Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V	Vomit clean up
۳	Employee health

	ate: 1 2 7	7/2	202	24	Time in: 12:30	Time out: 1:30	need			nit	/tc	o r	00	est Type Risk Category Page 1 of 2	2_
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain							int		Inve			_	5-CO/Construction 6-Other TOTAL/SCOR	RE	
		^{ishm} riS			ie:	Co	ontact/Owner N	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	٨
Ph	iysic	al A	ddre	ess:	_ife Blvd Rockwall,	TX Pest cor			Ho	od er to e	email			e trap : Follow-up: Yes No V	4
		Com	plia	nce S	tatus: Out = not in con	mpliance IN = in comp	liance No	$\mathbf{O} = \mathbf{not}$	obser	ved	NA.	\ = n	ot ap	plicable COS = corrected on site R = repeat violation W-Watch	h
M	ark t	he ap	prop	riate	points in the OUT box for e	each numbered item	Mark '							ox for IN, NO, NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days	
Co	mpl I	iance N	e Sta N	tus C		perature for Food S		R	_	ompl					R
U T	N	О	A	o s	(F = de)	egrees Fahrenheit)	sarety		U T		0	A	o s	Employee Health	
	~				Proper cooling time as	nd temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°F/ 45	5°F)	\Box		.,				13. Proper use of restriction and exclusion; No discharge from	-
	~				3. Proper Hot Holding to	amparatura(135°E)		Ш		_				eyes, nose, and mouth	
		~			Proper cooking time a			Ш		1				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating process.		r (165°F in 2			~				No bare hand contact with ready to eat foods or approved	
		~			Hours)	edure for not notating	3 (103 1 m 2			~				alternate method properly followed (APPROVED Y. N.)	
	~				6. Time as a Public Heal	lth Control; procedure	res & records							Highly Susceptible Populations	
					App	proved Source				\ <u>\</u>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained		ce: Food in			<u> </u>					
	~				good condition, safe, and									Chemicals	
					8. Food Received at pro	per temperature		Н		Π				17. Food additives; approved and properly stored; Washing Fruits	
	~									~				& Vegetables	
						from Contamination			3				~	18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, disp	' I	ring food							Water/ Plumbing	
3				~	10. Food contact surface Sanitized at p	,	Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of	f returned, previously	served or	Н		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	Ľ				reconditioned disca		14 (2 D	4>	. ,			·	C	•	
					Prio	ority Foundation	Items (2 Po	Ints) 1	violai O		Req N	uire N		rective Action within 10 days	
0	I	N	N	6	Domonstration	of Knowledge/Done	onnol	K		N	0		C	Food Tomporoture Control/Identification	R
O U T	I N	N O	N A	o s	Demonstration 21. Person in charge pre	of Knowledge/ Pers		K	U		0	A	o s	Food Temperature Control/ Identification	R
		N O	N A		21. Person in charge pre and perform duties/ Cert 1	esent, demonstration of tified Food Manager/	of knowledge, / Posted	K	U		O		o	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N	N O	N A		21. Person in charge pre	esent, demonstration of tified Food Manager/	of knowledge, / Posted	K	U		0		o	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
	N	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor	esent, demonstration of tified Food Manager/	of knowledge, / Posted personnel	K	U	~	0		o	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	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor	esent, demonstration of tified Food Manager/ nauthorized persons/ p rdkeeping and Food Labeling	of knowledge, / Posted personnel		U	~	0		o	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N V	NO	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor	esent, demonstration of tiffied Food Manager/ nauthorized persons/ p dkeeping and Food Labeling available; adequate p atilable (shellstock tag	of knowledge, / Posted personnel Package pressure, safe		U	\(\times \)	0		o	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 digital	R
	N V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F	esent, demonstration of tiffied Food Manager/ nauthorized persons/ produce persons and Food Labeling available; adequate parallable (shellstock tage) Food labeled with Approved Proces	of knowledge, / Posted personnel Package pressure, safe gs; parasite		U	\(\times \)	0		o	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending	R
	N V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance	esent, demonstration of tiffed Food Manager/ nauthorized persons/ proceeding and Food Labeling available; adequate pailable (shellstock tage) Food labeled with Approved Proceeding Procedure Proceeding Procedure Proceeding Procedure Proceeding Procedure Proceeding Procedure Procedu	personnel Package pressure, safe gs; parasite process, and		U	\(\times \)	0		o	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	R
	V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	esent, demonstration of tiffed Food Manager/mauthorized persons/ produced persons produced p	personnel Package pressure, safe gs; parasite process, and		U	\(\times \)	0		o	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
	V	NO	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	esent, demonstration of tiffed Food Manager/ nauthorized persons/ proceeding and Food Labeling available; adequate pailable (shellstock tage) Food labeled with Approved Proceeding Procedure Proceeding Procedure Proceeding Procedure Proceeding Procedure Proceeding Procedure Procedu	personnel Package pressure, safe gs; parasite process, and		U	\(\times \)	0		o	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R
