Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	210) ()) =	Time in:	Time out:		License/P								Est. Type	Risk Category	Page 1 of	2
					2:30	3:50 2-Follow	Un	FS-9			4-Inv	estig	atio	n	5-CO/Cons	truction	6-Other	TOTAL/SCO	
Es	tabli	ishm n's	ent l	Nan				tact/Owner			7-1111	cour	atioi		* Number o ✓ Number o	f Repeat Vio	lations:		
Pł	ysic	al A	ddre	ss:	<u>-</u> .,		Pest cont				Iood		G	reas	se trap :		Follow-up: Yes	7/93/	Α
81					tatus: Out = not in co	IN =	in compli	I/3-11-202	0 = no	?	erved	N	-		1500gal/12-2		No R - repeat	violation W-Wat	tch
M					points in the OUT box for	each numbered	1 item	Mark	'√' a (check	mark i	n app	ropria	ate bo			n site $\mathbf{R} = \text{repeat}$ ark an \mathbf{X} in appropriate	riate box for R	tcii
Co	_	iance					`		ΙÎ	uire .	Comp	lianc	e Sta	tus	tive Action not to	exceea 3 a	ays		
U	I N	N O	N A	C O S	Time and Ten $(F = d)$	nperature for egrees Fahren		fety	R		O I N T	N O		C O S		Em	ployee Health		R
	~			~	1. Proper cooling time a	and temperatu	re				/			~	12. Managemen knowledge, resp		oyees and condition	al employees;	
	_				2. Proper Cold Holding	temperature(4	11°F/ 45°	F)	+	-							and exclusion; No	lischarge from	_
3						,(-,			~				eyes, nose, and		,		
	~				3. Proper Hot Holding t	temperature(1	35°F)								Pı	reventing C	ontamination by H	ands	
		~			4. Proper cooking time	and temperatu	ire				~				14. Hands clear		erly washed/ Glove	s used properly	
		/			5. Proper reheating production Hours)	cedure for hot	holding (165°F in 2			-				15. No bare han	d contact wi	th ready to eat food llowed (APPROVI		
		1			6. Time as a Public Hea	alth Control: p	rocedures	& records	+								`		
		•				· 1									16. Pasteurized	. ·	ceptible Populatio		
					Ap	proved Source	ee				~				Pasteurized eggs	s used when			
					7. Food and ice obtaine good condition, safe, ar							,					CI I		
	~				destruction corpor		•										Chemicals		
	/				8. Food Received at pro		ire				-				17. Food additiv & Vegetables	es; approve	d and properly store	d; Washing Fruits	
					checked at re	CEIPT of from Contai	mination			-	-				18. Toxic substa	ances proper	ly identified, stored	and used	_
					9. Food Separated & pr	otected, preve	nted duri	ng food											
	~				preparation, storage, dis								1				ter/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_	ppm/temperat	ure				~				backflow device	2	urce; Plumbing inst		
	>				11. Proper disposition of reconditioned disc	of returned, pro arded	eviously s	served or			•				20. Approved So disposal	ewage/Wast	ewater Disposal Sys	stem, proper	
0	I	N	N	С	Pri	ority Found	dation I	tems (2 Po	ints)		lation O I	Req N		Cor	rrective Action w	rithin 10 da	ys		R
Ŭ T	N	O	A	o s	Demonstration	`	,				U N	O	A	o s	Food	l Temperati	ıre Control/ Identi	fication	
	~				21. Person in charge pr and perform duties/ Cer 4	rtified Food M	Ianager/ I	Posted			•				Maintain Produc	ct Temperatu		dequate to	
	~				22. Food Handler/ no u	nauthorized pe	ersons/ pe	ersonnel			•	'			28. Proper Date				
					Safe Water, Reco	Labeling					•	•			Thermal test str		accurate, and calib	rated; Chemical/	
	~				23. Hot and Cold Water												nt, Prerequisite for	-	
	~				24. Required records av destruction); Packaged		stock tags	; parasite			•				12/31/20		rmit (Current/insp	report sign posted)
					25. Compliance with V												aipment, and Vend acilities: Accessible		
	~				HACCP plan; Variance processing methods; ma						~				supplied, used				
					Con	sumer Adviso	ory			2	2				32. Food and No designed, constr		tact surfaces cleana sed	ble, properly	
	~				26. Posting of Consume foods (Disclosure/Rem						~				33. Warewashin Service sink or o	g Facilities; curb cleanin	installed, maintaine g facility provided	ed, used/	
0	I	N	N	С	Core Items (1 Poir	nt) Violation	s Requir	e Corrective	Action R	on N	ot to	Exce		0 Da	iys or Next Inspe	ection , Whi	chever Comes Fir	st	R
U T	N	O	A	o s		of Food Cont			K		U N T	O	A	o s			Identification		A
	~				34. No Evidence of Instantials						~				41.Original cont	tainer labelir	ng (Bulk Food)		
1					35. Personal Cleanlines			bacco use								Phy	sical Facilities		
	~				36. Wiping Cloths; pro		stored				~				42. Non-Food C				
	~				37. Environmental cont	tamination					~				Î		l lighting; designate		
	~				38. Approved thawing	method			\prod		~				44. Garbage and	Refuse pro	perly disposed; faci	lities maintained	
					Propo	er Use of Uter	nsils			·	1				45. Physical fac	ilities install	ed, maintained, and	clean	
	~				39. Utensils, equipment dried, & handled/ In us						-				46. Toilet Facili	ties; properl	y constructed, supp	lied, and clean	
	-				40. Single-service & sin	1			_	—				_	47. Other Violat				-

