Dist Dist <thdis< th=""> Dist Dist D</thdis<>	e q Follo	ui wu	re		of \$50.00 is after 1st		City of	Roc	kw		In	spo	ect	tion Report	וg			
Build and Provided Outcome Target Provide State Provide P	03														3			
Tom Thrum 2004 doi: F80005 Image: Control of the second o												atio	n		RE			
Story Holds Description Description <thdescription< th=""> <thdescription< th=""></thdescription<></thdescription<>	-		-		64 deli		Fs9055		-	a d		G	roog	✓ Number of Violations COS: Q/00//	4			
Date Date <thdate< th=""> Date Date <thd< td=""><td colspan="8">3070 N Goliad See grocery</td><td colspan="5"></td><td colspan="4">technology:waste oil/ weekly pump - GT-LES</td></thd<></thdate<>	3070 N Goliad See grocery													technology:waste oil/ weekly pump - GT-LES				
Complex Name Complex Name Image: A many interpretation of the Market of Park Market Name Image: A market Name Image: A market Name Image: A market Name Image: A market Name Image: A market Name Image: A market Name Image: A market Name See	Mark	Compliance Status: $Out =$ not in compliance $IN =$ in compliance $NO =$ not observed $NA =$ not applicable $COS =$ corrected on site $R =$ repeat violation W - WatchMark the appropriate points in the OUT box for each numbered itemMark X in appropriate box for IN, NO, NA, COSMark an X in appropriate box for R											ch					
Image: Solution of the stress of the solution o	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											tive Action not to exceed 3 days	<u> </u>					
Image: control program 12. Mage: control program Image: control program 13. Proper used reporting Image: control program 14. Trade details Image: control program 14. Trade details <td>Uľ</td> <td colspan="5">I N N C I N O A Time and Temperature for Food Safety (E. degrees Februaries)</td> <td>R</td> <td>U</td> <td>JN</td> <td></td> <td></td> <td>0</td> <td colspan="4">Employee Health</td>	Uľ	I N N C I N O A Time and Temperature for Food Safety (E. degrees Februaries)					R	U	JN			0	Employee Health					
See Coversity and another posted at hand sinks Image: See in the sequence of t					1. Proper cooling time and temperature See 27 - opened bags to					~	,		2		Γ			
Image: Proceeding Constrained Strategy Strat	v			2. Proper Cold Holding temperature(41°F/ 45°F)						~	•			eyes, nose, and mouth				
Image: Copyred Source Source For the Notifierg (165°F in 2 Lineary Copyred Source Source For Source Source For Source Source For Source Source For Source	V								<u> </u>				-					
Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging Items/Logging		L	/		4. Proper cooking tin Logging	ne and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly	Ī			
Image: Second	v				5. Proper reheating p. Hours) Logging	rocedure for hot hold	ling (165°F in 2			~	,		alternate method properly followed (APPROVED Y N)					
Approved Source Pesteurized ego und whon required Image: Source in the intervence of the intervenc	v	/			6. Time as a Public H Prep only	lealth Control; proce	dures & records											
Image: post configure, size, and multificated, parasite distributed distributed parasite distributed parasite distributed parasite distributed parasite distributed distri					A	Approved Source												
At receiving At receiving Protection from Contamination Second Secon	·	good condition, safe, and unadulterated; parasite						_				Chemicals						
Protection fram Contamination 3 18. Tools substaces tools storg/while liditude or not uses 9. Food Separated & proceed, deparated busing Water Planning W 10. Pood const surfaces and Returnables : Cleaned and Samitod at _200. ppm/temperature See 188 Water from approved same; Planning installed, proper lidentified, store based same; Planning W 11. Proper disposition of returned, previously served or recording disposition of Rosovelage (Planning disposition dis	v					proper temperature				~				& Vegetables	Γ			
● 1 0.9 Post Separate & provemed damage damag								3	5				18. Toxic substances properly identified, stored and used	┢				
N Samitade at _200_ ppm/emperature See 18 N Watch air gaps N I.I. Proper dispasition of returned, perviously served or reconduroned Discoarded N N Status N Status Priority Foundation Items (2 Points) violations Require Currective Action within 10 days N N Status Priority Foundation Items (2 Points) violations Require Currective Action within 10 days Priority Foundation Items (2 Points) violations Require Currective Action within 10 days Proof Temperature Control Identification Priority Foundation Items (2 Points) violations Require Currective Action within 10 days Proof Temperature Control Identification Priority Foundation Items (2 Points) violations Require Currective Action within 10 days Proof Temperature Control Identification Priority Foundation Items (2 Points) with a many construction of knowledge, and perform during Current in the construction of knowledge, and perform during Current in the construction of the violation of the viol	v											· · · ·						
