Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Proposed Manager Flanding Scholler Up Scholler Scholler Scholler TOTALSCORE State Scholler		Date: Time in: Time out: License/P 1/29/2025 12:35 1:08 to pos					.,					2	4:~	Est. Type Risk Category Page 1 of	2		
Cantack Cheese Projected Abbose Projected Abb			rpose of Inspection: 1-Routine 2-Follow Up 3-Compla					um	_				_	spiayed			
Service Authors Select 1-13 Processor Services Compliance Nature (1997) A compliance of the complian	Es	stabl	ishm	ent	Nan	ne:	2101000			e:			<i></i>	44101		* Number of Repeat Violations:	ILL
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2. Proper Cold Holding temperature(4 FF 45FF) 2. Proper Live Holding temperature(2 FF) 3. Proper Live Holding temperature(2 FF) 4. Proper cooking time and temperature 4. Proper cooking time and temperature 5. Proper Scholing precedures for hot holding (165F in 2 hold) 5. Proper Scholing precedures for hot holding (165F in 2 hold) 6. Time as a Public Health Control, procedures. & secoch 7. Food and avolvational from approved control, Food and solvational and madelicated preparative destauration. 8. Professor and madelicated preparative destauration. 9. Proof Required and approved control, Food and solvational from the procedure preparative destauration. 9. Proof Required and approved control, Food and Santacod at a COD. protection from Contamination 9. Proof Required and properly second during good preparation, strange, display, and making in the food control and and approved and approved control from Contamination 9. Proof Required and properly second during good preparation, strange, display, and making in the food control and approved and approved and properly destauration properly destauration from Contamination 9. Proof Required and properly second during good preparation, strange, display, and making in the food properly destauration pro	1					·	-				1	.,			· ·	12. Management, food employees and conditional employees;	Т
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S. Proper reheating procedure for het healing (1679°F in 2 Hous)			~			3. Proper Hot Holding to	emperature(135	°F)								Preventing Contamination by Hands	
A firm as a Public Health Control; procedures & records			~			4. Proper cooking time a	and temperature	2)				~				14. Hands cleaned and properly washed/ Gloves used properly	Т
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V No. 2						Арр	proved Source					~				Pasteurized eggs used when required	
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Check at receipt Protection from Contamination V		'					aaanoraacu	, <u>r</u>								Chemicals	
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Received by: (signature) Ethan Carter	Print: Ethan Carter	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:	Physical A		City/State:	JI TV	License/Permit #	Page <u>2</u> of <u>2</u>						
Chuc	ck E Cheese	855 E	TEMPERATURE OBSERVA	Rockwa	all, IX	to post current/2022 displayed							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F						
reach	in freezer ambient	3	reach in salad cooler/cut melon	41									
larg	e white freezer	-30	shredded cheese	41									
pizza	a cold top/sausage	41	Dippin dots freezer	-13									
	beef	41	reach in cake freezer	4									
	ham	41	WIC/cheese										
unde	er/shredded cheese	41	fries										
salad	l bar/cottage cheese	40											
İ	cut melon	40											
Item	AN DISDECTION OF YOUR TO		SERVATIONS AND CORRECTI			THE CONDUCTION CONCE	TED AND						
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Warewash hand sin	ık 100+l	equipped										
	3 comp sink 110F												
	Sani dispenser at 2												
	Dishwasher sanitizi	ng at 10	00ppm chlorine										
W	•		ver mop sink/to drain in	.0									
	Sani spray bottle at	200ppr	n quats										
29	Need new test strip	s for ch	lorine and quats/both ex	cpired									
42	Need to clean top o	f large v	white freezer for dippin o	lots/syrı	up splat	ters							
37	To defrost Dippin do												
42	To clean pizza rolle												
	Front hand sink 100		•										
45	To clean floors and	under e	equipment										
	Dial thermo												
42	To clean pass thru	·											
21			er on duty during prep a	nd servi	ce								
46	To clean toilets and	floors b	pehind										
Received			Print:			Title: Person In Charge/ (Owner						
(signature)	Ethan Carter		Ethan C	<u>Carte</u>	er	Manager							
Inspected (signature)		tez 1	RS Christy Co	ortez	RS		_						
	16 (Revised 09-2015)	g, 1				Samples: Y N # 6	collected						