Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/20/2025		25	Time in: 2·10	Time out: 3:33		eed 1		n	റട	t <i>c</i>	211	rre	ent	Est. Type	Risk Category	Page 1	of <u>2</u>		
Purpose of Inspection:			2-Follow U		mplaint			Inves				5-CO/Const		6-Other	TOTAL/	SCORE			
Establishment Name: Cont Cinemark 14 Rockwall						Contact/Ov	Owner Name:					* Number of Repeat Violations: ✓ Number of Violations COS:			4/9	S/Δ			
Physical Address: 2125 Summer Lee Dr Rockwall, TX Pest control: Terminix/2-3-2024/mon Compliance Status: Out = not in compliance IN = in compliance NO								4/monthly		Hoo n/a	od				e trap : to city/Teddy		Follow-up: Yes ✓ No ☐	ř	
Ma					points in the OUT box for	r each numbered i	item		a che	ckma	ırk in	appro	opriat	e bo	plicable COS = ox for IN, NO, NA, ive Action not to		ite R = repeat vio	lation W- e box for R	Watch
Co	I	iance N	N	C		nperature for F		R	Ì	Co	ompli I	ance N	Stati	us C					R
U T	N	0	A	o S		legrees Fahrenhe	eit)			U T	N	0	A	o S	12 Managamant		ees and conditional	amplevace.	
	•				1. Proper cooming time	and temperature	,				~				knowledge, resp			employees,	
	~				2. Proper Cold Holding	g temperature(41	°F/ 45°F)				~				13. Proper use of eyes, nose, and		d exclusion; No disc	charge from	
		~			3. Proper Hot Holding	temperature(135	5°F)					<u> </u>			Pr	eventing Con	tamination by Han	ıds	
		'			4. Proper cooking time	and temperature	е				~						ly washed/ Gloves u		у
			<		5. Proper reheating pro Hours)	cedure for hot he	olding (165°F i	n 2			~						ready to eat foods o owed (APPROVED		.)
		~			6. Time as a Public Hea	alth Control; pro	ocedures & rec	ords								Highly Susce	ptible Populations		
					Ар	proved Source					~				16. Pasteurized f Pasteurized eggs	phibited food not off quired	fered		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals				
					McLane, Vistar, Sysco 8. Food Received at proper temperature										17. Food additives; approved and properly stored; Washing Fruits				uits
	~				Duotootion	ı from Contami	ination				٧ ٧				& Vegetables 18. Toxic substa	nces properly	identified, stored an	d used	
					9. Food Separated & pr	rotected, prevent	ted during food				_								
	~				preparation, storage, di			,							10 777		/ Plumbing		
3					10. Food contact surfact Sanitized at	ppm/temperatur	re				~				backflow device		ce; Plumbing install		
	~				11. Proper disposition or reconditioned	of returned, prev	viously served o	r			~				20. Approved Se disposal	ewage/Wastew	rater Disposal System	m, proper	
					Pri	iority Founda	ation Items					_		_	rective Action wi	ithin 10 days			
0	I	TAT .	TAT:	C						О		N	N	C					
Ŭ	N	0	A A	o S	Demonstration	n of Knowledge	/ Personnel	R		U	N	0		o s	Food	Temperature	e Control/ Identific	ation	R
		0		О	21. Person in charge pr and perform duties/ Ce	resent, demonstra	ation of knowl			U T	N V	0		o s		ng method use	d; Equipment Ade		R
	N	O		О	21. Person in charge pr	resent, demonstra ertified Food Man	ration of knowlenager/ Posted	edge,				0			27. Proper coolir	ng method use et Temperature	d; Equipment Ade		R
	N V	0		О	21. Person in charge pr and perform duties/ Ce 5	resent, demonstratified Food Mai	ration of knowlenager/ Posted	edge,			~	0			27. Proper coolir Maintain Produc 28. Proper Date 2 29. Thermomete Thermal test stri	ng method use et Temperature Marking and c	d; Equipment Ade	quate to	
	N V	O		О	21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u	resent, demonstratified Food Mai inauthorized persondly and crdkeeping and Labeling	ration of knowl inager/ Posted sons/ personnel	edge,			V	0			27. Proper coolin Maintain Produc 28. Proper Date 29. Thermomete Thermal test stri digital	ng method use et Temperature Marking and c ers provided, ac ips	d; Equipment Adec	quate to	
	N V	0		О	21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u Safe Water, Reco	resent, demonstratified Food Manuauthorized persondkeeping and Labeling r available; adequalable (shellsto	ration of knowle inager/ Posted sons/ personnel Food Package	edge,			V	0			27. Proper coolir Maintain Produc 28. Proper Date 29. Thermomete Thermal test stri digital Permit F	ng method use et Temperature Marking and c ers provided, ac ips Requirement, lishment Pern	d; Equipment Adec disposition ccurate, and calibrat Prerequisite for O nit (Current/insp re	quate to ed; Chemica	al/
