Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Person de l'Agrecation   Se Routine   Se Fallow   19   Se Fallow   19   Control (Control (C	6/28/24		Ļ	1:55 3:45 FS-0				004078						<b>2</b>	7	Page 1 of_	2			
30 Brunch House    Post-coal Address   Post-coal	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					<b>4-I</b> 1	nves	tiga	tion	1			TOTAL/SCO	RE						
Season From Services (Continued and Services)    Season Compliance Services   Continued and Serv										:	<u>,                                      </u>					✓ Number of Violations C	17/02/	7/02/D		
Trivertice (Tension and Company)  2. Proper Cold Holding temperature (17 45°F)  2. Proper Cold Holding temperature)  3. Proper Holding temperature (17 45°F)  3. Proper Cold Holding temperature)  4. Proper cold Holding temperature  4. Proper Cold Holding temperature  5. Proper Cold Holding temperature  4. Proper Cold Holding temperature  4. Proper Cold Holding temperature  5. Proper Cold Holding temperature  4. Proper Cold Holding temperature  4. Proper Cold Holding temperature  4. Proper Cold Holding temperature  5. Proper Cold Holding temperature  4. Proper Cold						l Rockwall, Tx	Cantin	а								tap :/ waste on			D	
Priority Rems (S. Dinists) volutions Remy Temperature Action not to accord 3 days  The and Emperature for Food Sides  1. Proper coding time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  S. Proper Coding thinking time and temperature (197.67)  See  See  See  See  See  See  See  S	Ma					tatus: Out = not in complian	nce IN = in con	npliance N								plicable COS = corrected on s	site R = repeat vio	olation W= Water	ch	
The content of the	IVI	iik t	пе ар	ргор	паце						Imi	medi	iate	Cor	recti			e box for <b>K</b>		
1. Proper cooling route of representation of r	0	Î	N	N	С	Time and Tempera	ture for Food	Safety	R		0	I	N	N	C	Emnl	ovoc Health		R	
Note of the linking temperature (1 FV 45 FT)   See   Depart for linking temperature (1 FV 45 FT)   See   Department (1 FV 45		14	Ü	А		, ,						14		Α.				employees;		
See    Programme			<b>'</b>				•				1	~				knowledge, responsibilities, an	nd reporting			
Safe hands sink form posted  Preventing (Contamination by Hands  Preventing (Contamination by Hands  Service and properly support (Contamination by Hands  Preventing (Contamination by Hands  Service and properly support (Contamination by Hands  Preventing (Contamination by Hands  Service and properly support (Contamination by Hands)  Prevention from Contamination  Prevention of contamination by Hands (Contamination by Hands)  Service and properly support (Contamination by Hands)  Prevention from Contamination  Prevention of contamination by Hands (Contamination by Hands)  Prevention of contamination by Hands (Contamination by Hands)  Prevention from Contamination by Hands (Contamination by Hands)  Prevention of contamination by Hands (Hands)  Prevention of contamination	3						erature(41°F/	45°F)	*			/				eyes, nose, and mouth	e, and mouth			
4. Proper cooking time and temperature.  5. Proper therebraing procedure for her helding (166°F in 2 held)  6. Time as a Public Health Currol: procedure & records to the Property Service of the Common and Property Service (1960)  7. Fiscal and its exhibiting from agreement water. Fiscal in good condition, each, and matheterately function and property service of the Chemical districts (1960)  8. Fiscal districts of the Common and Property Service of the Chemical districts (1960)  9. Fiscal districts of the Common and Property Service of the Chemical Ser			_			3. Proper Hot Holding tempe	erature(135°F)											ıds		
S. Proper industries procedure for hot holding (165°F in 2   Library)   S. Proper industries of records of the complex of the control of th			✓ ✓				emperature				1	<b>✓</b>								
Cloves used						1 01	e for hot holdi	ng (165°F in 2		ŀ										
Approved Source  Approv			•			,											owed (APPROVED	YN)		
Approved Source    Production from approved source, Flood in good condition, oil, and unadhereatch pursuits (Chemicals distinction) US FOOSE/GOTOINS   Production from Contamination   Product		<b>/</b>				o. Time as a Public Health Co	ontroi; proced	ures & records									•	fored		
Projection from approved source; Production from approved and used the foliation of the project interpretation of the projec						Approve	ed Source				(	~				Pasteurized eggs used when re		lered		
S. Food Received a proper impreciation   Will need temp logs   Will need temp logs		<b>✓</b>				good condition, safe, and una	adulterated; pa	urce; Food in rasite									nemicals			