Image: Second constraints of futured, previously served or reconditioned DisCartedd 20. Approval. Sevage Wastewater Disposal System, proper disposal Sys	Ν				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature See 18				backflow device				backflow device					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days 0 1 0 0 0 0 0		•			11. Proper disposition	n of returned, previou				~				20. Approved Sewage/Wastewater Disposal System, proper	T			
T S S T S S Consumer Advisories random and served research and research and research and research and research and served research and research a					Р	riority Foundati	on Items (2 P		_				_					
Image perform dutics: Certified Food Manager (CFM) 2 10 22, Food Handler' no unauthorized persons' personnel 15 Safe Water, Recordkeeping and Food Package Labeling 16 23, Hor and Cold Water available: adequate pressure, safe 11 21, Reprint Requirement, Prerequisite for Operation 11 21, Reprint Requirement, Prerequisite for Operation 11 21, Compliance with Approved Procedures 11 25, Compliance with Approved Procedures 11 26, Posting of Consumer Advisories; raw or under cooked foods (Disclosure Required for apecialized processing methods; manufacturer instructions Proceeding facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 11 26, Posting of Consumer Advisories; raw or under cooked foods (Disclosure Required Food Labeled Cooking on ground Temperature Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 11 26, Posting of Consumer Advisories; raw or under cooked foods (Disclosure Required, rading and stored Store Store) 1 11 37, Bevisoner Identification, rodent/other animation, rodent/other animation, rodent/other animation 1 12 1 1 1 13 34, No Evidence of Insect contamination, rodent/other animation 1 11 16 16 10 <td>Uľ</td> <td>1</td> <td>N N O A</td> <td>0</td> <td>Demonstrati</td> <td>on of Knowledge/ P</td> <td>ersonnel</td> <td>к</td> <td>U</td> <td>JN</td> <td>0 N</td> <td>A A</td> <td>0</td> <td></td> <td>F</td>	Uľ	1	N N O A	0	Demonstrati	on of Knowledge/ P	ersonnel	к	U	JN	0 N	A A	0		F			
V 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition V Safe Water, Recordkeeping and Food Package Labeling V 28. Proper Date Marking and disposition V 23. Hot and Cold Water available; adequate pressure, safe 110 to 121 V 28. Proper Date Marking and disposition V 23. Hot and Cold Water available; adequate pressure, safe 110 to 121 V 28. Proper Date Marking and disposition V 21. Adequate records available; adequate pressure, safe 110 to 121 V 28. Proper Date Marking and disposition V 21. Adequate Tercords available; adequate pressure, safe 13. Conformance with Approved Procedures V Permit Requirement, Prerquisite for Operation V Conformance with Approved Procedures V 13. Adequate handwashing facilities: Accessible and properly supplied, used V 25. Compliance with Variance, Specialized Process, and Processing methods; manufacturer instructions No specialist processing V No specialist processing V 20. Food and Non-food Contact surfaces cleanable, properly supplied, used V No specialist processing V No specialist processing No specialist processing No specialist processing No specialist processing V No So Consumer Advisories: raw or under conteed foods (r				and perform duties/				2	2			~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Open Paige's to cool				
Sale Water, Recordice ping and rood rackage Thermal test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Digital / laser test strips Conformance with Approved Procedures Utensits, Equipment, and Vending Conformance, Specialized Process, and HACCP plan; Vriance obtained for specialized processing methods; manufacturer instructions No specialise processing No specialities processing methods; manufacturer instructions No specialities processing 31. Adequate handwaking facilities: scessible and properly supplied, used Consumer Advisory Scene Strip Scene Strip Scene Strip V 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder/Buffer Plate/) Allergen Label No test strips No test strips V No N & Scene Strip Prevention of Food Contamination R V No N & Scene Strip V No N & Scene Strip Scene Strip All original container labeling (Bult Mood) No Scene Strip	V	22. Food Handler/ no unauthorized persons/ personnel					~	2			28. Proper Date Marking and disposition Using 4 days							
