Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

3 <i>i</i>		1/2	202	25	Time in: 3:20	Time out: 4:10		ense/Pern S-91		7					Est. Type Risk Category Page 1 of 2	2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name: Popcorn Papa Byron Norris							wner Nar		4-]	Inve	stiga	* Number of Repeat Violations: * Number of Violations COS: * Enllow-up: Ves				
Physical Address: Pest control : Hood HM/8-26-2024 Grease trap : Follow-up: Year 919 E I-30 Rockwall, TX Chief/1-27-2025 HM/8-26-2024 Stouts Creek/500gal/3-5-2024 No □										c trap.	<u> </u>					
Ma					Status: Out = not in copoints in the OUT box for Prior	r each numbered			a che	ckma	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W- Water ox for IN, NO, NA, COS Mark an in appropriate box for R in appropriate box for R	ch
O U	Compliance Status O I N N N C Time and Temperature for Food Safety U N O A O Time and Temperature for Food Safety						I	ł	O I N N U N O A			Stat N A	С	Employee Health		
Т				S						Т				S	12. Management, food employees and conditional employees;	
	~				2 Proper Cold Holding temperature(41°F/45°F)						~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	-
	/				2. Proper Cold Holding temperature(41°F/ 45°F)						~				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 Hours)					ın 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 & records					cords							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 BeneKeith, Vistar										Chemicals	
	✓				8. Food Received at pro						_		T		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		check at receipt						3	•				18. Toxic substances properly identified, stored and used	-		
	~				9. Food Separated & protected, prevented during food					5					Water/Plumbing	
					preparation, storage, display, and tasting Water/ Plumbing 10. Food contact surfaces and Returnables : Cleaned and 19. Water from approved source; Plumbing insta					19. Water from approved source; Plumbing installed; proper						
3					Sanitized at						~				backflow device	
	/				11. Proper disposition of reconditioned disc		viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	Priority Foundation Items (2 Point O I N N C											_	_			
0		N				·		(2 Point	_	О	I	N	N	С	rective Action within 10 days	R
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Received by: (signature) Byron Norris	Print: Byron Norris	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical Add	lress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>		
	orn Papa	919 E	I-30	Rockwa	all, TX				
Item/Loc	otion	Temp F	TEMPERATURE OI	SERVATIONS Temp F	Item/Loca	tion	Temp F		
		_	ttem/Location	Temp F	Item/Loca	uon	тетр г		
glass front cooler/ ambient		33							
		OBS	ERVATIONS AND CO	RRECTIVE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMEN	T HAS BEEN MADE. YOU	R ATTENTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSE	RVED AND		
	Sampling in to go ra	amekine	with lide						
	Hand sink 105F equ		With hus						
	Sani spray bottle at	• •	quate						
	· · ·	. 200ppiii	quais						
	3 comp sink 120 F								
40	Test strips on site	ad abalf li		I food dobrio					
42	To clean shelves ar								
45	To clean floors and								
42	To clean various storage popcorn containers/lids To store 6 inches off of floor to clean/food debris under								
37		ff of floor	to clean/food de	bris under					
	Digital thermo	'1 1							
	Popping popcorn o			-					
	No TCS except but		or various flavor	S					
	All candy from Red								
	BFF freeze dried ca		-						
	Ingredients upon re	•	•	•					
18	To store chemical s								
10	Sani dispenser not	•	<u> </u>		-				
18	Will need to repair/ will use dispenser over mop sink which is too strong/will dilute and use test strips to check								
45	Need to clean throughout floors, lots of grease and debris								
45	To clean walls/food splatters around hand sink								
	Sani spray bottle at 400ppm quats								
Received (signature)	· ·		Print:	Na Na aast		Title: Person In Charg	e/ Owner		
, 3	Byron Norris		Byro	n Norri	S	Owner			
Inspected	l by:		Print:	1 0 1	D				
(signature)	Byron Norris Iby: Chvisty Cov	tez, R	$S \mid Chris$	ty Cortez,	KS	Samples: Y N	# collected		