## **Retail Food Establishment Inspection Report**

V	First aid kit
$\square$	Allergy policy
V	Vomit clean up
V	Employee health

Da <b>4</b>		/2(	02	25	Time in: 10:10	Time out: <b>3:00</b>	FS-9							Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow Up			_	4-In	ıvesti	gati	on	5-CO/Construction	6-Other	TOTAL/S	CORE
Es	tabli	shm	nent i	Nan		od Court	Contact/Owner	Name	e:					* Number of Repeat Violat ✓ Number of Violations CO			
Ph	vsic	al A	ddre	ess:		Pes	t control :			lood				e trap :	Follow-up: Yes		
12			•		Rockwall, TX	see IN = in c	grocery insp								No 🗸		77 1
Ma	ark tl	Com he ap	<b>plia</b> pprop	riate	Status: Out = not in co points in the OUT box for	each numbered ite	em Mark	$\mathbf{O} = \mathbf{n}$						pplicable COS = corrected on s ox for IN, NO, NA, COS Mark	site $\mathbf{R}$ = repeat vick an $\mathbf{X}$ in appropriat	plation W-V te box for R	Vatch
Co	mnli	ance	e Sta	tus	Prio	rity Items (3 I	Points) violation	s Req	uire		<i>nedia</i> npliar			ive Action not to exceed 3 day	28		
O U	I N	N O	N A	C		perature for Fo		R		O U	I N	J N		Emplo	oyee Health		R
Т				S	1. Proper cooling time a	egrees Fahrenheit and temperature	:)			T			S	12. Management, food employ	vees and conditional	employees;	
	~									•	<b>-</b>			knowledge, responsibilities, an	nd reporting		
	~				2. Proper Cold Holding	temperature(41°I	F/ 45°F)		Ī		/			13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No dis	charge from	
					3. Proper Hot Holding t	temperature(135°)	F)	44	-					• • •			
	~							_						Preventing Con  14. Hands cleaned and properly	tamination by Har		
	~				4. Proper cooking time		1: (1650E: 0			•	<b>/</b>			gloves used			
	~				5. Proper reheating production Hours)	cedure for not not	ding (165°F in 2			(	~			15. No bare hand contact with alternate method properly follows:			
	~				6. Time as a Public Hea	alth Control; proce	edures & records		ŀ					Highly Susce	eptible Populations		
	<u> </u>								ŀ	T		Т	T	16. Pasteurized foods used; pro	ohibited food not of		
					Ap	proved Source				•				Pasteurized eggs used when real <b>no eggs</b>	quired		
					7. Food and ice obtaine good condition, safe, ar	* *											
	•				destruction		•							Ch	nemicals		
	<b>~</b>				8. Food Received at pro	oper temperature			Ī	Π,			Τ	17. Food additives; approved a & Vegetables	and properly stored;	Washing Frui	ts
									-					18. Toxic substances properly	identified stored an	nd used	
					Protection  9. Food Separated & pr	office of the contamination of				'	<u> </u>			To. Tokie substances properly	racitifica, storea an	ia asea	
	~				preparation, storage, dis	splay, and tasting	-								r/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_									19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition or reconditioned	of returned, previo	ously served or				/			20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper	
														_			
					Pri	ority Foundat	ion Items (2 P	oints	) viol	latio	ne R	o ani	re Coi	rective Action within 10 days	,		
O U	I N	N O	N A	C O		ority Foundat		oints R	) viol	O U		I N	N C	rective Action within 10 days  Food Temperature		cation	R
	I N	N O		C O S	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/ l	Personnel	R	) viol	O U T	I N	I N	l C	Food Temperature 27. Proper cooling method use	e Control/ Identific		R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

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	ment Name: Wholesale #1049 Food Court	Physical A	ddress: Hwy 276	City/State: Rockwall, TX	License/Permit # FS-9835	Page <u>2</u> of <u>2</u>
-		1220	TEMPERATURE OBSERVA	·	1 0 0000	
Item/Loc	cation	Temp F	Item/Location	Temp F Item/Loc	ation	Temp F
	olding slider/pizza	146	cut tomatoes	40		
turk	turkey sandwich					
stea	m wells/hot dogs	179				
W	IC/ambient	33				
ice	ed coffee mix	33				
ice	e cream mix	34				
pizza r	reach in freezer/ambient	9				
pizza	table/shredded cheese	41				
		OB	SERVATIONS AND CORRECT	IVE ACTIONS		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	VITION IS DIRECTED TO T	THE CONDITIONS OBSER	EVED AND
	Soda dispensers cl		<u> </u>			
	Ice chute clean at in	•				
			ned nightly/changed a			
			down and cleaned eve	•		•
			cleaned weekly throu	-	week (nozzles)	
			and cleaned every 2 m	onths		
	Front hand sink 103	•	• •			
			brushes and squeege	es		
147	Dishwasher sanitizi					
W			intain 110F throughout	service and du	ring peak useag	je
	Test strips current/e	-				
	3 comp sink dispen					
	Prep hand sink 108					
	•		or condition/discarded	when necessar	У	
	Digital thermos use	d, glove	s used			
Received	l by:		Print:		Title: Person In Charge	/ Owner
(signature)	Nick Locicero		Nick Lo	cicero	Manager	
Inspected (signature)	d by:	tez, 1	Christy C	ortez, RS		
Form EH O	6 (Revised 09-2015)				Samples: Y N	# collected