Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 3 /		1/2	202	24	Time in: 2:30	Time out: 4:10		se/Permit						Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-Investigation 5-CO/Construction 6-Other * Number of Repeat Violations:						TOTAL/S	CORE		
Genghis Grill						nei ivanie		✓ Number of Violations COS:				OS:	10/9	Λ/Δ			
Ph 16	Physical Address: Pest control: Terminix/ 2-17-202							7-2025		Hood Grease trap : Follo No					Follow-up: Yes ✓ No ☐	10/90/A	
Mo	Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R											Watch					
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
O U								R		Comp O I U N	lianc N O	N	tus C O	Emalo	waa II aaldh		R
T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature								T	0	A	S	12. Management, food employe	yee Health	employees:		
	~				1. Froper cooming time to	and temperature				~	•			knowledge, responsibilities, an		employees,	
3					2. Proper Cold Holding temperature(41°F/ 45°F)					-	,			13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No disc	charge from	
					3 Proper Hot Holding temperature(125°F)												
	~				3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hand 14. Hands cleaned and properly washed/ Gloves us							
		~	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)				2		~	'			15. No bare hand contact with				
		~			Hours)	occure for not no	ording (105 1 in			~	'			alternate method properly follo)
	6. Time as a Public Health Control; procedures & records				rds						Highly Susce	ptible Populations					
					An	proved Source			Ī					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			\neg
					•			n		<u> </u>				eggs cooked			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals					
					destruction Sysco 8. Food Received at pro	oner temperature	e.			<u> </u>				17. Food additives; approved a	nd properly stored:	Washing Fru	its
	~				check at rece					~	'			& Vegetables			
		Protection from Contamination					3	3				18. Toxic substances properly	dentified, stored an	d used			
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water	/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_			d	ľ					19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
	_				11. Proper disposition of	of returned, prev	viously served or		-				1	20. Approved Sewage/Wastew	ater Disposal Syster	n, proper	
	•				reconditioned									disposal			
0	I	N	N	C		•		2 Points)		o I	N	N	С	rective Action within 10 days			R
U T	N	О	A	o s	Demonstration 21. Person in charge pr	of Knowledge		daa		U N T	0	A	o s	Food Temperature	Control/ Identific	ation	
	~				and perform duties/ Cer 2			uge,		~	'			27. Proper cooling method used Maintain Product Temperature		quate to	
	~				22. Food Handler/ no u	nauthorized pers	sons/ personnel			~				28. Proper Date Marking and d	isposition		
					Safe Water, Reco			~	,			29. Thermometers provided, ac Thermal test strips	curate, and calibrat	ed; Chemica	/		
	~	Labeling 23. Hot and Cold Water available; adequate pressure, safe				afe						Permit Requirement, Prerequisite for Operation					
	~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		•	Г	7				30. Food Establishment Perm	nit (Current/insp re	port sign pos	ted)			
Ш					-		D 1		L					12/31/2025			
	/				25. Compliance with V HACCP plan; Variance			,								_	
						obtained for sp	ecialized	d		-	•			31. Adequate handwashing fac supplied, used	oment, and Vendin ilities: Accessible and		
					processing methods; ma	obtained for sp	pecialized ructions	d	2					31. Adequate handwashing fac	ilities: Accessible and the surfaces cleanable	nd properly	
					Cons 26. Posting of Consume	e obtained for sp anufacturer instr sumer Advisor; er Advisories; ra	ructions y aw or under cool	ked	2	2	,			31. Adequate handwashing fac supplied, used 32. Food and Non-food Contac designed, constructed, and used 33. Warewashing Facilities; installations and the second secon	t surfaces cleanable	nd properly	
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Received by: (signature) Vicki Macy	Print: Vicki Macy	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: ghis Grill	Physical Address: 1699 Laguna		City/State: Rockwa	II. TX	License/Permit # FS-8861	Page <u>2</u> of <u>2</u>			
301.5	<u></u>	1.000	TEMPERATURE OBSERVA		, 173					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location		Temp F			
white	freezer	2	left side cold well/tof	u 45	р	41				
unde	er counter cooler	7	noodles	45		41				
coffi	in white freezer	2	peppers	45	rice pot/		141			
meat	cold well/chicken	41	right side cold well/cut tomatoe	39	rice		135			
	chicken	41	broccoli	36	rice		145			
	beef	41	sprouts	37	WIC/raw beef		39			
	shrimp		grill line cold top/ crispy chicke	41-48	raw	raw chicken/ham				
р	ulled pork	41	eggrolls	41-52	k	paby corn	39			
		OH	SERVATIONS AND CORRECT	IVE ACTION		<u> </u>				
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVE	O AND			
	Bar 3 comp sink 11	0F								
18	Sani sink setup way over 200 ppm quats/COS									
	Bar hand sink 100+F equipped									
	Sani bucket setup to 200ppm quats									
2	Left side cold well, st	till using	ice slurry baths to cool,	levels no	t up to p	up to product level, COS				
	When will until be repaired, replaced? Consistent problems of cold holding									
	Line sani bucket at	200ppn	n quats							
	Wood sticks only being used to separate orders, not being used for cooking									
	Using spatulas for cooking									
			teamed, area below is sanit	zed, clean	utensils,	separated with wood				
42	To clean rice pots/g	<u> </u>								
32			dle, food debris collects and doesr	't seal, could	allow rice a	t the top to drop below 13	5F			
27/42	Grill line hand sink			ou moude tie	an and	want baad filtara				
	• •		les over grill/grease ac side of serving line and cault				~			
32/42	Grill ambient 443F	Juliu Dack	side of serving line and caur	to sear gap	s where i	ood debris is collectifi	9			
45	Some missing grou	t								
45			ehind serving line/to re	nair and	fill gans	<u> </u>				
42	Missing tiles on back wall behind serving line/to repair and fill gaps To clean floors drains, some food debris									
	3 comp sink 110F									
	Warewash hand sink 100+F equipped									
18	To label all spray bottles/in service wait station									
	. ,									
D	h		D.:		ī	Title, Daniel I. C				
Received (signature)			Vicki M	acv		Title: Person In Charge/ Ow Manager	ner			
Inspected	l by:		Print:							
(signature)	Vicki Macy ^{11by:} Christy Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N # co.	llected			
5 511.00	5 (Revised 09-2015)		•			•				