## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

1/2	29/	20	25	Time in: 4:55	5:35		S-92						Est. Type	Risk Category	Page 1 o	<u>f</u> 2
		of In		ction: 1-Routine	2-Follow U	Up 3-C Contact/O	omplaint		4-In	vesti	gatio	n	5-CO/Construction  * Number of Repeat Viola	6-Other	TOTAL/SC	ORE
Bay	or		tt &	white Emergeno	-	Emerus			IIJ			·	✓ Number of Violations C	cos:	0/100	)/A
1975	5 Al	lpha	Ro	ckwall, TX	Or	rkin/month	ly		Hood n/a			one	e trap :	Follow-up: Yes No	J, 1 J	
Mark				e points in the <b>OUT</b> box for		item		a chec	kmark	in ap	propri	ate bo	ox for IN, NO, NA, COS Man	site $\mathbf{R}$ = repeat vio	lation W-Wa e box for R	atch
Com	olian	ice Sta	itus	Pri	ority Items (3	3 Points) vio	lations Re	quire	_		te Co.		ive Action not to exceed 3 day	ys		
O I U N	I N N C Time and Temperature for Food Safety			R		O U	ÍΝ	N N C O A O		Employee Health			R			
T			S	1. Proper cooling time					T			S	12. Management, food employ		employees;	
				2. Proper Cold Holdin	a tomporatura(A1	1°E/ 45°E)			•	1			knowledge, responsibilities, at 13. Proper use of restriction at		charga from	
V	1			2. Proper Cold Holding	g temperature(41	1 17 43 1)			•	/			eyes, nose, and mouth	nd exclusion, 140 disc	charge from	
		~		3. Proper Hot Holding	temperature(135	5°F)							Preventing Cor	ntamination by Han	ıds	
	v	/		4. Proper cooking time	e and temperature	e				/			14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
	v	,		5. Proper reheating pro Hours)	ocedure for hot he	olding (165°F	in 2			/			15. No bare hand contact with alternate method properly follows:			
	Ť	~		6. Time as a Public He	ealth Control; pro	ocedures & re	cords		Ш	_				`		
													16. Pasteurized foods used; pr	eptible Populations rohibited food not off	fered	
				A	pproved Source				٠	1			Pasteurized eggs used when re			
ı				7. Food and ice obtain good condition, safe, a			d in							hemicals		
ľ				destruction Kroge	r/US Foo	ds							Ci	nemicais		
v				8. Food Received at pr	roper temperature	e							<ul><li>17. Food additives; approved a</li><li>&amp; Vegetables</li></ul>	and properly stored;	Washing Fruits	š
				Protectio	n from Contami	ination			-				18. Toxic substances properly	identified, stored an	d used	_
Τ			Ι	9. Food Separated & p	rotected, prevent	ted during foo	d							/m		
-				preparation, storage, d			,				1			r/ Plumbing	1	
•	4			10. Food contact surfa Sanitized at <u>200</u>			and		·	/			19. Water from approved sour backflow device	rce; Plumbing installe	ea; proper	
v	/			11. Proper disposition reconditioned	of returned, prev	viously served	or						20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper	
	_			Pr	riority Founda	ation Items	(2 Point	c) wi	olatio	ns Re	auir	e Cor	rective Action within 10 days			
						anon mens	( <b>4</b> 1 01111	$\mathbf{s}_{l}$ $\mathbf{v}_{l}$					recuve Acuon wanta 10 aays	S		
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## **Retail Food Establishment Inspection Report**

Received by: (signature) /saura Lanaverde	Print: Isaura Lanaverde	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Add		City/State:	<b>—</b>	License/Permit #	Page <u>2</u> of <u>2</u>						
Baylor Scott & White Emergency Center	1975 A	Alpha	Rockwall	, TX	FS-9271							
To a March 1	T E	TEMPERATURE OBS		4 /T	•	7. 1						
Item/Location		Item/Location	Temp F I	tem/Locat	ion	Temp I						
glass front freezer	10											
reach in cooler/ambient	38											
	OBS	ERVATIONS AND COR	RECTIVE ACTIONS									
Item AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMEN	T HAS BEEN MADE. YOUR	ATTENTION IS DIRECT	ED TO TH	IE CONDITIONS OBSE	ERVED AND						
Hand sink 119F eq	uipped											
3 comp sink 120F	- 1-1											
3 comp sink sani di	spenser a	at 272-700ppm S	ink & Surface									
·	•											
	Dishwasher sanitizing at 100ppm chlorine Sani spray bottle at 200ppm quats											
Commercially prepa	ods/heated to s	serve										
Ensure and juice/pr	701 10											
· · · · · · · · · · · · · · · · · · ·												
No leftovers, no cooling down												
ŭ	Digital thermo with alcohol strips  No delivery service/ no plans for											
Gloves on site	rio pians	S IOI IL IOI IIOW										
	ftor it an	no to a room/natio	not .									
Food is discarded a			erit .									
Test strips on site/	current											
Received by:		Print:			Title: Person In Charg							
(signature) Isaura Lanaverde	2	Isaura	a Lanavero	de	Manage	r						
Inspected by:		Print:										
Inspected by:  (signature)  Christy Cor	tez, R	$S \mid Christ$	y Cortez, F	RS	Samples: Y N	# collected						