## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	13				Time in: 11:25	Time out: 12:10		License/Pe							Est. Type Risk Category Page 1 of 2	<u> </u>
		se of			tion: 1-Routine ne:	2-Follow		<b>3-Complai</b> ct/Owner N		4-	Inve	stiga	ation		5-CO/Construction   6-Other   TOTAL/SCOR   * Number of Repeat Violations:	ŁΕ
Do	วทเ	ut S	Sta	tio	n #4	l n				11	1				✓ Number of Violations COS:	١
		al A S G			Rockwall, TX	G	Pest control SoEco/2-	26-2025		Ho Vent Ho	OCI ood US/8-	7-2024	Am	ease	se trap : Follow-up: Yes No V	_
Ma					Status: Out = not in corresponds in the OUT box for Prior	each numbered		Mark '		eckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	n
O U	mpli I N	iance N O	Sta N A	tus C O	Time and Tem	perature for l	Food Safet	y	R	O U		iance N O	Stat N A	C O	Employee Health	R
T	17	U	A	s	(F = de 1. Proper cooling time a	grees Fahrenh nd temperature	-			T		U	A	s	Employee Health  12. Management, food employees and conditional employees;	
	~					•					~				knowledge, responsibilities, and reporting	
	1				2. Proper Cold Holding	temperature(4	11°F/ 45°F)				<				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			~		3. Proper Hot Holding to	emperature(13	35°F)						<u> </u>		Preventing Contamination by Hands	
		~			4. Proper cooking time a	and temperatur	re				~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating proc Hours)	edure for hot h	holding (16	5°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 Heal	Ith Control; pr	rocedures &	k records							Highly Susceptible Populations	
	Ľ				A	amound Course					<b> </b>				16. Pasteurized foods used; prohibited food not offered	
	1				7. Food and ice obtained	I from approve		Food in							Pasteurized eggs used when required	
	~				good condition, safe, and destruction TX Bak	d unaduÎterate <b><ery< b=""></ery<></b>	ed; parasite	ood iii							Chemicals	
	~				8. Food Received at pro	_	re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	<u></u>					from Contam	nination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis		_	food							Water/ Plumbing	
	~				10. Food contact surface Sanitized at 100 µ	es and Returna opm/temperatu	ables ; Clear ure	ned and			~			+	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca		eviously serv	ved or			~			ĺ	20. Approved Sewage/Wastewater Disposal System, proper disposal	
											ш					1
					Pric	ority Found	lation Ite	ms (2 Poi	ints) v	riolat	tions	_		Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Prio Demonstration	·			nts) v	o U	I N	Req N O	N A	Cor C O S	Food Temperature Control/ Identification	R
		N O		О		of Knowledge esent, demonst	ge/ Personne tration of kr	el nowledge,		O U	I N	N	N	C O		R
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledgesent, demonst	ge/ Personno tration of kr Ianager/ Pos	el nowledge, sted		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	nent Name: It Station #4	Physical A	Address: S Goliad	City/State: Rockwa	II. TX	License/Permit # FS-9204	Page .	of			
			TEMPERATURE OBSERVA		,	1. 5 5=5.					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp			
each ir	n glass cooler/sausage	35	glass front drink coole								
	sausage	36	glass front drink coole	er 30							
	sausage	36									
reach	in cooler/cooked egg	41									
	cheese	41									
small	upright white freezer	7									
small white freezer		9									
2 doc	or reach in freezer	6									
Itom			BSERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTE	TION IS DIREC	CTED TO T	HE CONDITIONS OBSE	RVED AN	ĺD			
	Front hand sink 100	)+F equ	ipped								
	Sani bucket setup to	o 100pp	om chlorine								
	Test strips current/c	n site									
	TPHC time stickers on TCS foods/4 hours to discard										
	Eggs cooked on site	e in elec	ctric skillet								
39	To clean dough mix	er and	store clean								
42	To clean shelves ur										
42											
	Back hand sink 100+F equipped										
	3 comp sink 115F										
	Spray Bottles labeled										
37	Protect canned drin	ks in ba	ack hallway storage fro	n expose	d pink	insulation					
37			ches off of floor to clea	•	•						
42	To clean gasket in s										
45	-										
	To replace moldy caulking behind 3 comp sink  Shelf stable creamers and shelf stable individual condiments										
Received (signature)	•	L' 140 3	Print: Margarita	Martin	ez	Title: Person In Charge					
	I I UMUMINU I I UM	INEL	1 11.41 941 144		<b>_</b> _	IIVIAIIAYC					
Inspected	Margarita Mart 1by: Chvisty Cov		Print:			<u> </u>					