Image: Sec Suspination of Cold Water available; adequate pressure, safe 110 to 121 Permit Requirement, Perequisite for Operation Image: Sec Suspination of Contact surface, Specialized Process, and Proceedings, methods, maintained, for Specialized Process, and Proceedings, No specialist processing Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Conformance with Approved Proceedings Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Consumer Advisory Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Consumer Advisory Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Consumer Advisory Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Image: Sec Suspination of Proceedings Proceeding P								~				Thermal test strips						
2 24. Required records available (shellstock tags; parasite determining): Packaged Fool labeled 30. Food Establishment Permit (Current/ insp sign posted) 30. Food Establishment Permit (Current/ insp sign posted) 24. Required records available (shellstock tags; parasite determined): Packaged Fool labeled 30. Food Establishment Permit (Current/ insp sign posted) 31. Adequate haddwashing facilities: Accessible and properly supplied, used processing methods; manufacturer instructions No specializet processing 31. Adequate haddwashing facilities; installed, maintained, used/ supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 33. Warewashing facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 33. Warewashing facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 34. No Evidence of Insect contamination R V V S 34. No Evidence of Insect contamination, rodent/other inimia 34. No Evidence of Insect contamination, rodent/other inimia 41. Original container labeling (Bulk Food) 34. Wiping Cloths: properly used and stored 34. Walth contaged areas used Hood cleaned every six months? 42. Non-Food Contact surfaces clean definites installed, maintained, walch compactor 34. Work Store in bucket 34. Walth contaged areas used Hood cleaned every six months?	V		T	Γ	23. Hot and Cold Wa 110 to 121	ter available; adequa	te pressure, safe			_								
Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 8 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder: Platfer Plate) 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 9 1 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder: Platfer Plate) 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 0 1 N S Prevention of Food Contamination similals R 0 1 N A S 1 33. No Evidence of Insect contamination To adjust provided R 0 1 N A S Food Identification 2 34. No Evidence of Insect contamination To adjust proved having method Store in bucket R 0 1 N A S Food Identification 2 35. Personal Cleanliness/eating, drinking or tobacco use Store in bucket R 0 1 41. Original contant s	v				24. Required records destruction); Package		tags; parasite			~					Γ			
Image: HaccP plan; Variance obtained for specialized processing methods; manufacturer instructions No Specialized processing supplied used Equipped Image: Mode Specialized processing 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition Image: Mode Specialized processing 33. Warewashing Facilities; installed, maintained, used/Specialized Service sink or curb cleaning facility provided Image: Mode Specialized Processing 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Image: Mode Specialized Processing 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Image: Mode Specialized Processing of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/Allergen Label Image: Mode Specialized Processing Pacific Plate)/Allergen Label Image: Mode Specialized Processing of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/Allergen Label Image: Mode Specialized Pacific Plate)/Service sink or curb cleaning facility provided Image: Mode Specialized Processing Image: Mode Specialized Plate)/Allergen Label Image: Mode Specialized Plate)/Allergen Label Image: Mode Specialized Plate/Allergen Label Image: Mode Specialized Plate/Allergen Label Image: Mode Specialized Plate/Allergen Label Image: Mode Specialized Plate/Allergen Label Image: Mode Specialized Plate/Allergen Label Image: Mode Specializ					Conformanc					1								
V X Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used V 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label Cooking on ground temperature 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided V 1 N N N Cooking on ground temperature N V 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided V 1 N N N Cooking on ground temperature N V 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided V 1 N N N Cooking on ground temperature V N N Cooking on ground temperature V 1 N N N Co Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facility provided V 1 N N N Co Service sink or curb cleaning facility provided V 1 N N N Co Service sink or curb cleaning facility provided V 1 <	r				HACCP plan; Varian processing methods;	ce obtained for spect manufacturer instruc	alized			~				supplied, used				
