Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/21/2025			202	25	Time in: 10:10	Time out: 10:55		ed (rre	en	t r	20	st	ed	Est. Type	Risk Category	Page 1	$_{\mathrm{of}}\underline{2}$
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									_	Inve				5-CO/Cons		6-Other	TOTAL	SCORE	
Establishment Name: Contact/Owner N The Hole Thing								ner Nai	ne:	; 					* Number of Repeat Violations: ✓ Number of Violations COS:			2/17	76/0
Physical Address: Pest control: 3005 N Goliad Rockwall, TX need current info								nfo		Hood Grease trap : Follow-up: Yes PDC/10-2024 refer to city					<u> </u>	24/76/C			
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 'v' 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 Compliance Status Compliance Status																			
O U	O I N N C Time and Temperature for Food Safety						1	2	O I N N C U N O A O Employee Health							R			
Т	~	S (F = degrees Fahrenheit) 1. Proper cooling time and temperature							T	_			S	12. Management, food employees and conditional employee knowledge, responsibilities, and reporting					
					2 Proper Cold Holding temperature(41°F/45°F)												and exclusion; No d	ischarge fron	1
	/	2. Proper Cold Holding temperature(41°F/ 45°F)							eyes, nose, and mouth										
	3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands											
		~			4. Proper cooking time a	•	11: (1650E)	2			~						perly washed/ Gloves		у
		~			5. Proper reheating proce Hours)	edure for hot hol	lding (165°F ii	12			~						rith ready to eat foods ollowed (APPROVE		.)
3					6. Time as a Public Heal	lth Control; proc	cedures & reco	ords								Highly Su	sceptible Population	ıs	
					Арр	proved Source				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						offered			
					7. Food and ice obtained from approved source; Food in														
	good condition, safe, and unadulterated; parasite destruction											Chemicals							
	/				8. Food Received at prop	per temperature									17. Food additiv & Vegetables	es; approve	ed and properly stored	l; Washing F	ruits
							3						ances prope	rly identified, stored	and used				
					Protection from Contamination 9. Food Separated & protected, prevented during food														
	~				preparation, storage, display, and tasting Water 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved sour						ater/ Plumbing	llad: proper							
3					Sanitized at p			ia		3					backflow device		ource, I fullioning mou	med, proper	
	11. Proper disposition of returned, previously served or reconditioned discarded				ſ			~				20. Approved Se disposal	ewage/Was	tewater Disposal Sys	tem, proper				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																			
					Prio	ority Foundat	tion Items (2 Poin	ts) v	iolat	ions	Req	uire	Cor	rective Action w	rithin 10 de	ays		
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Received by: (signature) Amanda Mallory	Print: Amanda Mallory	Title: Person In Charge/ Owner Christy Cortez, RS
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:		ity/State:		License/Permit #	Page <u>2</u> of <u>2</u>			
The I	Hole Thing	3005	N Goliad		Pockwa	II, TX	need current posted				
Item/Loc	ation	Temp F	TEMPERATUR Item/Location	E OBSERVATI	IONS Temp F	Item/Locat	ion	Temp F			
		38	reny Location		ТетрТ	Item/Locat	1011	Тетрт			
	front cooler										
glas	ss front cooler	35									
wl	nite freezer	1									
2 doo	r reach in cooler/milk	41									
Item	Lavana programa de la companya de la		SERVATIONS AND					TED AND			
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE.	YOUR ATTENTION	ON IS DIREC	CTED TO TE	IE CONDITIONS OBSERV	/ED AND			
19	Front hand sink 100)F equip	ped, leaking a	and need t	o repair						
6	Need TPHC sticker	s for kol	aches/to disca	rd at 4 hou	urs						
29	Need hanging therr	no in gla	iss front coole	r close to d	dairy						
37	Need to defrost larg										
34	Need to close back		•	•							
19	3 comp sink, all spi	gots are	broken, using	a hose wi	th back	flow att	ached to mop s	ink			
	Need to repair, refe	r to buil	ding								
19	warewash hand sir	nk, cold	water handle b	roken off							
	water hose for 3 co	mp 110l	=								
	warewash hand sink 110F										
45/42	Food debris throughout on floors, equipment inside coolers, to clean										
18	Need to label all sp	spray bottles									
	Sani bucket setup t	•									
29	Need chemical test	strips a	nd metal stem	thermome	eter						
21	Need CFM on duty	during p	rep and service	e/need to	demon	strate k	nowledge				
37	Need to store items	6 inches	off of floor to c	lean/shelve	es to be	6 inche	s off of floor to c	lean			
32	Peeling cabinets in	front dis	splay case/to s	eal to mak	ke clear	nable					
22	Need all employees to have food handlers within 30 days of hire										
10	Need to clean all equipment, need to store clean										
42	Need to clean storage containers, food debris										
42	Need to clean speed racks										
Received (signature)	•	;	Print:	nanda	Mall	ory	Title: Person In Charge/ Employee				
Inspected (signature)	Amanda Mallory Iby: Chvisty Cov	tez, 1	Print: Chr	risty Co	rtez,			collected			
							σαπριοσ. 1 14 π	- Jineana			