Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

10		1/2	202	25	Time in: 10:10	Time out: 11:00		License/Pe							Est. Type Risk Category Page 1 of 2	2_	
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE					
Raising Cane's #152 Physical Address: Pest control:								✓ Number of Violations COS:				✓ Number of Violations COS:	4				
1114 I-30 Rockwall, TX Orkin/10-8-2025/month							hly	Commercial/9-2025 LES/1500gal/6-10-2025 No									
	ark t	he ap	prop	riate	Status: Out = not in corpoints in the OUT box for Prior	each numbered	l item	Mark '		eckm re In	ark in nme a	appi liate	opria <i>Cor</i>	te bo	policable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R in a	h	
O U	Compliance Status				Time and Temperature for Food Safety				R	O	I				Employee Health	R	
Т	Proper cooling time and temperature					T				12. Management, food employees and conditional employees;							
	2 Proper Cold Holding temporature/(41°E/45°E)							~				knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/ 45°F)								~	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
	~				3. Proper Hot Holding to	emperature(13	35°F)								Preventing Contamination by Hands		
	~				4. Proper cooking time a	and temperatur	re				~		14. Hands cleaned and properly washed/ Gloves used properly Qloves used				
	~				5. Proper reheating proc Hours)	edure for hot h	holding (165	5°F in 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 Hea	lth Control; pro	rocedures &	records				Highly Susceptible Populations					
					Any	nroved Source	0				\ <u>\</u>	16. Pasteurized foods used; prohibited food not offered					
					Approved Source 7. Food and ice obtained from approved source; Food in										Pasteurized eggs used when required no eggs		
	~				good condition, safe, and destruction BeneK	d unadulterated Ceith	ed; parasite								Chemicals		
			8. Food Received at pro	Food Received at proper temperature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used		
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						~			ı	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
								(2 D.		• 1	tions	Rea	wina	<i>C</i>			
							lation Iter	ns (2 Poi	ints) i	чонан			uue	Cor	rrective Action within 10 days		
O U T	I N	N O	N A	CO	Demonstration	•			R R	O U	I N	N O	N A	C 0	rrective Action within 10 days Food Temperature Control/ Identification	R	
O U T		N O			Demonstration 21. Person in charge preand perform duties/ Cer	of Knowledge	ge/ Personne tration of kn	owledge,		О	I N	N	N	С		R	
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge esent, demonst tified Food Ma	ge/ Personne tration of kn [anager/ Post	owledge,		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor	of Knowledge esent, demonst tiffied Food Ma nauthorized per	ge/ Personne tration of kn Ianager/ Post ersons/ person	owledge, ted		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor	of Knowledge esent, demonst tiffied Food Ma nauthorized per rdkeeping and Labeling	ge/Personne tration of kn (anager/ Post ersons/ person d Food Pack	owledge, ted		O U T	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation	R	
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor	of Knowledge esent, demonst tified Food Ma nauthorized per rdkeeping and Labeling available; ade ailable (shellst	tration of kn lanager/ Post ersons/ person d Food Pack	owledge, ted nnel sage		O U T	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R	
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records av.	of Knowledge esent, demonst tiffied Food Ma nauthorized per rdkeeping and Labeling variable; ade ailable (shellst Food labeled with Approved ariance, Specia obtained for sp	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized	owledge, ted nnel stage ure, safe trasite		O U T	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	R	
	V V	NO		О	21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	of Knowledge esent, demonst tiffied Food Ma nauthorized per rdkeeping and Labeling variable; ade ailable (shellst Food labeled with Approved ariance, Specia obtained for sp	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized structions	owledge, ted nnel stage ure, safe trasite		2	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R	
	V V	NO		О	21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remirmeats to require	esent, demonst tiffed Food Ma nauthorized per rdkeeping and Labeling ravailable; ade ailable (shellst Food labeled with Approved ariance, Specia obtained for spanufacturer inst sumer Advisories; rader/Buffet Pla ed temps	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces structions ory raw or under	owledge, ted nnel tage ure, safe trasite ts, and cooked en Label	R	2		N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R	
О О		N	A	O S	21. Person in charge progrand perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remirmeats to require Core Items (1 Poins	esent, demonstratified Food Manauthorized per rdkeeping and Labeling ravailable; ade available (shellst Food labeled with Approved ariance, Specia obtained for spanufacturer instrumer Advisories; rader/Buffet Placed temps	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized structions ory raw or under late)/ Allerge	owledge, ted nnel tage ure, safe trasite ss, and cooked en Label	R	2 2 2	I N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R	
	V V V		A	OS	21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remimeats to require Core Items (1 Poin Prevention of Consumers)	esent, demonst tiffied Food Ma nauthorized per rdkeeping and Labeling variable; ade ailable (shellst Food labeled with Approved ariance, Specia obtained for special obtained for special control of the control of the control of the control of the control of the	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized structions ory raw or under late)/ Allerge s Require C	owledge, ted nnel tage ure, safe trasite ss, and cooked en Label	Action	2 2	I N	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification		