	N V	0		О	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequalable (shellsto Food labeled with Approved	ration of knowl- anager/ Posted sons/ personnel Food Package quate pressure, ock tags; parasi Procedures	adge,		Т	V	0			27. Proper coolin Maintain Product 28. Proper Date 29. Thermomete Thermal test stricted and the stricted and	ng method use tet Temperature Marking and cours provided, act ips Requirement, lishment Perro OOST CUTT Utensils, Equil	d; Equipment Adection lisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re ent pment, and Vendin	quate to ed; Chemica peration port sign po	al/
	N V	0		О	21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged	resent, demonstratified Food Mainauthorized personal Labeling ravailable; adequations and labeled with Approved fariance, Specialise obtained for specialise.	ration of knowl- unager/ Posted sons/ personnel Food Package quate pressure, ock tags; parasi Procedures lized Process, a becialized	adge,		Т	V	0			27. Proper coolin Maintain Product 28. Proper Date 29. Thermomete Thermal test stricted and the stricted and	ng method use tet Temperature Marking and cours provided, act ips Requirement, lishment Perro OOST CUTT Utensils, Equil	d; Equipment Adecedistrians disposition ccurate, and calibrate Prerequisite for O nit (Current/insp re	quate to ed; Chemica peration port sign po	al/
	N V	N O		О	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 22. Food Handler/ no u 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance vibration of the Cold Palari, Variance processing methods; m	resent, demonstratified Food Mainauthorized personal Labeling ravailable; adequations and labeled with Approved fariance, Specialise obtained for specialise.	ration of knowle mager/ Posted sons/ personnel Food Package quate pressure, pck tags; parasi Procedures lized Process, a pecialized ructions	adge,		Т	\(\times \)	0			27. Proper coolin Maintain Product 28. Proper Date 29. Thermomete Thermal test striction of the product of the	ng method use tt Temperature Marking and cors provided, actips Requirement, lishment Perro DOST CUIT Itensils, Equip ndwashing factors	d; Equipment Adecedisposition ccurate, and calibrate Prerequisite for Onit (Current/insp recent) ment, and Vendin illities: Accessible and cet surfaces cleanable	quate to ed; Chemica peration port sign po g nd properly	al/
	N V	N O		О	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 22. Food Handler/ no u 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance vibration of the Cold Palari, Variance processing methods; m	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatilable (shellsto Food labeled with Approved fariance, Specialic e obtained for spanufacturer instrusturer Advisory; ravailable (shellsto Food labeled fariance, Specialic e obtained for spanufacturer instrusturer Advisory; ravailable (shellsto Food labeled fariance, Specialic e obtained for spanufacturer instrusturer Advisory; ravailable (shellsto Food labeled fariance, Specialic et al.,	ration of knowl- anager/ Posted sons/ personnel Food Package quate pressure, ock tags; parasi Procedures lized Process, a aecialized ructions y aw or under coo	afe e dd		Т	\(\times \)	0			27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test strict digital Permit F 30. Food Establineed to p 31. Adequate has supplied, used 32. Food and No designed, constrict	ng method use et Temperature Marking and desires provided, actips Requirement, lishment Perro Jensils, Equip ndwashing factors, and use g Facilities; in	d; Equipment Adection Courate, and calibrate Prerequisite for Onit (Current/inspire ent ment, and Vendin illities: Accessible a et surfaces cleanable d stalled, maintained,	quate to ed; Chemica peration port sign po g nd properly	al/
