Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	te: 24	1/2	02	25	Time in: 11:55	Time out: 1;05		ense/Perr S-91)	_	_	_	_	Est. Type Risk Category Page 1	of <u>2</u>
Es	tabli	shme	ent l	Nam	tion: 1-Routine	2-Follow U	Contact/O	omplaint wner Nai	-	4-I	Inve	stiga	ation	1	* Number of Repeat Violations:	CORE
S۷	ve	et F	ro	g		D _e ,	est control :			Hoc	nd.		G	rance	V Number of Violations COS: 9/91	/A
10	67	E I-3	30	Ro	ckwall, TX		tu/2024/to pro		- 1	n/a			Am	nerio	ica's/4-29-2025/750gal No	
Ma					points in the OUT box for	each numbered it	tem	Mark '✓'		ckma	rk in	appr	opria	te bo	opticable COS = corrected on site R = repeat violation W-V ox for IN, NO, NA, COS Mark an in appropriate box for R	√atch
	mpli	ance			Prioi	rity Items (3	Points) viol			Co	mpli	ance	e Stat	tus	tive Action not to exceed 3 days	
O U T	N	N O	N A	C O S		perature for Fo egrees Fahrenhei			R	O U T	I N	N O	N A	C O S	Employee Health	R
	~				Proper cooling time a	nd temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°F)								Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding to	emperature(135°	°F)		4		'					
			ノ		4. Proper cooking time a	and temperature	;				~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proc	edure for hot ho	olding (165°F	in 2							15. No bare hand contact with ready to eat foods or approved	+
			~		Hours)	14.6 . 1	1 0	,							alternate method properly followed (APPROVED Y. N.)	1
			'		6. Time as a Public Hear	Ith Control; prod	cedures & rec	cords							Highly Susceptible Populations	
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, and			in					ı		Characteria	
	~				destruction										Chemicals	
	~				8. Food Received at pro	per temperature					~				17. Food additives; approved and properly stored; Washing Frui & Vegetables	ts
					Protection	from Contami	nation				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis			i							Water/ Plumbing	
	~				10. Food contact surface Sanitized at _200_ p	es and Returnable	les ; Cleaned a	and							19. Water from approved source; Plumbing installed; proper	
	_				11. Proper disposition of			or			'			-1	backflow device 20. Approved Sewage/Wastewater Disposal System, proper	
	′				reconditioned	71	·				~				disposal	
					Pric	ority Founda	tion Items	(2 Dain	tc)	olati	ions	Rea	uire	Cor	rrective Action within 10 days	
O	I	N	N	C					R R	0	I	N	N	C		R
U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel	1							Food Temperature Control/ Identification	R
	I N			О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/ esent, demonstra tified Food Mar	Personnel ation of know nager/ Posted	ledge,		O U	I	N	N	C O		R
Т	I N			О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Mar	Personnel ation of know nager/ Posted	ledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	
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Received by: (signature) Savana Aguilar	Print: Savana Aguilar	Title: Person In Charge/ Owner Employee
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: et Frog	Physical A 1067	ddress: E I-30	City/State: Rockwa	all. TX	FS-9170	Page <u>2</u> of <u>2</u>				
	<u> </u>		TEMPERATURE OBSERVA		,						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
	freezer ambient	-5	machine 1/mix								
WIC ambient		32	cold table/cut mango								
ma	achine 7/mix	40/38	cheesecake bites	41							
ma	achine 6/mix	40/40	under/ambient	39							
machine 5/mix		61/40									
ma	machine 4/mix machine 3/mix										
ma											
ma	achine 2/mix	33/35									
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Warewash hand sir	nk 116F	equipped								
	3 comp sink 118F										
	Sani sink setup to 2	200ppm	quats								
29	Test strips on site/e	expired/r	need new								
21	Need certified food manager on duty during prep and service										
			mops drain into bucket								
32	To clean small green cutting boards where badly discolored										
	All yogurt machines broken down, emptied and WRS weekly/on a rotation										
40	Machine 5 with pineapple mix/made this morning with powder and water/into machine to cool/no dairy in this mix										
42 To clean tops of machines/ around lids 45 To fill holes in walls above 3 comp sink 42 To clean in crovices around cold table in front/some food debris											
 42 To clean in crevices around cold table in front/some food debris 45 To clean under/floor cold table in front/some food debris/ also in back under management 											
34	Some fruit flies/to a		bic in nongoonic lood (icorio, a	130 111 00	ack ander mak	<u> </u>				
42			pings are stored behind	serving	line						
	Serving line hand s				,						
W	Reminder to setup										
	Disposable cups and utensils stored inverted										
	Gloves used for prep and RTE										
Received (signature)	. •		Print: Savana	Aau	ilar	Title: Person In Charge Employe					
Inspected	d by:		Print:	, vgu	IIGI	Lilipioye					
(signature)		tez, 1	Christy C	ortez,	RS	Samples: Y N	# collected				
Form FU O	6 (Revised 09-2015)					Sampios. 1 11	concettu				