	V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	esent, demonstration of tiffied Food Manager/ nauthorized persons/ prodeeping and Food Labeling available; adequate parallable (shellstock tage Food labeled with Approved Proceeriance, Specialized Probatined for specialized Probatined for specialized Probation of the Proceeding of the Proceeding of the Procedure of the Procedur	personnel Package pressure, safe gs; parasite process, and zed ns		U	\(\times \)	0		o	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
	V			S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked processing methods; marked processing of Consumer foods (Disclosure/Remin	esent, demonstration of tiffied Food Manager/ nauthorized persons/ prodeeping and Food Labeling available; adequate parallable (shellstock tage Food labeled with Approved Proceeriance, Specialized Probatined for specialized probatined fo	personnel Package pressure, safe gs; parasite pedures Process, and zed ns under cooked llergen Label	Actio	W T	V V V V V V V V V V V V V V V V V V V	O Cartesian Cart	A A A A A A A A A A	O S	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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/	
	V V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; main Cons 26. Posting of Consumer foods (Disclosure/Remin Core Items (1 Point Cor	esent, demonstration of tiffied Food Manager/ nauthorized persons/ prodeeping and Food Labeling available; adequate parallable (shellstock tage Food labeled with Approved Proceeriance, Specialized Probatined for specialized probatined fo	of knowledge, / Posted personnel Package pressure, safe gs; parasite process, and zed ns under cooked llergen Label		V	v v v v v v v v v v v v v v v v v v v	0	A	0 8	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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
OUU	V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; main Cons 26. Posting of Consumer foods (Disclosure/Remin Core Items (1 Point Cor	esent, demonstration of tiffied Food Manager/ nauthorized persons/ produce persons/ produced persons/	of knowledge, / Posted personnel Package pressure, safe gs; parasite Process, and zed ans under cooked llergen Label price Corrective ion	Actio	W 2	v v v v v v v v v v v v v v v v v v v	O O	A A A A A A A A A A	O S Daa	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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	
OUU	V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked processing methods; marked processing of Consumer foods (Disclosure/Remin Core Items (1 Point Prevention of 34. No Evidence of Inse	rathorized persons/ pauthorized persons available; adequate pailable (shellstock tage food labeled printed persons) personal pers	of knowledge, / Posted personnel Package pressure, safe gs; parasite process, and zed ns under cooked llergen Label tire Corrective ion	Actio	W 2	v v v v v v v v v v v v v v v v v v v	O O	A A A A A A A A A A	O S Daa	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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. Varewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided	
OUU	V V V V V V V V V V V V V V V V V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; mar Cons 26. Posting of Consumer foods (Disclosure/Remin Core Items (1 Point Prevention o 34. No Evidence of Inseanimals	esent, demonstration of tiffied Food Manager/ nauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons available; adequate pautilable (shellstock tage Food labeled prith Approved Proceduriance, Specialized Problem of Proceduriance (state of the Procedurian of	of knowledge, / Posted personnel Package pressure, safe gs; parasite process, and zed ns under cooked llergen Label tire Corrective ion	Actio	W 2	v v v v v v v v v v v v v v v v v v v	O O	A A A A A A A A A A	O S Daa	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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 Extra or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
OUU		N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin Prevention o 34. No Evidence of Inse animals 35. Personal Cleanliness 20.	esent, demonstration of tiffied Food Manager/ nauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons pauthorized persons pe	of knowledge, / Posted personnel Package pressure, safe gs; parasite process, and zed ns under cooked llergen Label tire Corrective ion	Actio	W 2	v v v v v v v v v v v v v v v v v v v	O O	A A A A A A A A A A	O S Daa	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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 ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities	
OUU		N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked processing methods (Disclosure/Remin Core Items (1 Poins Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed processing Core Processing Consumer foods (Disclosure/Remin Core Items (1 Poins Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed consumer foods (Disclosure/Remin Core Items (1 Poins Cor	esent, demonstration of tiffied Food Manager/ nauthorized persons/ prodeeping and Food Labeling available; adequate parallable (shellstock tage Food labeled with Approved Proceduriance, Specialized Probatined for specialized Probatined Food Contamination for the Probatine	of knowledge, / Posted personnel Package pressure, safe gs; parasite process, and zed ns under cooked llergen Label tire Corrective ion	Actio	W 2	v v v v v v v v v v v v v v v v v v v	O O	A A A A A A A A A A	O S Daa	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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 Extra or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
