Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: License/P. 10:30 FS-8				267					Est. Type	Risk Category	Page <u>1</u> of <u>2</u>						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N				_	4-Investigation				5-CO/Construction 6-Other * Number of Repeat Violations:		TOTAL/SCORE					
	Zanata Kevin Lefer										✓ Number of Violations COS:		17/83/B				
	Physical Address: 202 Rusk Rockwall, TX Pest control: TX Extreme/2-2025/mont				5/monthly	Hood Gothin		Gı LE	rease S/3		Follow-up: Yes V		ט ונ				
		Com	ıpliaı	nce S	Status: Out = not in co	ompliance IN = in	compliance	NO = nc				$\mathbf{A} = \mathbf{n}$	ot ap	plicable COS = corrected on s	ite R = repeat vio	lation W-W	atch
Ma	ark t	ne ap	oprop	riate	points in the OUT box for Prio							_		ox for IN, NO, NA, COS Markive Action not to exceed 3 days	k an 💢 in appropriate es	e box for K	
О	Î	iance N	N	С	Time and Ten	nperature for F	ood Safety	R	C		N	N	С				R
U T	N	0	A	o S	(F = d)	legrees Fahrenhe	eit)		T		0	A	o s		oyee Health	amplayaası	
3					Proper cooling time a	and temperature				~				12. Management, food employe knowledge, responsibilities, an		employees;	
W					2. Proper Cold Holding	g temperature(41	°F/ 45°F)							13. Proper use of restriction an	nd exclusion; No disc	charge from	+
۷۷					2.5		TOES							eyes, nose, and mouth			
		~			3. Proper Hot Holding t										tamination by Han		
		~			4. Proper cooking time					~				14. Hands cleaned and properl			
		~			5. Proper reheating prod Hours)	cedure for hot he	olding (165°F ii	12		~				15. No bare hand contact with alternate method properly follo			
	6. Time as a Public Health Control; procedures &			ocedures & reco	ords						Highly Susce	eptible Populations					
	<u> </u>	Ľ				-								16. Pasteurized foods used; prohibited food not offered			
						proved Source								Pasteurized eggs used when required eggs cooked			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Ch	nemicals		
					destruction Sysco/U			ıt									
	~				8. Food Received at pro		e			~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	S
	<u> </u>				check at rece	PIPL n from Contami	ination		3					18. Toxic substances properly	identified, stored and	d used	+
	1				9. Food Separated & pr				3								
3					preparation, storage, dis	splay, and tasting	g								r/ Plumbing		
	~				10. Food contact surfact Sanitized at			nd		~			ı	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of			r		7				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
	Ĺ	Ш			reconditioned disc					4:	D		~				
								2 Dointe									
0	I N	N O	N A	C				2 Points	O) I	N	N	C	rective Action within 10 days Food Temperature		ation	R
O U T	N	N O	N A	C O S	Demonstration 21. Person in charge pr	n of Knowledge	/ Personnel	R	U T	D I J N Γ				Food Temperature 27. Proper cooling method user	e Control/ Identification		R
				О	Demonstration 21. Person in charge pr and perform duties/ Cer 3	n of Knowledge, resent, demonstra ertified Food Man	/ Personnel ation of knowled nager/ Posted	R	U	D I J N Γ	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificated; Equipment Adec		R
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Received by: (signature) Kevin Lefere	Print: Kevin Lefere	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	Establish	ment Name:	Physical A		City/State:	ıll, TX	License/Permit # FS-8267	Page	<u>2</u> of <u>2</u>		
WIC/lasagna 42/46 potatoes/grilled onions 41/41 reach in dessert cooler/cake 4C grilled chicken 42 salad cold top/mozzarella 41 reach in cooler ambient 36 raw shrimp/pasta 42/46 ricotta/cut tomatoes 41/41 reach in cooler ambient 36 risotto/cheese 42/42 pizza drawers/sausage 42 cold top/meatballs 41 grilled onions/mushrooms 42/41 pimento/steak 41/41 cheese 42 grilled onions/mushrooms 42/41 pimento/steak 41/41 reach in freezer ambient 8 cooler drawers/fish 41 reach in freezer ambient 8 cooler drawers/fish 41 reach in freezer ambient 8 cooler drawers/fish 41 reach in freezer ambient 8 reach in freezer in f				TEMPERATURE OBSERVA		,					
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