Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /3()/2	202	25	Time in: Time out: License/P 11:10 need			os	t c	cui	rre	ent Est. Type Risk Category Page 1 of 2	2
					tion: 1-Routine 2-Follow Up 3-Compla			-Inve			_	5-CO/Construction 6-Other TOTAL/SCO	RE
Es	stabli	ishm	nent	Nan		Name:						* Number of Repeat Violations: Vumber of Violations COS:	/D
	ysic 10				Pest control : ckwall, TX Cantura/1-13-2025/mor	nthly		od DZ/10	-2024			e trap : Follow-up: Yes 🗸 as info/refer to Teddy	D
		Com	plia	nce S	Status: Out = not in compliance IN = in compliance	O = no	t obse	rved	N/	4 = n	ot ap	pplicable $COS = corrected on site R = repeat violation W-Water$	ch
M	ark t	he ap	prop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violations					-		ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
О	mpli I	N	N	С	Time and Temperature for Food Safety	R	C		N	N	C		R
T T	N	0	A	o s	(F = degrees Fahrenheit)		T		0	A	o S	Employee Health 12. Management, food employees and conditional employees;	
	~				1. Proper cooling time and temperature			~				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 in 2			~				15. No bare hand contact with ready to eat foods or approved	
		•			Hours)		L					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 eggs cooked for immediate service	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								
	~				destruction							Chemicals	
	~				8. Food Received at proper temperature			_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Ľ						_	_				water only 18. Toxic substances properly identified, stored and used	
				1	Protection from Contamination 9. Food Separated & protected, prevented during food		3						
3					preparation, storage, display, and tasting	*						Water/ Plumbing	
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature		3				i	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				-	Priority Foundation Items (2 Po	_						rective Action within 10 days	-
O U T	I N	N O	N A	C O S	Priority Foundation Items (2 Po	oints)	U	I	Req N O		C 0	rective Action within 10 days Food Temperature Control/ Identification	R
		N O			·	_	C	I	N	N	С		R
	N	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,	_	U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Donya Suell	Print: Donya Suell	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishn Waffl	ment Name: le House #1130	Physical A		ity/State: Rockwa	II. TX	License/Permit # need to post curre	Page <u>2</u> of			
· · · ·	10 110000 // 1100	2010	TEMPERATURE OBSERVAT		, 173	·				
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Ten			
glass f	front cooler/creamer	41	4 door cooler (new)/sausage	41	WI	C/tomatoe	es 4			
CC	cold top/ham		ham	41	steak		4			
n	nushrooms	41	hamburger	41		butter	4			
CU	ıt tomatoes	40	2 door cooler (new)/creamer	41	W	IF ambier	nt 6			
ι	under/ham	40	lemon for reference	41						
	beef	41	steam wells/gravy	150						
r	nasbrowns	41/42/42	chile	148						
ste	am well/grits	170/158	steam well in back/grits	150						
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO TI	HE CONDITIONS OBSI	ERVED AND			
	Hand sink 115F equ	uipped								
	•		emp strips							
42	Dishwasher sanitizing per Temp strips Need to clean dish pit area, hand sink									
29	Need to Clean dish pit area, Hand Silik Need chlorine test strips/have quat strips but don't use that chemical. Also need temp strips for dishwasher or a dishwasher surface thermo									
42	To clean in/around/on equipment and between									
	Using TPHC time stamps for eggs									
	Sani buckets setup to 100ppm chlorine									
36	Need to store wipin		•							
18	-		ttles low/separate/not on	condin	nents ca	art				
19	Need air gap under	ice bin	under soda machine							
39/32	Need to store spatu	ılas clea	n in drawers/discard who	en fraye	ed or me	elted				
10	To clean knife magnet, sanitize often or at least every 4 hours									
9	Always store raw shelled eggs low and separate/ not over RTE foods									
	Soda and tea nozzl	es WRS	daily							
	3 comp sink 130F									
	warewash hand sink 127F equipped									
45	Need to clean walls	behind	3 comp sink							
45	To clean floors and under equipment/ some food debris and greasy									
42	To clean steam well in back, food debris and grease									
42	To clean rolling carts/some food debris									
32	To address ice machine/rusty and not cleanable									
45	To clean floor in WIC and under shelves/no bags of food to be stored on floor									
	Mop sink outside back door									
						-				
Received (signature)	*		Print: Donya S	Suel		Title: Person In Charge Manage				
Inspected (signature)	Donya Suell Iby: Chvisty Cov	ton 1	RS Christy Co							