Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

3/	ite: 11 4	1/2	202	25	Time in: 11:20	Time out: 12:45		FOO			30	_	_	_	Est. Type Risk Category Page 1	of <u>2</u>
		se of			tion: 1-Routine	2-Follow U		3-Compla ct/Owner N	_	4-	Inve	stiga	ation	ı	5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE
ΕI	Cł	hic	0		ne.				vaine.						✓ Number of Violations COS:	λ/ Δ
Ph 50	ysic 3 E	al A	ddre 0 F	ess: Roc	kwall, TX	Eco		25-2025	5	Ho Facili	od itec/3-	2025	Gı LE	rease S/1	e trap : Follow-up: Yes 10/90 1000gal/1-14-2025 No	<i>311</i>
Ma	urk t	Com	plia	nce S	Status: Out = not in con	npliance IN = in each numbered it	compliance tem	e No Mark '	$\mathbf{O} = \text{not}$						oplicable COS = corrected on site R = repeat violation W-Wox for IN, NO, NA, COS Mark an in appropriate box for R	Vatch
										re In	nmea	liate	Cor	rect	tive Action not to exceed 3 days	
O U	mpli I N	iance N O	N A	C O	Time and Tem			y	R	O		iance N O	Stat N A	C O	Employee Health	R
Т				S	(F = de 1. Proper cooling time at	grees Fahrenhei nd temperature	it)			T				S	12. Management, food employees and conditional employees;	
	>										1				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				1				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Ë	~				3. Proper Hot Holding to	emperature(135°	°F)				<u> </u>				Preventing Contamination by Hands	
		•			4. Proper cooking time a	and temperature					V				14. Hands cleaned and properly washed/ Gloves used properly	
					Proper reheating process	edure for hot ho	olding (16	5°F in 2							IS. No bare hand contact with ready to eat foods or approved	_
	~				Hours)										alternate method properly followed (APPROVED Y. N)	
	~				6. Time as a Public Heal	Ith Control; prod	cedures &	k records	Ш						Highly Susceptible Populations	
					Арр	proved Source					~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained			Food in			<u> </u>				used for baking	
	~				good condition, safe, and destruction	n, Hardies	-								Chemicals	
	,				8. Food Received at proj										17. Food additives; approved and properly stored; Washing Fruit	ts
	~				check at recei	ipt					~				& Vegetables	
						from Contamin		C 1			~				18. Toxic substances properly identified, stored and used	
	>				9. Food Separated & propreparation, storage, disp			1000							Water/ Plumbing	
3				~	10. Food contact surface Sanitized at p			ned and			~			ı	19. Water from approved source; Plumbing installed; proper backflow device	
	/				11. Proper disposition of reconditioned disca						~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
									$oldsymbol{\sqcup}$		tions	Dag		~	4 4 4 4 171 70 1	
					FIIC	ority Founda	tion Ite	ms (2 Po	ints) v	riolat	uons	Keq	uire	Cor	rrective Action within 10 days	
O U	I N	N O	N A	CO	Demonstration				ints) v	O U	I	N O	N A	C 0	Food Temperature Control/ Identification	R
O U T					Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	Personn	el nowledge,		О	I	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Sergio Santos	Print: Sergio Santos	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish: El Cl	ment Name:	Physical A 503 E	ddress:	City/State:	all TX	License/Permit # Page FOOD5030	e <u>2</u> of <u>2</u>				
		JUJ L	TEMPERATURE OBSERVA		411, IA	1.000000					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
cold to	op/sour cream/pico	41/41	chicken/shredded chicke	n 154/177	backup	hot holding reach in/rice	167				
unc	der/corn dogs	41	on stove/black bean				165				
under	counter freezer ambient	10	corn	154	WIC/beans		38				
steam	wells/shredded chicken	183	grill drawers/cooked be	ef 42	gr	illed onions	38				
k	peef/queso	181/169	raw beef/raw chicke	n 41/41	raw	beef/chicken	36/35				
ice w	ells/shredded cheese	41	ice well/shredded chees	e 58/41	cheese		40				
stea	am wells/beans	165	hot holding reach in/ric	e 168	WIF ambient		-6				
	rice/beef	162/177	chicken, enchiladas	165/156	expo io	ce wells/pico/tomatoes	41/41				
Itam			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	N'TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND				
	Front hand sink 111F equipped										
			s recorded 4 times da	ily							
32		-		-	ored/ sc	ored					
	•	n and or replace cutting boards where badly discolored/ scored make sure ice wells have ice slurry up to product level to ensure temps are 41F and below									
2	Shredded cheese had bee	n out for a	n hour/small amounts, added v	vater to ice a	nd will use	e within 4 hours or discard					
45	Lots of missing grou	ut throug	hout/ food debris								
10	Sani buckets at 0pp										
	• •		• •	keep cor	rect ppr	n					
	Reminder to change sani bucket every 2 hours to keep correct ppm Warewash hand sink 101F equipped										
3 comp sink 125F											
	•	comps	ink at 200ppm quats								
	Sani dispenser at 3 comp sink at 200ppm quats Test strips on site/current										
	Gloves used for all										
	Digital thermos used										
42	To clean in/around on equipment										
	Dishwasher sanitizing at 100ppm chlorine										
W			_ · ·								
45	To store ketchup bags etc in clean pans To address maintenance throughout to walls, ceilings, flooring										
	Soda/tea nozzles WRS daily										
	Bar hand sink 108F equipped										
	Bar dishwasher sanitizing at 50ppm chlorine										
	Sleeved straws										
32											
2	2 Expo cooler Milk 45F, creamer 44F, ranch 45F/needs to cold hold at 41F or below										
	Bar cooler 35F										
Received (signature)			Print:	0 1		Title: Person In Charge/ Owner	r				
(ommurc)	Sergio Santos		Sergio	Sant	OS	Manager					
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	0 1 7 7 7	. 1				
orm EH-O	6 (Revised 09-2015)	0,,		•		Samples: Y N # collect	ted				