	N V V V V V		A	OS	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumer.	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved fariance, Specialie obtained for spanufacturer instraumer Advisory er Advisories; rainder/Buffet Plating food food food food food food food foo	ration of knowl- anager/ Posted sons/ personnel Food Package quate pressure, ock tags; parasi Procedures lized Process, a aecialized ructions y aw or under coo ate)/ Allergen L	afe e dad deceptive Active Act	tion	W	V V V V V V V V V V V V V V V V V V V	O	A	Day	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test strict digital Permit F 30. Food Estable need to p 31. Adequate has supplied, used 32. Food and No designed, construction of the construction of	ng method use et Temperature Marking and o ers provided, ac ips Requirement, lishment Perr Dost Curr Utensils, Equip ndwashing fac on-food Contac ucted, and use g Facilities; in eurb cleaning f	d; Equipment Adection lisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re ent pment, and Vendin illities: Accessible a et surfaces cleanable d stalled, maintained, acility provided	quate to ed; Chemica peration port sign po g nd properly	al/ bsted)
	N	N O		О	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention)	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatible (shellsto Food labeled with Approved fariance, Specialic e obtained for spanufacturer instracturer instracturer instracturer for the control of the co	ration of knowl- anager/ Posted sons/ personnel Food Package quate pressure, ock tags; parasi Procedures lized Process, a accialized ructions y aw or under coc tte)/ Allergen L Require Corr mination	safe e ad ked hel cetive Aci	tion	W	\(\times \)	0	A	S	27. Proper coolin Maintain Product 28. Proper Date 29. Thermomete Thermal test stricted and the supplied, used 31. Adequate has supplied, used 32. Food and No designed, constructed and the stricted and the stri	ng method use et Temperature Marking and c ers provided, ac ips Requirement, lishment Perr Dost Curr Itensils, Equip ndwashing fac on-food Contac ucted, and use g Facilities; in curb cleaning f ction, Which Food Ic	d; Equipment Adecidisposition Courate, and calibrate Prerequisite for Onit (Current/inspire ent one) Comment, and Vending illities: Accessible and est surfaces cleanable destalled, maintained, acility provided Content of the courage of the co	quate to ed; Chemica peration port sign po g nd properly	al/
OU		N	A N	O S C O	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequalable (shellsto Food labeled with Approved fariance, Specialise obtained for speanufacturer instrational summer Advisory er Advisories; rainder/Buffet Platint) Violations of Food Contamination	ration of knowlender / Posted sons/ personnel sons/ personnel for Package quate pressure, ock tags; parasistized Procedures dized Process, a secialized ructions for the personnel for the perso	safe e and ked when ked when ked had R	tion	W Not	\(\sigma \) \(\s	O O O O O O O O O O O O O O O O O O O	A	Day C O	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test strict digital Permit F 30. Food Estable need to p 31. Adequate has supplied, used 32. Food and No designed, construction of the construction of	ng method use et Temperature Marking and c ers provided, ac ips Requirement, lishment Perr Dost Curr Itensils, Equip ndwashing fac on-food Contac ucted, and use g Facilities; in curb cleaning f ction, Which Food Ic	d; Equipment Adecidisposition Courate, and calibrate Prerequisite for Onit (Current/inspire ent one) Comment, and Vending illities: Accessible and est surfaces cleanable destalled, maintained, acility provided Content of the courage of the co	quate to ed; Chemica peration port sign po g nd properly	al/
OU	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatible (shellsto Food labeled with Approved fariance, Specialise obtained for spanufacturer instrational summer Advisory er Advisories; rainder/Buffet Platint) Violations of Food Contameet contaminations/seleating, drinking	ration of knowless ager / Posted sons/ personnel sons/ personn	safe e and ked when ked when ked had R	tion	Not O U T	V V V V V V V V V V V V V V V V V V V	O O O O O O O O O O O O O O O O O O O	A	Day C O	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test stricted in the cooling of the c	ng method use tet Temperature Marking and cours provided, actips Requirement, lishment Perro Dost CUIT Itensils, Equip ndwashing factor on-food Contact ucted, and use g Facilities; in the curb cleaning for ction, Which Food Ic ainer labeling	d; Equipment Adecidisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re ent pment, and Vendin illities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food)	quate to ed; Chemica peration port sign po g nd properly	al/
