Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

2/	24	1/2	202	25	Time in: 2:00	Time out: 3:03		S-9		3					Est. Type Risk Category Page 1	of <u>2</u>		
Pu	rpo	se of	f Ins	spec	tion: 1-Routine	2-Follow U		Complai		4-I	inves	tiga	tion		5-CO/Construction 6-Other TOTAL/S	SCORE		
		ishm era			ne: nd #1982		Contact/0	Owner N	ame:						* Number of Repeat Violations: Y Number of Violations COS: Parton :	1 / A		
		al A			Rockwall, TX	Pe: Re	est control : entokil/2-4	4-2025		Hoo n/a	od		Gr LE:	ease S/1	e trap : Follow-up: Yes 180gal/1-30-2025 No 🗹	+//		
		Com	plia	nce S	Status: Out = not in co	ompliance IN = in	compliance	NO	= not c	bserv			= nc	ot app	plicable $COS = corrected on site R = repeat violation W-V$	Watch		
Ma	ırk t	he ap	prop	riate	points in the OUT box for	r each numbered it	tem	Mark 'v					_		ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days			
Co	mpli I	pliance Status				R	_	mpliance Status		us								
U T	N O A O S (F = degrees Fahrenheit)				U T	N	O	A	o s	Employee Health								
	~				Proper cooling time	and temperature					/				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(13.				temperature(135°	°F)								Preventing Contamination by Hands				
	~				4. Proper cooking time	and temperature	2				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USED	,		
	~				Proper reheating pro Hours)	cedure for hot ho	olding (165°)	F in 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; procedure			records							Walder Consensatilla Describet and			
	o. Time as a ruone Heanii Control, procedures & records					1.1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered								
					Ар	proved Source					-				Pasteurized eggs used when required liquid pasteurized eggs only			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			od in				•						
				destruction										Chemicals				
	/				8. Food Received at pro		2				7				17. Food additives; approved and properly stored; Washing Fru & Vegetables	iits		
					check at rece						_				18. Toxic substances properly identified, stored and used			
					9. Food Separated & pr	n from Contamin		ood			~				10, 10, 10, 10, 10, 10, 10, 10, 10, 10,			
	~				preparation, storage, di										Water/ Plumbing			
	~				10. Food contact surfact Sanitized at 272	ces and Returnabl	oles ; Cleaned	d and			7			+	19. Water from approved source; Plumbing installed; proper backflow device			
	_				11. Proper disposition	•		d or			_			1	20. Approved Sewage/Wastewater Disposal System, proper			
	~				reconditioned	or returned, provi	iously served	u 01			~				disposal			
											_							
				_	Pri	iority Founda	ation Item	s (2 Poi							rective Action within 10 days			
O U T	I N	N O	N A	C O S		iority Founda n of Knowledge/			nts) vi	O U	I N	Requ N O	N A	C O	Food Temperature Control/ Identification	R		
O U T	N				Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstra	/ Personnel	wledge,		О	I N	N	N A	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R		
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Received by: (signature) Refugio Miramontes	Print: Refugio Miramontes	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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Item/Loc		Temp F	Item/Location	Temp F				Temp F				
-	e/half n half	42-44	WIC/chicken	34		chicken noodle soup		148				
Ski	m/half n half	43	cut melon	40	ice well/shredded cheese		eese	37				
front	display/ambient	32	corn	33	sandwich	sandwich cold top/chicken salad/ corn		41/41				
unde	r counter to go/milk	41	WIFambient	-4	tun	tuna salad/ham						
under	counter cooler ambient	34	under counter coffee cooler/mil	k 41	turkey/steak		41/41					
rea	ch in freezer	-3	under counter cooler/liquid egg	41	drawers/ham/turkey			41/42				
rea	ch in freezer	-6	soup wells/onion soup	147	salad cold top/boiled egg		41					
produc	e cooler/shredded cheese	41	potato soup	152	chicken/corn		41/41					
		OB	SERVATIONS AND CORRECT	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSE	RVED A	ND				
	Front hand sink 118	BF equip	ped									
	Sani. buckets at 27	2 to 700	Sink & Surface									
	Test strips on site/E	Digital th	ermos									
	Dishwasher sanitizi											
	3 comp sink 120+F		1.1									
	Self serve creamer/ various dairy items now using 4 hours TPHC, time stickered											
45			/IC, some various food		·							
	•		d soups/heated in thermalize		(company	standards 165-1	75F)					
	Warewash hand si	nk 120F	, To go hand sink 100	equipp	ed							
	Rolling ice bins drai											
	No raw meat (all cor	nmercia	ly precooked), no raw sl	nelled eg	gs (liqui	d pasteurized o	only)					
45	Some food debris of	n floor a	and under equipment/ to	clean								
45	Some missing grout in	kitchen to	o address, has been patch	ed but con	tinuing to	pop out of grou	t lines					
	Discussed cooling	down pr	ocedures/using ice slur	ry baths								
42	To clean in/around/	on equi	oment, some food splat	ters and	debris							
34	Fruit flies											
	Prep hand sink 115	F equip	ped									
45	To clean gaskets th	roughou										
	Milk frothers sanitiz	frothers sanitized at least every 4 hours										
	To clean floors in WIF, grease buildup											
37	37 Condensation in WIF, to cover foods under, no open boxes of bread under											
32	To clean cutting boards where discolored, scored. Replace when necessary											
35	Ŭ											
42	Need to clean pizza ovens, buildup											
	Salad cold drawers/boiled egg 41F											
	Salad cooler cut lettuce 42F											
Received			Print:			Title: Person In Charg						
(signature)	Refugio Miramon	ites	Refugio M	iramor	ites	Manage	<u>r_</u>					
Inspected (signature)		ton, 1	RS Christy C	ortez	RS							
5 511.01	6 (Revised 09-2015)	<i>Ley</i> , 1	Co Chilisty C	<u> </u>	1,0	Samples: Y N	# collect	ed				