Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	/2	6/2			9:5	0	Time out: 11:20		FOO	D 5	<u>50</u>					Est. Type Risk Category Page 1	
		se o i ishm				1-Routine	2-Follow U		3-Compla act/Owner I		4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE
Αŗ	plo	ebe	ee'	S						· varire.						✓ Number of Violations COS:	٦/٨
Ph 68	ysic 7 E	al A I-3	ddre 0 F	ess: Roc	kwall, ⁻	ΤΧ	Ma	st contr ISSEY/	2 weeks		Ho Mill		mo	Gı So	reasouth	te trap : Follow-up: Yes Volume Follow-up: Yes Volum	<i>JI</i>
Ma					Status:	Out = not in cor the OUT box for	mpliance IN = in	compliar	nce No	$\mathbf{O} = \text{not}$						oplicable COS = corrected on site R = repeat violation W-Wook for IN, NO, NA, COS Mark an in appropriate box for R	Vatch
					points in						re In	nmea	liate	Cor	rect	tive Action not to exceed 3 days	
O U	mpli I N	iance N O	Sta N A	C O		Time and Tem	perature for Fo	ood Safe	ety	R	O		iance N O	Stat N A	tus C O	E World	R
T	14	U	A	s	1 Prop	(F = de er cooling time a	grees Fahrenhei	it)			T		0	A	s	Employee Health 12. Management, food employees and conditional employees;	
	~				1.11op	er cooming time a	na temperature					~				knowledge, responsibilities, and reporting	
3					2. Prop	er Cold Holding	temperature(41°	°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		~			3. Prop	er Hot Holding to	emperature(135°	°F)		\Box						Preventing Contamination by Hands	
		~			4. Prop	er cooking time a	and temperature	,				~				14. Hands cleaned and properly washed/ Gloves used properly	
					_	er reheating proc	edure for hot ho	olding (1	65°F in 2			,				15. No bare hand contact with ready to eat foods or approved	
		~			Hours)							•				alternate method properly followed (APPROVED YN)	
	~				6. Time	e as a Public Hea	Ith Control; prod	cedures	& records							Highly Susceptible Populations	
						Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EQGS	
						and ice obtained ondition, safe, and								•			
	/				destruct			•								Chemicals	
	7					Received at pro						_				17. Food additives; approved and properly stored; Washing Frui & Vegetables	ts
					ched	ck at recei	•					ļ				water only 18. Toxic substances properly identified, stored and used	
					9. Food	Separated & pro	from Contamin		g food			~				1 1 1 1	
	~				prepara	tion, storage, dis	play, and tasting	3								Water/ Plumbing	
	/				10. Foo Sanitize	od contact surface ed at <u>700</u> j	es and Returnable opm/temperature	les ; Clea e	aned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	/					per disposition of tioned disca			erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
									ems (2 Po	inta)	iolat	tions	Reg	uire	Cor	rrective Action within 10 days	
						111	nity i ounida	mon it		mus) v	wuu				CUI	recorrections well to may s	
O U T	I N	N O	N A	C O S		Demonstration				R R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
				0	and per		of Knowledge/	Person	nel knowledge,		O U	I N	N	N	C 0		R
	N			0	and per	Demonstration son in charge pre	of Knowledge/ esent, demonstra tified Food Mar	Person ation of l nager/ Pe	nel knowledge, osted		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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	eived by: ature) Ricky Parrish	Ricky Parrish	Title: Person In Charge/ Owner Manager
Insp (sign	ected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ebee's	Physical A		City/State: Rockwa	all. TX	License/Permit # FOOD 5076	Page <u>2</u> of <u>2</u>					
7 .[0 [0 .			TEMPERATURE OBSERVA		,							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp F					
wic/corn salsa raw chicken		39	fry chef cold top/ranc	39								
		37	drawers/cut lettuce	41	chi	41/41						
ribs/diced chicken		39/38	mid chef cold top/cut tomatoes	41	diced chicken							
W	/IF ambient	-2	turkey	41	grill cl	ta 41/41						
reach	in freezer ambience	10	10 ground beef idv wrapped bottom to t		ch	eese sauce	40					
read	reach in cooler/rice		under/prime rib	41	beer	nt 36						
wir	ngs/corndogs	43/44	cheese	41	backu	p expo cooler/pi	co 37					
	mayo	44	grill drawers/shrim	51	expo (chef well ambie	nt 30					
Itam			SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	prep hand sink 100	+F/line ł	nand sink 100+F									
	dishwasher hand si	nk 100+	F/server hand sink 100	+F								
	3 comp sink 127 F											
2	Reach in cooler loaded to	nis mornin	g/not cold holding at 41 or be	ow. Will pl	ace TCS	foods in WiC until rep	aired					
	Sani bucket 700 pp	m Sink	and Surface Sani/Ecola	b within	range o	of 272 to 700 ppn	n					
40	Avoid use of to go r	amekins	s as scoops									
2	Ground beef stocked t	oo high ir	cold top. Discarded indiv	dually wra	apped ba	gs that were over 4	11 F					
2	2nd from left grill drawe	rs not cold	holding at 41 or below. Dis	carded pa	n of shrim	np from overnight at	51					
39	Clean pasta straine	rs										
40	Watch box of croutons in sea	led bag stor	ed next to soda canisters, leaked i	to box. Will	sanitize sea	aled croutons and discar	d box					
45	Clean floors drains											
42	Clean in/around/on	equipm	ent									
45	Seal holes in walls											
W			as not been used today	will use	3 comp	sink until repaire	ed					
42	Clean bar mats under cups on drink counter											
	Soda/tea nozzles WRS daily											
	Bar hand sink 100 F											
	3 comp bar sink 110 F with sani sink setup to 700 ppm Sink and Surface Sani											
	beef taps maintained/cleaned by suppliers											
	Beer coolers ambient 40 F											
32	Rusty shelves throughout coolers, WIC											
Liquor bottles capped/protected at night												
32	32 Unsealed wood in bar cabinets											
24	RR sinks 100+ F											
34	Flies/few fruit flies											
Received			Print:		_	Title: Person In Charge/ O	wner					
(signature)	Ricky Parrish		Ricky F	arris	sh	Manager						
Inspected	d by:		Print:									
(signature)	Ricky Parrish d by: Christy Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N # c	ollected					
	6 (Revised 09-2015)			•		Σωπριου. 1 14 π C						