## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	710		22	Time in:	Time out:		se/Perm		<u> </u>	7.0				Est. Type Risk Category Page 1 of	2
					11:15	1:23		OD	_	_			. 4 •			
	<b>urpo</b> stabl			_		2-Follow	Contact/Ow	<b>nplaint</b> ner Nar	-	4-	Inve	suga	auor	1	S-CO/Construction   G-Other   TOTAL/SCO   * Number of Repeat Violations:	KE
_	ppl					1.5							Ι		✓ Number of Violations COS: e trap :   Follow-up: Yes   6/94/	Δ
	hysic 3 <b>7</b> E				kwall, TX	M	Pest control : lassey/5-8-20	023		Ho Mille		023			e trap : Follow-up: Yes O/94// waste/1000gal/3-10-203 No ☑	_
					Status: Out = not in con	mpliance IN = i	n compliance	NO =							policable COS = corrected on site R = repeat violation W-Wat	ch
IVI	ark t	ne ap	pprop	rrate	points in the OUT box for Prior										ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
O	ompl I	iance N	Sta N	tus				F	,	O	ompl I	iance N	Stat N	tus C		R
U	N	o	A	o s	Time and Tem $(F = de$	i <b>perature for</b> I egrees Fahrenh		•		U	N	o	A	o s	Employee Health	
	~				Proper cooling time a	and temperature	e				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	_				2 D C 11 H 1 F		100/4500									
	~				2. Proper Cold Holding	temperature(4	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding t	temperature(13	5°F)								Proventing Control of the Lands	
	1				4. Proper cooking time	and temperatur	re		-		Ι				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating proc	•		2			~				gloves used 15. No bare hand contact with ready to eat foods or approved	_
	~				Hours)	cedure for flot i	noiding (105 F in	. 4			~				alternate method properly followed (APPROVED Y N. )	
					6. Time as a Public Hea	alth Control; pr	ocedures & reco	rds							Highly Susceptible Populations	
															16. Pasteurized foods used; prohibited food not offered	
					App	proved Source	e				~				Pasteurized eggs used when required	
					7. Food and ice obtained			n			1					
	~				good condition, safe, an destruction Gordo		a; parasite								Chemicals	
					8. Food Received at pro		re				Ι				17. Food additives; approved and properly stored; Washing Fruits	
	~				check at rece	ipt					~				& Vegetables <b>water only</b>	
						from Contam	nination				~				18. Toxic substances properly identified, stored and used	
	_				Food Separated & preparation, storage, dis		_								Water/ Plumbing	
					10. Food contact surface	es and Returna	bles; Cleaned an	d							19. Water from approved source; Plumbing installed; proper	
	_				Sanitized at <u>272</u> 11. Proper disposition of						~			i	20. Approved Sewage/Wastewater Disposal System, proper	_
	.,				40.0	_	viously served of				~				disposal	
	<b>/</b>				disc	arded										
0		N.	N				lation Items (2								rective Action within 10 days	l D
O U T	I N	N O	N A	C O S		ority Found			ts) vi	O U	I N	Req N O	uire N A	C 0	rective Action within 10 days  Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Donald Cunning ham	Print: Donald Cunningham	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

				G! . /G		1					
	ment Name: ebee's	Physical A		City/State: Rockwa	all. TX	License/Permit # Pag	ge <u>2</u> of <u>2</u>				
7 (6 6 1			TEMPERATURE OBSERVA		, 171	1.00000.0					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
left co	left cold top/cut tomatoes		hamburger	41	Mac	n cheese/rice					
p	pasta/pasta	41/41	middle cold top/diced chicke	• • •		diced chicken					
unc	der/rice/pasta	41/41	pico/sliced tomatoes			steak	41				
chic	cken on stove	178	hamburgers/soup	42/41	reach	in freezer ambient	11				
steam	wells/mashed potatoes	165	right cold top/pice	41	reach	in cooler/corn dogs	41				
	soup	166	bean/corn salsa	41	dice	d chicken/rice	41/41				
grill	drawers/shrimp	41	cut lettuce	41	W	IF ambient	-12				
st	eak/chicken	41/41	WIC/raw chicker	41							
Item	AN DIADECTIVE STATES		SERVATIONS AND CORRECT			THE COMPANYON OF THE CO	N. T.				
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	AND				
W	Server hand sink 1	06 F wit	h soap. Need paper to	wels. Co	DS						
	Need employee hea	alth pos	ter posted at hand sink								
	Line hand sink 112	F with s	oap and paper towels								
	Line hand sink 100	F with s	oap and paper towels								
	Running dipper well										
37	Cover foods in coolers to prevent condensation from dripping on foods										
W	Gap at back door/n	eed wea	ather stripping to preve	nt pests.	On or	der/waiting for part					
32	Rusty shelves in WIC										
	Back hand sink 100F with soap and paper towels										
35			and separate/not over t	oods							
45	Repairs needed to		· · · · · · · · · · · · · · · · · · ·								
42	Need to clean in/arc	ound/on	equipment								
			er WIC /broken tiles to I	oe replac	ced						
32	Rusty shelves in dr										
	Sani buckets at 272-700 ppm Ecolab Sink & Surface										
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
	Back prep hand sink 100+F with soap and paper towels										
	3 comp sink 125 F										
	Dumpster area /to be monitored/mostly clean at inspection										
W Back storage shed/only items that can be WRS/no uncovered to go bowls, etc											
42 To clean inside coolers											
32	Cutting boards to be addressed where discolored/badly scored/replace when necessary										
	Bar hand sink 109 F with soap and paper towels										
	Bar 3 comp sink 110 F setup to 200 ppm quats										
Received (signature)	· ·		Print:			Title: Person In Charge/ Owne	er				
	Donald Cunningh	am	Donald Cu	nningh	nam	Manager					
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N # collec	eted.				
	6 (Revised 09-2015)			•		bampies, i iv # collec	icu				