Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

5/21/2025 1									Est. Type Risk Category Page 1 of 2	<u>2</u>						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na Div 202									4-I	inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	КE	
Physical Address: Pest control:								Ноо		Grease trap : Follow-up: Yes			e trap: Follow-up: Yes V	A		
10					wall, TX Status: Out = not in cor	IN - :	viroTech/twice	NO = n			/4-20 red		L		sent to Teddy No R = repeat violation W-Watch	h
M					points in the OUT box for	each numbered i		Mark '✓' a	chec	kmaı	rk in	appro	opriat	e bo	policable COS = corrected on site R = repeat violation W-Watcl ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	
О	Compliance Status O I N N C Time and Temperature for Food Safety						R		0	I			С	7 1 77 10	R	
T	N	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature							U T	N	0	A	o s	Employee Health 12. Management, food employees and conditional employees;		
	•										~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No dis eyes, nose, and mouth					Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands	
		4. Proper cooking time and temperature								~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				n 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)				
		6. Time as a Public Heal			6. Time as a Public Hea	alth Control; pro	ocedures & reco	ords							Highly Susceptible Populations	
					4 10						<u>, </u>		T		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	1				•	d from approved	d source; Food	n							eggs cooked	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Chef's Produce, BeneKeith										Chemicals	
	~				8. Food Received at pro		2				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		check at receipt Protection from Contamination					-	W					18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				•		ı				Water/ Plumbing	
	~				10. Food contact surface Sanitized at 100	es and Returnab ppm/temperatur	oles ; Cleaned ar	nd			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned discarding		riously served o	r	•		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	_	L			Pri	ority Founda	ation Itoma (2 Do:4-)	olati	ons	Rem	uire	Cor		_
0	I	N	N	C			ation Items () vio			_		_	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S		of Knowledge	/ Personnel	R) vie	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
		N O		О	21. Person in charge pro and perform duties/ Cer	of Knowledge/	/ Personnel	R	Vic	O U	I	N	N A	C O	·	R
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Received by: (signature) Matt Nagent	Print: Matt Nugent	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:	all TX	License/Permit # FS-8945	Page	2 of <u>2</u>			
Dill		100 €	TEMPERATURE OBSERVA		all, IA	1 0-05-0					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
left co	ld top/tomatoes	37	hamburger	39	cheesecake/chicken salad			42/43			
cut to	omatoes/ cheese	36	bacon wrapped qua	il 38	twice baked potatoes			42			
u	ınder/sushi	37	small cold top/pimento	40		tomatoes					
saut	éed mushrooms	38	artichoke dip	40	outs	outside WIC/shrimp		34			
steam	well/mushroom sauce	146	drawers/mandarin oranges for reference	e 40	sa	lmon/past	a	36/38			
righ	t cold top/pico	40	hot holding/ butternut sou	p 171							
CL	cut tomatoes		reach in freezer ambien	t -1							
u	nder/steak	38	kitchen WIC/steak/hamburge	er 42/42	2						
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIR	ECTED TO T	HE CONDITIONS OBSEI	RVED A	ND			
31		k 105.	Need soap and paper t	owels at	hand si	ink					
	3 comp sink 114F										
	Dishwasher sanitizi	ng at 10	Oppm chlorine								
45	To clean/address m	nold beh	ind dishwasher on wa	I							
37	Sticky fly strips in ki	tchen c	an only be hung over a	reas of r	non food	d contact surfac	ces				
45	Various areas throu	ighout k	itchen needing mainte	nance wa	alls, ceil	ing					
	Confirmed air curta		- 								
31			r towels and do not block			eep accessible fo	or use)			
32			where discolored/ badl								
W			ong/COS to 100ppm ch		ovy itomo						
W 39			move labels when fillin on not store equipment in standing w	<u> </u>			houre				
39	Gloves used for pre			ater. Iristeau	Store dry an	id WING at least every 4	Tiours				
32	•	•	s not cleanable (using deli paper	to line). be	st to use a	cleanable surface ins	stead				
32			er plates as most are no lo								
			es have no food conta	_							
37			be sealed or covered	•	•						
	Bar hand sink 115F equipped (need pump soap, not from a pour spout)										
	Bar 3 comp sink 120F										
	Using Steramine ta										
29	1 '										
	Sushi is not raw fish	n, using	pork belly								
Received (signature)	ž		Matt N	IGAN	ıt	Title: Person In Charge	e/ Owner	•			
Tour	Matt Nugent		IVIALLIN	agei	· L	Owner					
(signature)	Matt Nagent 1 by: Chvisty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collect	ed			
	5 (Revised 09-2015)		1			Sumpres. 1 IV	concet				