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food omate surfaces and Returnables; Cleaned and Santized at 100. point temperature 100  11. Proper disposation of returned, previously served or reconditioned Discard  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Proper Use Demonstration of Knowledge Personane  21. Person in charge present, demonstration of Innovabelge, and perform duties? Certified Food Manager (CFM) 22. Propor to in charge present, demonstration of Nonvabelge, and perform duties? Certified Food Manager (CFM) 22. Propor to in charge present, demonstration of Nonvabelge, and perform duties? Certified Food Manager (CFM) 22. Propor to incharge present, demonstration of Nonvabelge, and perform duties? Certified Food Manager (CFM) 22. Propor to incharge present, demonstration of Nonvabelge, and perform duties? Certified Food Manager (CFM) 22. Propor to deal food Package Labeling on popen streedded Commercial Indicates the In	3						_					~				& Vegetables	and properly stored;	Washing Fruits		
Proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the proper disposition of returned the previously served or reconstitutional files of the proper disposition of returned, previously served or reconstitutional files of the previously s						Protection from	n Contaminat	ion				/					identified, stored an	d used	*	
Sanitared at .100 pm/temperature 100    11. Proper disposition of returned, previously served or reconditioned Discard   11. Proper disposition of returned, previously served or reconditioned Discard   12. Person in charge present, demonstration of Knowledge/Personnel   R   21. Person in charge present, demonstration of Knowledge/Personnel   R   22. Person in charge present, demonstration of Knowledge/Personnel   R   21. Person in charge present, demonstration of Knowledge/Personnel   R   21. Person in charge present, demonstration of Knowledge/Personnel   R   21. Person in charge present, demonstration of Knowledge/Personnel   R   22. Person in charge present, demonstration of Knowledge/Personnel   R   23. Flord Handler/ no unauthorized persons/ personnel   R   24. Person in charge present, demonstration of knowledge, and perform ducies Certified Flord Manager (CFM)   22. Proper Duck Maintain Product Temperature Control/Identification   23. Proper Duck Maintain Product Temperature Control/Identification   24. Proper Duck Maintain Product Temperature Control/Identification   24. Proper Duck Maintain Product Temperature Control/Identification   25. Compliance with Variance, Specialized Processing and Product Temperature Control Identification   25. Compliance with Variance, Specialized Processing Processing and Control Identification   25. Compliance with Variance, Specialized Processing And Control Identification   25. Product Control Identification   25		/						luring food								Water	r/ Plumbing			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    V   N   N   N   S   Demonstration of Knowledge Personnel   S   V   N   N   N   S   Food Temperature Control Identification   S   Food Handler on unauthorized persons personal personal personal persons personal persons personal persons personal persona	3							; Cleaned and			(	~			1	backflow device	ce; Plumbing install	ed; proper		
Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager (CPM)  22. Food Handler/ no unauthorized persons/ personnel  23. Food Handler/ no unauthorized persons/ personnel  24. Food Handler/ no unauthorized persons/ personnel  25. Food Handler/ no unauthorized persons/ personnel  26. Food pressure  27. Froper cooling method used: Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Need labels on open shredded cheeses  29. Themtomeres provided, accurate, and calibrated, Chemical/ Themtol to strips  Digital Thermol. Strips Current  28. Proper Date Marking and disposition  Need labels on open shredded cheeses  29. Themtomeres provided, accurate, and calibrated, Chemical/ Themtol to strips  Digital Thermol. Strips Current  Permit Requirement, Percequisite for Operation  27. Proper Cooling method used: Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Need labels on open shredded cheeses  29. Themtomeres provided, accurate, and calibrated, Chemical/ Themtol to strips  Digital Thermol. Strips Current  Permit Requirement, Percequisite for Operation  29. Food Establishment Permit/Inspection Current/ inspection  Commercial labels  Conformance with Variance, Specialized Process, and HACCP plant, Variance, obtained for specialized processing method used  29. Food Establishment Permit/Inspection Current/ inspection  Posted and Current  20. St. Food and Non-food Contact surfaces cleanable, properly suggisted, used  Equipped  21. Food Inspection, and Vending  22. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  29. St. Food and Non-food Contact surfaces cleanable, properly service six for out-cleaning facilities; installed, maintained, used/ Service six for out-cleaning facilities installed, maintained, and clean  29. St. Food Inspection, and Vending  20. St. Food Inspection, and Vending  20. St. Food Inspection, and Vendin		/				11. Proper disposition of return reconditioned Discard	rned, previous	sly served or			(	~				20. Approved Sewage/Wastev	vater Disposal System	m, proper		
