Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	2		202			Time out: 12:00	FS	ense/Peri							Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name:												TOTAL/S	SCORE					
Well's Cattle Co Physical Address: Pest control:						I	Hood Grease t				ease	✓ Number of Violations COS:		18/8	2/B			
216 Fanin Rockwall, TX to email Bare Metal/1-2025 to email/refer to Teddy № ☐																		
M					Out = not in compoints in the OUT box for e	each numbered ite	em	Mark '✓		eckma	ark in	appr	opria	te bo	plicable COS = corrected on si x for IN, NO, NA, COS Mark		lation W- e box for R	Watch
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status O I N N C Time and Temperature for Food Safety R O I N N C									S		R							
U	N	0	A	o s		grees Fahrenheit			, and the second	U	N	0	A	o s		yee Health		
3					Proper cooling time ar	nd temperature					~				12. Management, food employe knowledge, responsibilities, and		employees;	
3					2. Proper Cold Holding t	temperature(41°)	F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
\vdash		~			3. Proper Hot Holding te	emperature(135°	F)								•	amination by Han	de	
		~			4. Proper cooking time a	nd temperature					~				14. Hands cleaned and properly			7
		~			5. Proper reheating proce Hours)	edure for hot hol	lding (165°F	in 2			~				I5. No bare hand contact with ralternate method properly follo			,
		٠ ٧			6. Time as a Public Heal	th Control; proc	edures & rec	cords										-/
						-									16. Pasteurized foods used; pro		ered	
	ı	1	1		• •	roved Source					•				Pasteurized eggs used when receeggs cooked	quired		
	~				7. Food and ice obtained good condition, safe, and destruction	d unadulterated;	parasite	111							Che	emicals		
					8. Food Received at prop	eith, Syso	CO								17. Food additives; approved a	nd properly stored;	Washing Fru	uits
L	′				check at recei	pt					~				& Vegetables			
	l	1	ı		Protection 1 9. Food Separated & pro	from Contamin		1			~				18. Toxic substances properly i	dentified, stored an	d used	
	~				preparation, storage, disp			1							Water	Plumbing		
	~				10. Food contact surface Sanitized at 200 p	s and Returnable opm/temperature	es ; Cleaned a	and			~			1	19. Water from approved source backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca		ously served	or			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	n, proper	
					Prio	rity Foundat	tion Items	(2 Poin	nts) v	iolat	tions			Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Prio Demonstration			` -	nts) v	iolat O U T	I N	Req N O	uire N A	Cor C O S	rective Action within 10 days Food Temperature	Control/ Identific	ation	R
U				О	Demonstration 21. Person in charge preand perform duties/ Cert	of Knowledge/	Personnel			O U	I N	N	N	C O	· ·			R
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Received by: (signature) Tudy Wells	Print: Judy Wells	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:	City/State:		License/Permit # Pag	ge <u>2</u> of <u>2</u>			
Well	s Cattle Co	216 F		Rockwa	all, TX	FS-9437				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	Temp F	Item/Loca	tion	Temp F			
grill dr	rawers/hamburgers	42	small cold top/hot dog	41	white freezer					
b	lue cheese	42	small cold front cooler/vegan burger	63	de	36				
pim	nento cheese	42	2 door cooler/butte	r 50	rea	7				
cold	top/cut tomatoes	41	meatloaf	51	meat	reach in freezer	-4			
shre	edded cheese	41	cheese	49						
	er/cut tomatoes	41	reach in cooler/par fries							
sli	ced cheese	41	cheese	45						
unde	er counter freezer	20	beef raw	45	A TO					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND CORRECTIONS OF THE SERVICE OF THE			HE CONDITIONS OBSERVED A	AND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hand sink 115F equipped									
	3 comp sink 120 F									
45	Need to clean walls	-								
32			pards where discolored			cored				
38			g cool water, not in star	nding wa	ter					
42	To clean inside grill									
36			to line shelves, could a	tract pe	sts					
	Sani bucket at 200p	pm qua	nts							
	Current test strips									
	To clean floors, wal									
42			ters, grease accumulat	on						
	•		ripes at 200ppm quats							
2	Small glass front co	oler not	cold holding/discarded	all TCS	from pr	evious evening				
2			oaf from previous night, milk and l		red today,	will move to alternate coole	er			
		•	ir to cold hold at 41F or							
1		_	vely cooled last night, di							
27			s to 41F or below using							
<u> </u>			as do not have sufficier	•	to cool	down				
34										
42										
39										
37										
Packaged raw frozen meat labeled, inspected by Texas										
4.4	Soda/tea nozzles WRS daily									
44	Need to clean trash outside around side door to prevent pests									
Received	by:		Print:		T	Title: Person In Charge/ Owne	er			
(signature)			Judy W	ells		Manager				
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N # collec	cted			