Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| | 10 | | | | Time in: 9:40 tion: 1-Routine | Time out: 10:47 | | FOO 3-Compla | <u>D</u> 5 | <u>50</u> | 76 | | otion | | Est. Type 5-CO/Construction | Risk Category 6-Other | Page 1 of | |
|-------------|--|--------------|--------------|-------------|--|-------------------------------------|-------------|--------------|------------|------------------|---------------|---------------|--------|-------------|---|-------------------------------|---------------------------|---------|
| Est | abli | | ent i | Nan | | 2-Follow C | | ct/Owner l | | _ ** | -11176 | sug | auoi | Ш | * Number of Repeat Violation Violations COS | ns: | | |
| Ph: | ysica) R | al A | ddre | ss: III, | | Ma | | weeks | | Ho Mill | od ler/3 | | LE | ES/3 | 3mo No | llow-up: Yes | 10/90 | /A |
| Ma | rk th | Com ne ap | plia prop | riate | Out = not in copoints in the OUT box for | each numbered in | | Mark | | eckm | ark ir | app | ropria | ate bo | | R = repeat viol | ation W- Wat box for R | tch |
| Co | npli | ance | Sta | tus | Prio | ority Items (3 | Points) | violations | Requi | _ | nmed Compl | | e Sta | | tive Action not to exceed 3 days | | | |
| O U T | I N | N O | N A | C O S | | nperature for Fe egrees Fahrenhe | | ty | R | U T | N | N O | N A | C O S | Employe | ee Health | | R |
| | / | | | | 1. Proper cooling time | and temperature | | | | | ~ | | | | 12. Management, food employees knowledge, responsibilities, and r | | employees; | |
| | ~ | | | | 2. Proper Cold Holding | temperature(41 | °F/ 45°F) | | | | ~ | | | | 13. Proper use of restriction and e eyes, nose, and mouth | exclusion; No disc | charge from | + |
| | ~ | | | | 3. Proper Hot Holding | temperature(135 | °F) | | | | | | | | Preventing Contar | nination by Han | ds | |
| | ~ | | | | 4. Proper cooking time | and temperature |) | | | | ~ | | | | 14. Hands cleaned and properly v | washed/ Gloves u | sed properly | |
| 3 | | | | | 5. Proper reheating pro | cedure for hot ho | olding (16 | 55°F in 2 | | | ~ | | | | 15. No bare hand contact with real alternate method properly follows | | | |
| J | | | | | 6. Time as a Public He | alth Control; pro | cedures | & records | | | | | | | | | | |
| | / | | | | | _ | | | | | Π | | | | Highly Suscepti 16. Pasteurized foods used; prohi | • | ered | |
| | | | | | | proved Source | | | | L | _ | | | | Pasteurized eggs used when requi | ired | | |
| W | | | | | 7. Food and ice obtaine good condition, safe, at destruction Gordo | nd unadulterated | | Food in | | | | | | | Chemicals | | | |
| | , | | | | 8. Food Received at pro | | 2 | | | | ~ | | | | 17. Food additives; approved and & Vegetables | properly stored; | Washing Fruits | |
| | | | | | check at rece | PIPL n from Contami | ination | | | W | | | | | water only 18. Toxic substances properly ide | entified, stored and | d used | + |
| | <u>, </u> | | | | 9. Food Separated & pr preparation, storage, di | otected, prevent | ed during | food | | | 1 | | | | Water/ P | Plumbing | | |
| | , | | | | 10. Food contact surfact Sanitized at _500_ | es and Returnab | oles ; Clea | ned and | | | \ <u>\</u> | | | | 19. Water from approved source; backflow device | Plumbing installe | ed; proper | |
| | | | | | 11. Proper disposition | of returned, prev | iously ser | | | - | <u> </u> | | | | 20. Approved Sewage/Wastewate | er Disposal System | n, proper | + |
