

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 3/20/2026	Time in: 10:10	Time out: 11:30	License/Permit # need to post current	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Zanata			Contact/Owner Name: Al Lefere		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		16/84/B
Physical Address: 202 E Rusk Rockwall, TX			Pest control : Extreme/need to send current	Hood owner to send	Grease trap : LES/50gal/owner to email	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
			✓				✓				
			✓			Highly Susceptible Populations					
Approved Source						W					
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
3						Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
2							✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
1						Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓	✓			
	✓						✓				

Received by: (signature) <i>Al Lefere</i>	Print: Al Lefere	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Zanata	Physical Address: 202 E Rusk	City/State: Rockwall, TX	License/Permit # need to post current	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cooler drawers/potatoes	40	pasta	41	dessert cooler/whipped topping	38
diced chicken/grilled onions	41/40	under/lobster	41	cooked chicken	178
cold top/mozzarella	48	WIC/lasagna	42		
goat cheese/chicken salad	47/41	risotto/crab dip	42/41		
under /ambient	48	cooked chicken	41		
Pizza cold drawers/cheese	41	2 door reach in freezer	11		
mozzarella/ sausage	41/41	2 door cooler	34		
prep cold top/meatballs	41	ice cream freezer	12		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
31	Hand sink 119F equipped/need to keep accessible
32	Spice container/wood/needs to be cleanable/ lots of buildup
2	Salad cold top/ not cold holding just loaded/unclear if not working correctly or just prepped/4 hours or less to use TCS foods
42	To clean gaskets on coolers
36	To store wiping cloths in sani buckets
31	Bar hand sink 113F /to equip w/soap and paper towels/ keep accessible/use for hand washing only
	Bar dishwasher sanitizing at 100ppm chlorine
45	To address maintenance to walls throughout/exposed drywall
42	Need to clean bulk storage containers
	Discussed reheats to 165+F within 2 hours/all in wood fire oven
	Sani bucket setup to 100ppm chlorine
32	Need to replace plastic air curtains to WIC and back door
	Kitchen dishwasher sanitizing at 100ppm chlorine
33	No 3 comp sink/state minimum requirement
45	To clean walls, floors, dusty
42	To clean inside reach in freezer/spills and food debris
22	Need all employees within 30 days of hire to have food handlers license
9	Need to store raw shelled eggs in dessert cooler/not over ready to eat foods
42	Need to clean shelves/food and dust
W	Discussed needing to use pasteurized eggs for Caesar dressing
42	To clean shelves in WIC/organize
35	Need to store employee drinks low and separate/not on prep counters

Received by: (signature) <i>Al Lefere</i>	Print: Al Lefere	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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