OU	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; processing Consumption Cleanlines 36. Wiping Cloths; processing Consumption Cleanlines 36. Wiping Cloths; processing Cleanlines 36. Wiping Cleanlines 36. Wi	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatilable (shellsto Food labeled with Approved rariance, Specialic e obtained for spanufacturer instracturer ins	ration of knowless ager / Posted sons/ personnel sons/ personn	safe e and ked when ked when ked had R	tion	W Not	V V V V V V V V V V V V V V V V V V V	O O O O O O O O O O O O O O O O O O O	A	Day C O	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test stricted in the	ng method use et Temperature Marking and cours provided, actips Requirement, lishment Perro DOST CUTT Utensils, Equip ndwashing factor on-food Contact ucted, and use g Facilities; in curb cleaning for ction, Which Food Iction ainer labeling Physic ontact surfaces	d; Equipment Adecidisposition Courate, and calibrate Prerequisite for O nit (Current/insp recent) Denote and Vendin illities: Accessible and calibrate and vendin illities: Accessible and calibrate and vendin illities and vendin illities are cleanabled and calibrate and vendin illities are cleanabled and vendin illities and vendin illities are cleanabled are cleanabled and vendin illities are cl	peration port sign po g nd properly c, properly used/	al/ bsted)
OU	N	N	A N	O S C O	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental controls	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatilable; adequatilable (shellstor Food labeled with Approved fariance, Specialize obtained for spanufacturer instracturer instracturer instracturer for the contained for spanufacturer instracturer for the contained for spanufacturer instracturer for the contained for spanufacturer instracturer for the contained for t	ration of knowless ager / Posted sons/ personnel sons/ personn	safe e and ked when ked when ked had R	tion	Not O U T	V V V V V V V V V V V V V V V V V V V	O O O O O O O O O O O O O O O O O O O	A	Day C O	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test stricted in the cooling of the c	ng method use to Temperature Marking and co to the provided, act to the provided provided provided to the provided	d; Equipment Adecessis	quate to ed; Chemica peration port sign po g nd properly e, properly used/	al/ osted) R
OU	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; processing Consumption Cleanlines 36. Wiping Cloths; processing Consumption Cleanlines 36. Wiping Cloths; processing Cleanlines 36. Wiping Cleanlines 36. Wi	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatilable; adequatilable (shellstor Food labeled with Approved fariance, Specialize obtained for spanufacturer instracturer instracturer instracturer for the contained for spanufacturer instracturer for the contained for spanufacturer instracturer for the contained for spanufacturer instracturer for the contained for t	ration of knowless ager / Posted sons/ personnel sons/ personn	safe e and ked when ked when ked had R	tion	Not O U T	\(\times \)	O O O O O O O O O O O O O O O O O O O	A	Day C O	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test striction of the cooling of the	ng method use tt Temperature Marking and cours provided, actions Requirement, lishment Perro Dost CUIT Itensils, Equip ndwashing factor on-food Contact ucted, and use g Facilities; in curb cleaning for ction, Which Food Ic ainer labeling Physic ontact surfaces ntilation and li Refuse proper	d; Equipment Adecidisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re ent ment, and Vendin illities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) tal Facilities s clean ighting; designated a rly disposed; faciliti	quate to ed; Chemica peration port sign po g nd properly used/ ureas used es maintaine	al/ osted) R