OUU	V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remimeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals	esent, demonstratified Food Manauthorized per rdkeeping and Labeling available; adealable (shellst Food labeled with Approved ariance, Specia obtained for spanufacturer instructurer instr	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized structions ory raw or under late)/ Allerge s Require C amination ion, rodent/o	owledge, ted nnel tage are, safe arasite ss, and cooked en Label corrective	Action	2 2 0 0 0 U	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 28. Proper Date Marking and disposition		
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	A	O S	21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remimeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inse	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling available; ade ailable (shellst Food labeled with Approved ariance, Specia obtained for squarfacturer instructurer in	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized structions ory raw or under late)/ Allerge s Require C amination ion, rodent/o	owledge, ted nnel tage are, safe arasite ss, and cooked en Label corrective	Action	2 2 0 0 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification		
OUU	V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remimeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 22.	of Knowledge esent, demonst tiffied Food Manauthorized per redkeeping and Labeling available; adea ailable (shellst Food labeled with Approved ariance, Specia obtained for spundacturer instructurer in	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized structions ory raw or under late)/ Allerge s Require C amination ion, rodent/o	owledge, ted nnel tage are, safe arasite ss, and cooked en Label corrective	Action	2 2 0 0 0 U	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities		
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	A	O S	21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminments to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed processing Consumer Core Items (1 Poin Prevention of Consu	esent, demonstratified Food Manauthorized per rdkeeping and Labeling ravailable; adea ailable (shellst Food labeled with Approved ariance, Specia obtained for spanufacturer instructurer i	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized structions ory raw or under late)/ Allerge s Require C amination ion, rodent/o	owledge, ted nnel tage are, safe arasite ss, and cooked en Label corrective	Action	2 2 0 0 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean		
OUU	X	N	A	O S	21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remimeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 38. Approved thawing in 39.	esent, demonstratified Food Manauthorized per rdkeeping and Labeling ravailable; adea ailable (shellst Food labeled with Approved ariance, Specia obtained for spanufacturer instructurer i	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized structions ery raw or under late)/ Allerge s Require C amination ion, rodent/c stored	owledge, ted nnel tage are, safe arasite ss, and cooked en Label corrective	Action	2 2 0 0 0 U	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used		
OUU	X	N	A	O S	21. Person in charge pre and perform duties/ Cer 9 22. Food Handler/ no ur 85 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remimeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 38. Approved thawing in 39.	esent, demonstratified Food Manauthorized per redkeeping and Labeling variable; adearilable (shellst Food labeled with Approved ariance, Specia obtained for spundacturer instructurer inst	tration of kn lanager/ Post ersons/ person d Food Pack equate pressu tock tags; pa d Procedure alized Proces specialized structions ery raw or under late)/ Allerge s Require C amination ion, rodent/o ing or tobacc stored	owledge, ted nnel tage ure, safe arasite ss, and crooked en Label Corrective other co use	Action	2 2 0 0 0 U	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained		

Received by: (signature) Allen Mazariegos	Print: Allen Mazariegos	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: ing Cane's #152	Physical A	ddress: I-30	City/State: Rockwa	II. TX	License/Permit #	Page <u>2</u> of <u>2</u>					
	9		TEMPERATURE OBSERVA		, 173							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
to go uno	der counter cooler/ambient	40	WIC/chicken	40								
front (under counter cooler	36	WIF	2								
under	counter cooler/coleslaw	40										
under	counter cooler(sauce)	42										
under	counter cooler/sauce	41										
ch	nicken fried	191										
raw o	chicken in cold well	40										
rea	ch in freezer	10										
			SERVATIONS AND CORRECT	TIVE ACTION	IS							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIREC	CTED TO TI	HE CONDITIONS OBS	ERVED AND					
31	To go hand sink 73F equipped/must be 100F/to repair asap/o use other hand sinks											
10	<u> </u>											
W	Sani buckets all empty/prepping and cooking. Need to setup before prep and service Sani source at 3 comp sink bone dry/ noticed by inspector, replaced at inspection/COS to 200ppm quats											
	3 comp sink 130 F				<u> </u>		<u>.</u>					
	•	cleaned	and sanitized weekly									
	•		6 minutes, 3 minutes f	or fries								
28			thermo to test dishwa									
	warewash hand sink 101F equipped											
	Dishwasher sanitizing per Temp strips											
	Chicken prep hand sink 115F equipped											
	Gloving when breading c	hicken the	en placed in fryer/1 employee	only does th	nis, no as	sembling of RTE	foods					
	Also using sani wip		• • • • • • • • • • • • • • • • • • • •									
			nightly/open drain to f	loor drain								
	Using chlorine spra	•	*									
	_		e surfaces as quat to pr	event chei	mical cr	oss contamina	ition					
W	in accounting in a construction and production and a construction and											
45	Some cleaning nee	ded und	der equipment/ floors, s	some min	or tood	debris						
Received (signature)	. •	હ	Allen Ma	zarieg	os	Title: Person In Char Manage	_					
Inspected (signature)		ton 1	Print: Christy C	`ortoz								
5 511.04	6 (Revised 09-2015)	very, 1	Co Chinsty C	OILEZ,	110	Samples: Y N	# collected					