V   V   V   V   V   V   V   V   V   V	0	I	N	N	С	Priority	y Foundatio	on Items (2 Po	_	viol			_			rective Action within 10 days	!		R	
and perform duties/ Certified Food Manager (CFM) 2 2	U				О		Ü				U		o	A	O	Food Temperatur	e Control/ Identific	ation		
Need labels on open shredded cheeses		<b>/</b>				and perform duties/ Certified 2	Food Manage	er (CFM)			(	~				Maintain Product Temperature	2	quate to		
Sale Water, Recordsceping and a food rackage Labeling   Thermal test strips   Thermal test strips   Digital thermo . Strips current		<b>✓</b>				7	orized persons	y personner		1	2					Need labels on open s	shredded chees	Ses		
132, Good pressure   24. Required records available (shellstock tags; parasite decinical process)   24. Required records available (shellstock tags; parasite decinical process)   30. Food Establishment Permit/Inspection Current/ insp posted Posted and Current   31. Adequate handwashing facilities: Accessible and properly supplied, used   Equipped   25. Compliance with Approved Process, and HACCP plan; Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods: manufacturer instructions Temps 2x daily   26. Posting of Consumer Advisory   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder/Buffet Plate) Allergen Label On menu   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure Reminder/Buffet Plate) Allergen Label On menu   27. Prevention of Food Contamination   27. Prevention of Food Contamination   28. All No Evidence of Insect contamination, rodent/other animals   34. No Evidence of Insect contamination   35. Personal Cleanliness/cating, drinking or tobacco use   36. Wiping Cloths: properly used and stored   37. Environmental contamination   38. Approved thawing method   39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used and stored   47. Other Violations   47. Other V						Lab	eling	Ü			ا	<b>'</b>				Thermal test strips		eu, Chemical		
Conformance with Approved Procedures   Conformance with Approved Procedures		<b>/</b>				132, Good pressure	e î									• ,	-	•		
Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized Processing methods; manufacturer instructions Temps 2x daily  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Confirmed 100ppm  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  All Original container labeling (Bulk Food)  31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used See  See  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Service sink or curb cleaning facilities; installed, maintained, used/Service sink or curb cleaning facilities: installed, maintained, used/Service sink or curb cleaning facilities: installed, maintained, used/Service sink or curb cleaning facilities: Accessible and properly designed, constructed, and used See  2		/				destruction); Packaged Food	labeled	ags, parasite				<b>/</b>					-	ent/ msp posted		
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps 2x daily  Consumer Advisory  2						Conformance with A	Approved Pro													
2		<b>\</b>				HACCP plan; Variance obtain processing methods; manufacture of the processing methods of the processing method of the processing methods of the processing method of the processing methods of the processing method of the p	ined for specia	lized			(	~				supplied, used	anties. Accessible a	на ргорену		
foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations  Frood Identification  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Action Need hot water women's  45. Physical facilities installed, maintained, and clean Need hot water women's  46. Toilet Facilities; properly constructed, supplied, and clean Need hot water women's							·	mundan e d		2	2					designed, constructed, and use <b>See</b>	ed			
V   N   N   N   N   N   N   N   N   N		<b>/</b>				foods (Disclosure/Reminder/ On menu	Buffet Plate)/	Allergen Label								Service sink or curb cleaning to Confirmed 100pp	facility provided <b>)M</b>	used/	L	
34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored Stored in solution  37. Environmental contamination  38. Approved thawing method Refrigerator  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  Need hot water women's  47. Other Violations	0					Core items (1 Point) V	iolations Reg	juire Corrective	_	on N		I	N	N	С		iever Comes First		R	
35. Personal Cleanliness/eating, drinking or tobacco use   36. Wiping Cloths; properly used and stored   42. Non-Food Contact surfaces clean   1	T	N			O	Prevention of For	od Contamin	ation			TI	N				Food I	dentification		1 ~	