Watch condition 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking on ground temperature Watch condition: O 1 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking on ground temperature Watch condition: O N N C Prevention of Food Contamination R C N N C Food Identification V N N S C Food Identification A C Food Identification V N N S C V N N C Food Identification V N N S C V N N C C Food Identification V N				<u> </u>					v						+			
Cooking on ground temperature Cooking on ground temperature Cooking on ground temperature Cooking on ground temperature Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First O N N Cooking on ground temperature V N N Cooking on ground temperature R Cooking on ground temperature V N N N Cooking on ground temperature R Not to Exceed 90 Days or Next Inspection , Whichever Comes First V N N N Cooking on ground temperature R Not to Exceed 90 Days or Next Inspection , Whichever Comes First V 34. No Evidence of Insect contamination animals Provestion of Food Contamination, rodent/other animals N N N N Cooking of temperature Physical Facilities V 35. Personal Cleanliness/eating, drinking or tobacco use 41. Original container labeling (Bulk Food) 41. Original container labeling (Bulk Food) I 36. Wiping Cloths; properly used and stored 41. Original container labeling (Bulk Food) 41. Original container labeling (Bulk Food) I 37. Environmental contamination Image: Condensation in Walk-in freezer 43. Adequate ventilatio									v		,			Watch condition 33. Warewashing Facilities; installed, maintained, used/	-			
O I N O A C Prevention of Food Contamination R V 34. No Evidence of Insect contamination, rodent/other animals 34. No Evidence of Insect contamination, rodent/other animals A O I N N C Food Identification V 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored Store in Ducket Physical Facilities I 36. Wiping Cloths; properly used and stored Store in Ducket 1 42. Non-Food Contact surfaces clean General I 37. Environmental contamination Conclensation in Walk-in freezer 43. Adequate ventilation and lighting; designated areas used Hood cleaned every six months? V 38. Approved thawing method Pull thaw and cooking V 44. Garbage and Refuse properly disposed; facilities maintained Watch compactor V 39. Utensils, equipment, & linens; properly used, dried, & handled/ In use utensils; properly used Watch 46. Toilet Facilities; properly constructed, supplied, and clean General V 30. Utensils, equipment, & linens; properly used Watch 47. Other Violations 47. Other Violations					Cooking on groun	d temperature			n Ma	4 40 1	7	.J. 04	0.0.		L			
T S T S Image: S 34. No Evidence of Insect contamination, rodent/other animals 41.Original container labeling (Bulk Food) Image: S Physical Facilities Physical Facilities Image: S Physical Facilities	UN								0) I	Ν	Ν	C O	Food Identification	1			
Image: Store in bucket Physical Facilities 1 36. Wiping Cloths; properly used and stored 1 42. Non-Food Contact surfaces clean 37. Environmental contamination Condensation in walk-in freezer 43. Adequate ventilation and lighting; designated areas used M 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained W 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities; properly constructed, supplied, and clean General 45. Physical facilities; properly constructed, supplied, and clean M 46. Toilet Facilities; properly constructed, supplied, and clean To adjust the mixing valve in the women's bathroom 47. Other Violations	Т			S		nsect contamination,	rodent/other		Т	r	~		S		t			
V Store in bucket I General 1 37. Environmental contamination Concensation in Walk-in freezer 43. Adequate ventilation and lighting; designated areas used Hood cleaned every six months? 38. Approved thawing method Pull thaw and cooking 44. Garbage and Refuse properly disposed; facilities maintained Watch compactor 1 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch 45. Physical facilities; properly constructed, supplied, and clean General 40. Single-service & single-use articles; properly stored 47. Other Violations	ľ		+			ess/eating, drinking	or tobacco use	+			<u>1-</u>			Physical Facilities				
1 37. Environmental contamination Condensation in walk-in freezer 1 38. Approved thawing method Pull thaw and cooking 2 38. Approved thawing method Pull thaw and cooking 44. Garbage and Refuse properly disposed; facilities maintained Watch compactor 1 45. Physical facilities installed, maintained, and clean General 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch 46. Toilet Facilities; properly constructed, supplied, and clean To adjust the mixing valve in the women's bathroom 40. Single-service & single-use articles; properly stored 47. Other Violations	V				36. Wiping Cloths; p Store in buck	roperly used and stor	ed	+	1						ſ			
