack cooler	34							
	cold top/under/pepperoni	41	Dip N Dots freeze	+							
	ch in freezer	4	Dip N Dots Freeze								
	er counter freezer	7	2.p . v 20to 0020								
	er counter freezer	2									
unde	er counter cooler	36									
			SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSERVE	D AND				
14/23	No hot water/ canno	ot open	or serve until repaired								
11/20		-	until hot water is restored/ 10	0E for han	d washin	a 110F for warewash					
20/42						<u>-</u>					
	•		board/need to store cle	ean/avoid	a 100a C	iebris iett övernigi	nt				
42	To clean inside coo	lers/foo	d debris								
18	Sani spray setup fa	r too str	ong/ needs to be 150-4	00ppm c	quats						
18	Need to label all sp	ray bottl	es and store low and se	eparate/i	not on c	ounters					
28	•		ened/to discard at day	•							
42			ment/fronts of coolers an		and ch	ile dispenser chute	 _				
72											
١٨/	•		er every use within rapi		WKS E	very 4 nours					
W			is some minor food spl	llers							
	Milk frothers sanitiz		·								
	Precooked foods/he										
28	Need chemical test	strips/need to test sanitizer spray									
							_				
Received (signature)	by:	_	Print:	_		Title: Person In Charge/ Ov	vner				
Inspected	hv•		Print:								
(signature)	Christy Cov	tez, 1		ortez,	RS	Samples: Y N # co	llected				