36. Wiping Cloths; properly used and stored Stored in Solution  37. Environmental contamination  38. Approved thawing method Refrigerator  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  Need hot water women's  47. Other Violations		N							K		T		0		S				K	
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38. Approved thawing method Refrigerator  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  Need hot water women's  47. Other Violations		N / / / /				34. No Evidence of Insect co animals 35. Personal Cleanliness/eatin	ntamination, r	odent/other r tobacco use			T		0		S	41.Original container labeling  Physic	(Bulk Food)			
Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean Need hot water women's  47. Other Violations		<b>Y Y Y Y</b>				34. No Evidence of Insect co animals 35. Personal Cleanliness/eatin 36. Wiping Cloths; properly of Stored in solution	ontamination, r	odent/other r tobacco use	K	-	1		0		S	41.Original container labeling  Physic  42. Non-Food Contact surface	(Bulk Food)  cal Facilities s clean	areas used	*	
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		<b>Y Y Y Y Y Y</b>				34. No Evidence of Insect coanimals 35. Personal Cleanliness/eatin 36. Wiping Cloths; properly Stored in Solution 37. Environmental contamina 38. Approved thawing methor Refrigerator	ontamination, r ng, drinking o used and store ation	odent/other r tobacco use			1 1	•			S	Physic  41. Original container labeling  Physic  42. Non-Food Contact surface  43. Adequate ventilation and 1  44. Garbage and Refuse prope	(Bulk Food)  cal Facilities s clean ighting; designated a	es maintained	*	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Oanny Smajli	Print: Danny Smaji	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: unch House	Physical A		City/State: Rockwal	l, Tx	License/Permit # Page FS-0004078	e 2 of 2			
		<u>'</u>	TEMPERATURE OBSERVAT	1						
Item/Loca		Temp	Item/Location	Temp	Item/Loca	WIC	Temp			
<u> </u>	t fridge non tcs		Waffle/pancake coole							
2Dc	or freezer htt		Slice Tom/dice	54	Hame/dice tom 5					
G	rill drawers		Egg wash	62	Pa	ncake batter	53			
Fil	et/steak tips	65/65	Eggs	55	Вι	ırger patties	51			
	łashbowns	54	Waffle/pancake batte	54/57	Eggs		54			
	Chicken	59	Sandwich cooler		Shredder cheddar/mozz ch		52/51			
В	urger patty	56	Slice/dice tom	44/43	Waffle batter 64					
	key sausage	54	Lett/mozz							
	, ,	OB	SERVATIONS AND CORRECTIV	VE ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	TON IS DIRE	CTED TO T	HE CONDITIONS OBSERVED A	ND			
Note	Outdoor seating cover	ed, need	no smoking signs installed							
46			ater than 100 men's, womer	n's only 8	0					
		<u> </u>	·							
	3comp sink set up 132 chlorine sani 100ppm, strips current Dishwasher confirmed 100ppm									
	Cleaning soda and tea nozzles nightly									
	Juicer cleaned after every use									
	Expresso wand cleaned between each use									
	Bar hand sink equipped 103, 3comp sink 111, using quat sani									
	Bottle beer cooler, amb 39, whip, 41									
32/42	Need to replace torn door gasket on bread cooler door									
10	Need to clean ice defle	ector plat	e in ice machine, burn ice, v	w/r/s entii	e hoppe	er and allow ice to accu	mulate			
42	Reachin freezer minor	detail cle	eaning bottom shelves							
!!2!!	Grill drawers observed	food tem	nps, steak 65, chick 59, hasl	n browns	64, burg	ers patties 61 - all food	will be			
	discarded within 4 hou	ırs and n	ot allowed to cool for next o	day servic	е					
!! 2!!	Waffle prep cooler not	cooling p	properly, discard all tcs food	s internal	temps r	nid 50's				
!! 2!! WIC amb observed 56, meat prepped 2 days earlier 53, ham prepped today 55, no date label										
	55, internal eggs 54, shredded mozz 51. All foods not received on truck at noon today will be discarded immediately									
	Foods received today will be allowed to rapid cool down and transported to sister store in Rowlett									
	WIC amb temp must be at 41 or below tomorrow morning 7am or will not allow to open Saturday									
43	Light bulb out in hood									
!!8!!	Need temp logs implemented immediately for walk in cooler, temps recorded open and every 2 hours									
	throughout entire day. Logs need to include temps of food arriving from vendors as well. I will want to review									
	these daily logs on my followup visit next Tuesday July 2, and every routine inspection									
Note	WIC amb temp at exit of inspection observed 52. Unit was turned down my mod during inspection									
Received	hy:		Print:			Title: Person In Charge/ Owner	•			
(signature)	See abou	e	See abo	ove		The reson in charge owner				
Inspected (signature)	1) 7	C	Print: Pichard	hill	CIT					
\	(Revised 09-2015)	21	Richard	1 11111	OI I	Samples: Y N # collect	ed			