38. Approved thawing method Pull thaw and Cooking 44. Garbage and Refuse properly disposed; facilities maintained Watch compactor Proper Use of Utensils 45. Physical facilities installed, maintained, and clean General 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch 46. Toilet Facilities; properly constructed, supplied, and clean To adjust the mixing valve in the women's bathroom 40. Single-service & single-use articles; properly stored 47. Other Violations	1	T			37. Environmental co Condensatio	ontamination On in walk-in	freezer	\top		~				43. Adequate ventilation and lighting; designated areas used	T			
Proper Use of Utensils 45. Physical facilities installed, maintained, and clean General 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 46. Toilet Facilities; properly constructed, supplied, and clean To adjust the mixing valve in the women's bathroom 40. Single-service & single-use articles; properly stored 47. Other Violations	V		╡		38. Approved thawin Pull thaw and	g method COOKING				~				44. Garbage and Refuse properly disposed; facilities maintained	T			
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch 46. Toilet Facilities; properly constructed, supplied, and clean To adjust the mixing valve in the women's bathroom 40. Single-service & single-use articles; properly stored 47. Other Violations					Pro	oper Use of Utensils			1					45. Physical facilities installed, maintained, and clean General	Ţ			
and used Watch	V				dried, & handled/ In Watch	use utensils; properl	y used		۷	N				46. Toilet Facilities; properly constructed, supplied, and clean To adjust the mixing valve in the women's bathroom				
	V				and used Watc	h	topenty stored				~							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid Blake Ewing	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	nent Name: Thumb 2964 deli	Physical A 4070	^{ddress:}	City/State: Rockwal		License/Permit # Page 2 of 2		2 of 2				
			TEMPERATURE OBSERVA			-	1					
Item/Loc	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locati	on		<u>Temp F</u>				
Wif htt t	emps ambient -6 and -11	10-15f	Potato salad Island 33° to 38	3°	Pre-sliced	ed island 36, 36,35, 3433°						
Wic	temps range	31-39	Pimento cheese un	it 32-37f	Commercial lunchmeat area with doo		door	32 to 39°				
Sala	d case temps		Potato salad wall 35 to 41	0								
Pasta salad 36° po	tato salad 36° loaded baked potato 37° classic potato salad 37° t		World of cheese Island 32 to 3	3°								
Lun	ch meat case		Ready meals unit 32 to 40)°								
A.m. 36° turke	y 37° ambient temperature 38° turkey breast 39°		cheese wall 32,31 35,37, 34, Ee degree	3°								
Hi, holding unit gree	en beans, 203° fried chicken 172° to 182° on top warmer than on		Rotisserie chicken unit 170° 185° one chicken top right corner 1	30°								
Soup and	pizza wall temperatures 35 to 40°		World all the cheese 31 29,28, 28,27, 31									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE, YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Number	NOTED BELOW: ALL TEMPS 1					e conditions observ		. <u></u>				
	Hot water at three cimp 122/ hand sinks 100Plus for											
	Gloves used to and ready to eat foods											
18	Sanitizer in three departmentv 200 ppm/sanitizer in spray bottle over 400 ppm coming directly out of dispenser at that concentration											
18	Will dilute if you plan on using that dispenser and spray bottles if not, will use 3 comp Csink or hand mix sanitizer until Ecolab can get there to adjust											
	Using ffood safety station with digital thermometer and also laser thermometer attached to Bluetooth and also test strips and within date expires 2026											
	Btreading station is shifted throughout time is used will be replaced when becomes chunky which is less than four hours											
	• .		ld proper temperature see									
W	Keep an eye on shelving oxidation. In wic and clean floor under equipment and shelving./clean fan cases											
37			Ik in freezer/coming from fan									
	Chicken tenders cooked cooling in wic in sealed bag 11;30 -145f / opened bag to cool 67 F at 1:15 in compliance											
	Using iPad to record temperatures from receiving to service											
	•		nd next to hot holding in fro	nt area ar	e used fo	r dry storage only						
	Date marking lunch m		•									
	Slicers are washed and sanitize both sides of blade every 2 to 4 hours											
			one upper right corner was 130° i									
	h Advise to check More often to check at corner/quite possibly customer removed input back removing it from temperature control and putting it back into control we watch for that stuff											
42:45		-	lves in customer area, par	icularly bl	ack							
42	Clean spills in lunchmeat case											
Received (signature)	Blake Ew	vina	Print:			Title: Person In Charge/	Owner					
Inspected	by:		Print:									
(signature)	Blake Ew Kelly Kirkpo	ıtríck	\mathcal{RS}			Samples: V N "	00110-4	d				
						Samples: Y N #	collecte	u				