OUU	V V V V V V V V V V V V V V V V V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; mar Cons 26. Posting of Consumer foods (Disclosure/Remin Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in	esent, demonstration of tiffied Food Manager/ nauthorized persons/ prodeeping and Food Labeling available; adequate parallable (shellstock tage Food labeled with Approved Proceduriance, Specialized Probatined for specialized Probatined Food Contamination for the Probatine	of knowledge, / Posted personnel Package pressure, safe gs; parasite process, and zed ns under cooked llergen Label tire Corrective ion	Actio	W 2	v v v v v v v v v v v v v v v v v v v	O O	A A A A A A A A A A	O S Daa	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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	
OUU	V V V V V V V V V V V V V V V V V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; mar Cons 26. Posting of Consumer foods (Disclosure/Remin Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in	esent, demonstration of tiffied Food Manager/ nauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons pauthorized persons personal pauthorized Proceedings personal pauthorized Proceduriance, Specialized Protained for specialized Protained for specialized Protained for specialized Protained for specialized Protained Food Contamination personal personal pauthorized contamination, roduced personal p	of knowledge, / Posted personnel Package pressure, safe gs; parasite process, and zed ns under cooked llergen Label price Corrective ion dent/other pobacco use	Actio	W 2	v v v v v v v v v v v v v v v v v v v	O O	A A A A A A A A A A	O S Daa	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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	
OUU	V V V V V V V V V V V V V V V V V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged Food Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; market Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing m Proper 39. Utensils, equipment,	esent, demonstration of tiffied Food Manager/ nauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons available; adequate pailable (shellstock tage Food labeled with Approved Processinate, Specialized Probtained for specialization and processing persons and pauthorized persons are particularly and processing persons are properly used and stored amination persons are properly used to the properly used the pro	personnel Package Package pressure, safe gs; parasite Process, and zed ns under cooked Illergen Label tire Corrective ion lent/other obacco use	Actio	W 2	v v v v v v v v v v v v v v v v v v v	O O	A A A A A A A A A A	O S Daa	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 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 45. Physical facilities installed, maintained, and clean	

Retail Food Establishment Inspection Report

Received by: (signature) Caroline Thomas	Print: Caroline Thomas	Title: Person In Charge/ Owner Employee
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Fetablish	ment Name:	Physical A	ddress.	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
	riSports			Rockwa	II, TX	need current/to post	1 age <u>7</u> of <u>7</u>					
T. 17			TEMPERATURE OBSERVAT				1					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp					
steam	n well/cheese sauce	185	under counter freezer	11								
	well/shredded cheese	35	under counter cooler/hot dog									
up	right freezer	3	di n dots freezer	3								
unde	er counter freezer	15	front door cooler ambient	33								
unde	er counter freezer	5										
extra t	freezer in storage room	14										
drinl	k cooler ambient	34										
unde	r counter cooler/milk	41										
		OE	SERVATIONS AND CORRECTIV	VE ACTION	IS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink 100+F ed	nuipped										
10			k not setup to 200ppm/	cos								
18	·		strong/corrected on site		om qua	ts						
	Discussed using tes		•	.o _oopp	, , , , , , , , , , , , , , , , , , , 							
	Ice machine not wo		to toot dariitizor									
			6 at a time/or use oven	for a sin	ale ord	or						
			on hot dog roller machir		igie oru	GI						
			<u> </u>		t doy 7							
	Cheese sauce from a can/dated when opened/to discard at day 7 Chile also from can/none at inspection heated											
			l foods heated per manu	ıfacturer	's instri	uctions						
18	<u> </u>		cluding in storage room									
10	Popcorn machine c			**********	100201	10 1000100						
	Milk frothers sanitiz		•									
			ened/discard at day 7									
			erly labeled and for indiv	idual sa								
	Ter ackaged snach	va brobe	any labeled and for mark	iduai 3a	10							
Received (signature)	_		Print:	TL - :-		Title: Person In Charge/	Owner					
	Caroline Thomas	•	Caroline	ınon	nas	Employe	<u> </u>					
Inspected (signature)		tez. 1	RS Christy Co	ortez.	RS							
	6 (Revised 09-2015)	0,'		1	-	Samples: Y N #	collected					