OU	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance videstruction; Pa	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatilable (shellsto Food labeled with Approved ariance, Specialise obtained for spanufacturer instrations. Summer Advisory er Advisories; rainder/Buffet Platent) Violations of Food Contament of	ration of knowl- mager/ Posted sons/ personnel Food Package quate pressure, ock tags; parasi Procedures lized Process, a lecialized ructions y aw or under coo tate)/ Allergen L Require Corr mination on, rodent/other light of the cool of the c	safe e Mathematical states and states are see see see see see see see see see s	tion	Not O U T	\(\sum_{\cute{\cie{\cut	O O O O O O O O O O O O O O O O O O O	A	Day C O	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test stricted in the cooling of the c	ng method use et Temperature Marking and cours provided, act ips Requirement, lishment Perro OOST CUIT Itensils, Equip ndwashing fact on-food Contact ucted, and use g Facilities; in curb cleaning for etion, Which Food Ic ainer labeling Physic ontact surfaces ntilation and li Refuse proper	d; Equipment Adecedisposition ccurate, and calibrate Prerequisite for O nit (Current/insp recent) comment, and Vending illities: Accessible and calibrate starfaces cleanabled descent surfaces cleanabled descent for the comment of the comment	peration port sign po g nd properly used/	R R
OU	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no u 70 Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; production 37. Environmental contact 38. Approved thawing 38. Approved thawing 38. Approved thawing	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatible (shellsto Food labeled with Approved fariance, Specialise obtained for special	ration of knowless ager / Posted sons/ personnel sons sons/ personnel sons/	safe e e dad dibel R	tion	Not O U T	\(\times \)	O O O O O O O O O O O O O O O O O O O	A	Day C O	27. Proper coolin Maintain Produce 28. Proper Date 29. Thermomete Thermal test stricted in the cooling of the c	ng method use to Temperature Marking and co to the provided, act to the provided, act to the provided	d; Equipment Adecidisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re ent ment, and Vendin illities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) tal Facilities s clean ighting; designated a rly disposed; faciliti	peration port sign po g nd properly used/	R R

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

Form EH-06 (Revised 09-2015)

Establish	ment Name: mark 14 Rockwall	Physical A	Address: Summer Lee Dr	City/State:	all, TX	License/Permit # need to post curr	Page <u>2</u> of <u>2</u>				
		1	TEMPERATURE OBSERVA	TIONS	·						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp				
Dippir	n dots freezer	-33	white freezer ambient								
ice cr	eam freezer ambient	-20	reach in freezer								
pizza	table/shredded cheese	35	reach in cooler	35							
unde	er counter freezer	2	WIC	32							
reach i	n cooler/shredded cheese	30	WIF	-13							
reach	n in cooler ambient	38									
reach	n in cooler ambient	39									
beer	cooler ambient	31									
T.			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHMI	ABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND								
	Bar hand sink 124F equipped										
	Bar 3 comp sink 12		<u>ou</u>								
10	•		50ppm quats/drained a	nd will se	atun du	ring service					
10	Records kept of cod		• • • • • • • • • • • • • • • • • • • •	iia wiii se	stup du	ing scrvice					
10	<u> </u>		50ppm quats/COS to 200	nom quat	to obo	ngo ovory 2 ho	urc				
10	•			-		-					
			slider time stickered to disca			•					
	•		at 4 hours, chicken ten				·				
			commercially sealed o	ups she	it stable						
	Prep hand sink 100F equipped										
42			coolers, some food de	oris							
	Line hand sink 100										
	Warewash hand sin										
W	This hand is slow d										
10	Some cleaning of ic	e defle	ctor panel needed								
	3 comp sink 118F										
	Dishwasher sanitizi	ng per s	surface thermo/171F								
10	To clean around riv	ets in p	izza cutting boards, foc	d debris							
Received			Print:			Title: Person In Char	rge/ Owner				
(signature)	Richard Deschai	W	Richard I	Desch	naw	Manage	_				
Inspected (signature)		ton	RS Christy C	ortez	RS	-					
	CIW USLY COT	10g, 1	Co Chilisty C	or loz,	170	Samples: Y N	# collected				