| | | | | | reconditioned disc | | | | | | _ | | | | disposal | | | |
| O U | I N | N O | N A | C O | | | | | ints) v | violat O U | I | Req N O | | C C O | rrective Action within 10 days | Santual/Idantifica | ation. | R |
| T | | 0 | A | s | 21. Person in charge prand perform duties/ Ce | | ation of k | nowledge, | | T | | U | A | s | Food Temperature C 27. Proper cooling method used; | | | |
| | | | | | 3 22. Food Handler/ no u | | | | | | / | | | | Maintain Product Temperature 28. Proper Date Marking and disp | nosition | | |
| | ' | | | | | | | | | - | ~ | | | | good 29. Thermometers provided, accu | | ed: Chemical/ | - |
| | | | | | Safe Water, Reco | rdkeeping and Labeling | Food Pac | ekage | | | ~ | | | | Thermal test strips Digital | | | |
| | ~ | | | | 23. Hot and Cold Wate | r available; adeq | uate pres | sure, safe | | | | | | | Permit Requirement, Pr | erequisite for O _I | peration | |
| | ~ | | | | 24. Required records a destruction); Packaged | | ock tags; p | parasite | | | ~ | | | | 30. Food Establishment Permit 12/31/2022 | (Current/insp re | port sign posted | 1) |
| | | | | | Conformance vita V | with Approved ariance, Speciali | | | | | Π | | | | Utensils, Equipm 31. Adequate handwashing facilit | | | |
| | <u> </u> | | | | HACCP plan; Variance processing methods; m | | | | | | ~ | | | | supplied, used | | | |
| | | | | | Con | sumer Advisory | y | | | 2 | | | | | 32. Food and Non-food Contact s designed, constructed, and used | surfaces cleanable. | , properly | |
| | ~ | | | | 26. Posting of Consum foods (Disclosure/Rem in menu | | | | | | ~ | | | | 33. Warewashing Facilities; insta Service sink or curb cleaning faci | | used/ | |
| 0 | I | N | N | С | • | | • | Corrective | Action | 0 | I | N | N | C | ys or Next Inspection , Whichev | | | R |
| U T | N | О | A | o S | Prevention 34. No Evidence of Ins | of Food Contan | | /other | | T | <u> </u> | 0 | A | o s | Food Ider 41.Original container labeling (Br | | | |
| 1 | _ | | | | animals 35. Personal Cleanlines | | | | | | ~ | | | | | | | |
| | ~ | | | | 36. Wiping Cloths; pro | | | eco use | | | | l | | | Physical 42. Non-Food Contact surfaces cl | | | |
| W | | | | | 37. Environmental con | | iorcu | | | 1 | | | | | 43. Adequate ventilation and ligh | | rage 116ad | - |
| 1 | | | | | 38. Approved thawing | | | | | - | ~ | | | | 44. Garbage and Refuse properly | | | \perp |
| | ' | | | | | | | | | Ļ | ~ | | | | 45. Physical facilities installed, m | | | + |
| | 1 | | | | Prop 39. Utensils, equipmen | t. & linens: prop | | stored | | 1 | | | | | 46. Toilet Facilities; properly con | | | - |
| | ~ | | | | dried, & handled/ In us | se utensils; prope | erly used | | | | ~ | | | | | эцрией, зиррией | , and crean | |
| 1 | | | | | 40. Single-service & si and used | ngie-use articles | , properly | stored | | | ~ | | | | 47. Other Violations | | | |

Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

| Received by: (signature) Ricky Parrish | Ricky Parrish | Title: Person In Charge/ Owner Manager |
|--|---------------------------|--|
| Inspected by: Christy Cortez, RS (signature) | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

| Establishr | ment Name: | Physical A | ddress: | City/State: | | License/Permit # Pag | ge <u>2</u> of <u>2</u> | | |
|--------------------------|--|------------|--|---------------|---------------------|--------------------------------|-------------------------|--|--|
