## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 11		3/2	202	25	Time in: 10:15	Time out: 11:20		nse/Permi		nt/ta	าก	net	120	124	1 posted	Est. Type	Risk Category	Page 1	of <u>2</u>
					etion: 10.10	2-Follow U		nplaint			Inve				5-CO/Cons	struction	6-Other	TOTAL/	SCORE
Es	tabli		nent				Contact/Ow Agron D	ner Nam	ie:							of Repeat Vio of Violations	lations: COS:		
Ph 20	ysic 91	al A	ddre ımn	ess:	Lee Dr Rockwall,		est control : ch Force/need cur			Hoo Global	od /8-14-	2025			trap : e/need curren	it invoice	Follow-up: Yes	14/8	80/B
		Com	ıplia	nce S		mpliance IN = in	n compliance	NO = 1					<b>\</b> = no	ot ap		= corrected or	n site $\mathbf{R}$ = repeat vio		Watch
					•					e Im	ımed	iate	Cori	recti	ive Action not to			e dox ioi K	
O U	mpli I N	iance N O	e Sta N A	tus C O		perature for F		R		O U	ompli I N	N O	Stat N A	C O		Emi	ployee Health		R
Т	,			S	1. Proper cooling time a	egrees Fahrenhe and temperature				Т				S		it, food emple	oyees and conditional	employees;	
	~				2 Proper Cold Holding		10E/ 450E\				~				knowledge, resp	•		-h	
	/				2. Proper Cold Holding	temperature(41	( F/ 45 F)				~				eyes, nose, and		and exclusion; No dis	charge from	
	<b>'</b>				3. Proper Hot Holding to	temperature(135	5°F)								P	reventing Co	ontamination by Har	ıds	
		~			4. Proper cooking time					3							erly washed/ Gloves ι		y
		~			5. Proper reheating proc Hours)	cedure for hot he	olding (165°F ir	12			~						th ready to eat foods of llowed (APPROVED		_)
	<b>'</b>				6. Time as a Public Hea	alth Control; pro	ocedures & reco	ords								Highly Sus	ceptible Populations		
					App	proved Source					~				16. Pasteurized Pasteurized egg		prohibited food not of	fered	
					7. Food and ice obtained	•		n							eggs coo				
	/				good condition, safe, an destruction	<sup>nd unadulterated</sup> /Lisanti	l; parasite									(	Chemicals		
	~				8. Food Received at pro		e				_				17. Food additiv & Vegetables	ves; approved	d and properly stored;	Washing Fr	ruits
	•				check at rece	•	. ,.			١٨/						ances properl	ly identified, stored an	d used	
					9. Food Separated & pro	otected, prevent				W						1 1			
3					preparation, storage, dis			,	_						10 W		ter/ Plumbing		
W					10. Food contact surface Sanitized at 100	ppm/temperatur	re	10			~				backflow device		urce; Plumbing install	ea; proper	
	/				11. Proper disposition or reconditioned discar		viously served or	r			~				20. Approved S disposal	ewage/Waste	ewater Disposal Syste	m, proper	
					5.100	O O. O.													
					Pri	ority Founda	ation Items (			_		_		_	rective Action w	vithin 10 day	ys		
O U T	I N	N O	N A	C O S	Prio Demonstration	·		2 Points		olati O U T		Req	n N A	Cor C O S			ys ure Control/ Identific	ation	R
		N O		О	Demonstration  21. Person in charge properties and perform duties/ Cer	of Knowledge	e/ Personnel	R		O U	I	N	N	C O	Food	l Temperatu	ure Control/ Identific		R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:				<u>2</u> of <u>2</u>		
Giova	anni	2091	Summer Lee Dr	Rockwa	all, TX	need current/to pos	ed current/to post			
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA  Item/Location	TIONS Temp F	Item/Loca	tion		Temp F		
white o	chest freezer ambient	-3	right side cold top/cut tomatoe	00	under	counter cooler/chiles		41		
left cold top/cut tomatoes		41	under/crawfish/picc	36/36	onder counter cooler/prosciutto			41		
	cheese	41	WIC/polenta	41						
un	der/chicken	41	hamburger/steak	41/41						
grill	drawers/salmon	41	shredded cheese	e 41						
	chicken	41	pasta/sausage	41/41						
r	namburger	41	chicken/shaved ribey	e 41/41						
	steak	41	2 door freezer ambien							
Item	AN INCRECTION OF VOLD ECT		SERVATIONS AND CORRECT			HE CONDITIONS ODGE	OVED A	JD.		
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Kitchen hand sink 1	00F equ	uipped							
34	3 small live roaches und	er prep h	and sink in kitchen and behi	nd chest fi	eezer/cal	led pest control to	day			
45	Need to seal all gap	s/caulk	broken baseboard tile:	6						
45	Seal gaps in ceiling	and ho	les in wall							
45	Need to clean under	r all equ	ipment/ food debris							
	3 comp sink 125F									
	Dishwasher sanitizing at 100ppm chlorine									
W			es/1 bottle under dishv	/asher						
	•		freezer/need to clean							
			eanable, use drainable	<u> </u>	tting ins	tead				
45	Need to clean floor	drains/d	do not leave food overr	ight						
	Cookline hand sink	120F e	quipped							
14	Need to wash hands befo	re gloving	when entering restaurant/be	ore preppi	ng and co	oking /discussed ar	nd COS	3		
39	Do not place cutting boards	on the gro	und (on their side) before placing	on cold top	s/COS by	wash, rinse, and sani	tized			
9	Raw shelled eggs to	b be stored low and separate in walk in cooler								
9	Need new lids for co	rnmea	and panko/to cover ov	ernight						
45										
42	1 0									
42	Need to clean shelv	es unde	er prep tables/food deb	ris						
	Drink hand sink 108F equipped									
	Soda/tea nozzles W	RS dail	у							
	Sani bucket setup to 100ppm chlorine									
45										
34	Some fruit flies/to address breading sites									
32	To replace cutting b	oards v	here badly scored/disc	colored /	bread c	utting board				
	Bar hand sink 115F									
	Bar dishwasher sanitizing at 100ppm chlorine									
34	Fruit flies in bar/to a	ddress	breeding sites/suggest	ed powe	r washi					
Received (signature)	•		Linda E	Bekq	eli	Title: Person In Charge Manager				
Inspected (signature)	Linda Bekqeli Iby: Christy Cor	 tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collecte			