Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

3/		9/2	202	25	Time in: 2:15	Time out: 3:08		S-94		5					Est. Type Risk Category Page 1 of 2	<u> </u>
		se o i ishm			tion: 1-Routine ne:	2-Follow U	Contact/O	omplaint wner Na		4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	ŁΕ
		Foo		_ `	N Goliad St)	D _e	est control :			Нос	od		Gr	eace	e trap: Follow-up: Yes 4/96/A	1
32	51	N G	Soli	ad	Rockwall, TX	Or	kin/3-18-2			n/a			n/a		No P	
Ma					Status: Out = not in copoints in the OUT box for Price	r each numbered i	item	Mark '✓'		ckma	ark in	appr	opriat	e bo	policable 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	h —
О	Compliance Status						R	О			С					
T U	N O A O (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T T	N	0	A	o s	Employee Health 12. Management, food employees and conditional employees;				
	~				1. Proper cooling time	and temperature					~				knowledge, responsibilities, and reporting	
	~	2. Proper Cold Holding temperature(41°F/45°F)							~	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	3. Proper Hot Holding temperature(135°F)									1		Preventing Contamination by Hands				
		4. Proper cooking time and temperature					е				~				14. Hands cleaned and properly washed/ Gloves used properly	
		5. Proper reheating procedure for hot holding Hours)				olding (165°F	in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
	~	6.			6. Time as a Public He	6. Time as a Public Health Control; procedures & records							<u>I</u>		Highly Susceptible Populations	
					Ap	oproved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					in					Chemicals				
					8. Food Received at pr	oper temperature	e								17. Food additives; approved and properly stored; Washing Fruits	
	~				check at rece	eipt					~				& Vegetables	
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used	
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				i							Water/ Plumbing		
	~				10. Food contact surfact Sanitized at			and			_			ı	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned	of returned, prev	viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
																ı
					Pr	iority Founda	ation Items	(2 Poin	ts) vi	iolati	ions	Rear	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S		iority Foundant			ts) vi	O U	_	Requ N O	N	C O	rrective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O				n of Knowledge	Personnel			О	I	N	N	C		R
	N	N O		О	Demonstration 21. Person in charge p	n of Knowledge, resent, demonstra ertified Food Man	ration of knowl nager/ Posted	ledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

Received by: (signature) Tay Love joy	Print: Jay Lovejoy	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: Foods (N Goliad St)	Physical A	ddress: N Goliad	City/State: Rockwa	all. TX	License/Permit # FS-9445	Page .	of
	· ·		TEMPERATURE OBSERVA	TIONS				
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca			Temp F -15
veggie and pasta/pizza wall 28-33			chicken wall	32				
	heese wall	26-31	meat wall	33	potate	o freezer bun	ker	-3
W	IF ambient	-8	ham bunker	37	seafo	od Frozen bunk	cer	-9
W	IC ambient	33	salmon freezer bunker	-6	eggpl	ant frozen bun	ker	-13
			pizza freezer bunker	-7				İ
cur	bside cooler	35	gyro freezer bunke	-13				İ
cur	bside cooler	38	blue bell ice cream	-11				
curk	oside freezer	-9	macaroon freezer bunke	-9				
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED AN	(D
			uits and veggies/ still ha					
	All prepackaged or	Boxed f	ruits and veggies/no pre	p, cuttir	ng or wa	shing		
	All breads and past	ies date	d, labeled correctly and	shelf st	able			
	B1 Curbside cooler	door no	ot sealing unless pushe	d shut/ v	vill repa	ir to seal prope	rly	
			ed under grates in freez					
	Electronic temps ta	ken twic	e daily of all coolers, fr	eezers a	and bac	k stock		
	No formula sold, or	ıly baby	foods in pouches					
45	To clean floors in b							
7	·		emoved with broken sea	ıl/discolo	ored			
W	One dented can, re To defrost Blue Bel		r/some ice accumulatio	n				
								-
			l n : .			mu p	0	
Received (signature)	by: Lisa Williams		Lisa Wi	lliam	S	Title: Person In Charge/Manager		
Inspected (signature)	· ·	ten 1	RS Christy Co	ortez		<u> </u>		
Form EU 06	6 (Revised 09-2015)	g, 1				Samples: Y N #	collecte	d