| Apple | ebee's | I-30 | | Rockwall, TX | | FOOD 5076 | ,- <u>-</u> <u>-</u> | | |
| Item/Loc | ation | Temp F | TEMPERATURE OBSERVATION Item/Location | Temp F | Itam/I ogg | tion | Temp F | | |
| | | | | - | WIC/ribs/ steak | | | | |
| _ | cold top/pico | 41 | cream sauce | 41 | _ | 36/37 | | | |
| drav | wer/cut lettuce | 41 | grill drawers/steak | 36 | ch | 34/39 | | | |
| burger | cold top/spinach dip/ham | 39/41 | salmon/cheese | 39/41 | | 40 | | | |
| cut to | matoes/diced chicken | 39/37 | shrimp | 36 | W | IF ambient | -3 | | |
| unde | er/veggie burger | 39 | ribs/riblets | 40/41 | beer | WIC ambient | 36 | | |
| | prime rib | 40 | reach in freezer ambient | 3 | expo cooler/pico | | 35 | | |
| pasta | cold top/pasta/pasta | 41/41 | reach in cooler/rice | 41 | bar coolers ambient | | 35-38 | | |
| | under/rice | 41 | corndogs | 41 | hot wells | s/ mashed potatoes/ gravy | 50/62 | | |
| | G11G01/1100 | | SERVATIONS AND CORRECTI | | L | | | | |
| Item Number | AN INSPECTION OF YOUR ES | TABLISHME | NT HAS BEEN MADE. YOUR ATTEN | TION IS DIRE | CTED TO TH | HE CONDITIONS OBSERVED A | AND | | |
| | |) F Pos | t employee health post | er at har | nd sink | | | | |
| | | | asher hand sink 100F | or at man | <u></u> | | | | |
| 40 | No disposable cups | | | | | | | | |
| 34 | Fruit flies | 40 000 | <u> </u> | | | | | | |
| W | | in sani l | nuckets | | | | | | |
| | Store wiping cloths in sani buckets Sani buckets Ecolah, Sink and Surface 272 to 700 ppm per manufacturer's instructions | | | | | | | | |
| 40 | Sani buckets Ecolab Sink and Surface 272 to 700 ppm per manufacturer's instructions | | | | | | | | |
| 37 | Change foil daily in cheese melting oven Condensation in reach in freezer/protect foods underneath. Also Condensation in WIF/door | | | | | | | | |
| W | | | • | | 100 0011 | donodion in vvii /de | 701 | | |
| 45 | Watch moldy strawberries/ discarded (only about 3) Clean floors especially in beer WIC/debris on floor | | | | | | | | |
| 45 | Fix doors on pasta | | | | | | | | |
| 37 | Best to hang mops | | | | | | | | |
| W | Watch ice machine | | or panel | | | | | | |
| | 3 comp sink 126+F | | <u> </u> | | | | | | |
| 42 | Clean floor drains/ | | oris | | | | | | |
| | Clean in/around/on | | | | | | | | |
| 5 | | | rs. Heat on stove, flat top first befo | re placing in | hot wells. | COS. Floor mats look good | _ | | |
| | Dishwasher 100 pp | m chlori | ne sanitizer /Drink/expo | hand si | nk 100F | = | | | |
| 40 | Discard disposable | | • | | | | | | |
| W | | | s low and separate in o | lishwash | er area | 1 | | | |
| 32 | • | | colored/ badly scored | | | | | | |
| 32 | | | ers used for grilled fajitas/se | al or disca | ard where | e there is exposed wo | od | | |
| | Hand sink by office | | - · | | | - | | | |
| 32 | <u> </u> | | | | | | | | |
| | Soda/tea nozzles WRS daily | | | | | | | | |
| | Alcohol bottles covered nightly | | | | | | | | |
| | bar 3 comp sink 110+F, hand sink 100+F | | | | | | | | |
| 34 | Fruit flies in bars/address breeding sites, eliminate food sources/sugar, juices, etc | | | | | | | | |
| Received (signature) | • | Print: | | | | Title: Person In Charge/ Owner | er | | |
| | Kicky Parrish | | RICKY P | arris | | <u> Manager</u> | | | |
| Inspected (signature) | | tez, 1 | RS Christy Co | ortez, | RS | Samples: Y N # collect | cted | | |
| | 5 (Revised 09-2015) | | • | | | | | | |