					Retail Food I			ne	nt	[ns	spe	ecti	Allergy policy Vomit clean up Employee health				
	^{ate:}	1/2	202	25		nse/Permit 5-950							Est. Type Risk Category Page <u>1</u> of <u>2</u>				
Pu	irpo	ose o	of In	spec	tion: 🗸 1-Routine 🗌 2-Follow Up 📃 3-Co	mplaint			nves	tiga	tion	1	5-CO/Construction 6-Other TOTAL/SCOR	E			
Tł	ne	Kit		hy	Contact/Ov	vner Name:	:						* Number of Repeat Violations: Vumber of Violations COS: e tran: Follow-up: Yes 2/98/A				
Physical Address: Pest control : 114 N San Jacinto Rockwall, TX C&S					Hood Grease n/a n/a					e trap : Follow-up: Yes ZIJOIT	•						
					NO = no Mark '✓' a c							pplicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an X in appropriate box for R$	1				
	Priority Items (3 Points) violations Require In								medi	ate	Cor	rect					
O U	I N	N O	N A	C O	Time and Temperature for Food Safety	R	U N O A O Employee						Employee Health	R			
Т	~			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	-			
	•				2. Proper Cold Holding temperature(41°F/45°F)				~				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 i Hours)	n 2			~				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 & rece	ords							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 					in							Chemicals				
	~				8. Food Received at proper temperature			T	~			_	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_			
				I	Protection from Contamination				~	_			18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing					
	-		-		10. Food contact surfaces and Returnables ; Cleaned and			19. Water from approved source; Plumbing in				19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at ppm/temperature 11. Proper disposition of returned, previously served of)r	_		~				backflow device 20. Approved Sewage/Wastewater Disposal System, proper				
	~				reconditioned				~				disposal				
O U	I N	N O	N A	C O	Priority Foundation Items (Demonstration of Knowledge/ Personnel	(2 Points) R	vio	latio O U	Ι	Requ N O	n N A	Cor C O		R			
T	1	Ŭ	A	s	Demonstration of Knowledge/ Fersonner			T	1	0	A	s	Food Temperature Control/ Identification				
	.1				21. Person in charge present, demonstration of knowle	edge,							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				and perform duties/ Certified Food Manager/ Posted				~								
	v v								ィ ィ				28. Proper Date Marking and disposition				
					and perform duties/ Certified Food Manager/ Posted				レ レ レ				28. Proper Date Marking and disposition29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
					and perform duties/ Certified Food Manager/ Posted 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, s	safe							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation				
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Received by: (signature) Viridiana Aguilar	Print: Viridiana Aguilar	Title: Person In Charge/ Owner Employee
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: The Kitschy Cupboard	Physical A 114 N	^{ddress:} I San Jacinto	City/State: Rockwa	all, TX	License/Permit # Page Rockwall, TX	<u>2</u> of <u>2</u>			
Item/Location	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	ion	Temp F			
	_		Temp F	Item/Loca	1011	Temp F			
reach in cooler	35								
freezer	-10								
	OB	SERVATIONS AND CORRECT	FIVE ACTION	NS		I			
Item AN INSPECTION OF YOUR E Number NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSERVED AN	ND			
NOTED BEEOW.	ds/no.co	ffee service/only sellin	n heane						
		in covered canisters	ig beans						
- · ·		using scoop/scoop wash	ed daily by	emplov	ees only/no self serve				
	-	only employees scoop							
		amale Company/label							
		s from WIO/labeled co)					
		ita's salsa/ labeled co							
· · ·	•	ellies, bbq, all shelf stab		newall ar	nd Big Cock Ranch				
Back hand sink 10		•			Ū				
3 comp sink 110+F		•							
42 To clean 3 comp s	ink (mind	or)							
Using bleach for sa	anitizer								
Chlorine test strips	on site/o	current							
45 Back flooring/sche	duled to	be replaced as tile is o	over carpe	eting/so	me gaps				
42 Some minor cleani	ng in kito	chen area							
Received by:		Print:			Title: Person In Charge/ Owner				
(signature) Viridiana Aquila	p	Viridiana	a Agui	lar	Employee				
(signature) Viridiana Aguila Inspected by: (signature) Christy Con		Print:	<u> </u>		1 . J				
(signature) Christy Con	rtez, 1	RS Christy C	Cortez,	RS	A 1 W W W				
- 2	0.		,		Samples: Y N # collected	ed			