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

Form EH-06 (Revised 09-2015)

D : 12 1		DI			T: (D :: (I	0 60					
	ment Name: n's Deli	Physical A 819 E		ity/State: Rockwa	all, TX FS-9471	e <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVATI			T					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp F					
	reach in cooler ambient	38	sandwich cold table/ham	41	sour cream/pasta						
	ert cooler ambient	34	turkey/chicken salad	41/41	chicken/mac n cheese						
	vich cooler/chicken salad	41	tuna salad/cut tomatoes	41/41	_	41					
cut t	tomatoes/turkey	41/41	drawers/cheese	41	salmon	36					
chee	ese/drawers pico	41/41	ham/turkey	41/41	salad table/humus	44-47					
stea	ım wells/chicken	163	steam table/soup	184	yogurt/cheesd	43-48/41					
pizza	oven drawer/cheese	42	baked potatoes	137	drawers/chicken tenders	38					
under	counter cooler/pizza	34	salad cold table/boiled egg	42	steam well/soup/soup	186/171					
Item	AN DISDECTION OF VOLD ES		SERVATIONS AND CORRECTIV			NID					
Number	NOTED BELOW:	TABLISHME	NI HAS BEEN MADE. YOUR ATTENTI	ON IS DIKE	CTED TO THE CONDITIONS OBSERVED A	IND					
	Front line hand sink	108F e	quipped								
	Middle line hand sir	nk 111F	equipped								
32	To clean cutting box	ards wh	ere badly scored,								
	Self cleaned vent h	oods/re	fer to fire								
	Sani buckets setup to 200ppm quats/reminder to change every 2 hours to keep at required ppm										
45	To clean floors (some food debris)										
	Warewash hand sink 104F equipped										
	3 comp sink 145F										
	Chlorine test strips Gloves used for all										
2		-	t cold table to cold hold at 41F or below								
	•		cooked as well as preco								
	Soups heated to ma	•	-		•						
	To go hand sink 10										
35	To store employee	an dish rack									
	Soda and tea nozzl		•								
	Salad plates are handed to customers, none on salad bar										
	Over flow salad bar cooler tzatziki 42, ice cream mix 40F										
salad bar shredded cheese 41, boiled egg 41, tzatziki 41 reach in hot holding/chicken 151, soup 165 WIC/diced chicken 41, 41, 41, sliced cheese 41, cooked shrimp 36F											
									WIF ambient 17F		
To go cold top/ranch 56, fruit dip 61, ranch 54/ drawers pasta 41F, dressing 42											
2 To go cold top must cold hold at 41F or below/ items out for 2 hours moved to coolers to be used first or discard at 4 hours											
Received (signature)	· ·		Maria G	arci	a Manager	r					
Inspected	d bv:		Print:	<u> </u>	- Ivialiagoi						
(signature)		tez, 1	RS Christy Co	rtez,	RS Samples: Y N # collec	ted					
Farms FIL O	6 (Revised 09-2015)		<u> </u>		P						