Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

5		/2					Time out: 1123		FOO		07					Est. Type Risk Category Page 1	of <u>2</u>	
		ishm			tion: 1-Ro	outine	2-Follow U		3-Compla ct/Owner l		4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	CORE	
Αŗ	pl	eb	ee'	s						· tanic.						✓ Number of Violations COS:	Λ/Λ	
Ph I-3	ysic 0 F	al A	ddre kwa	ess: all, T	ГΧ		Ma		2xmonth		Hoo Mille		mo	So	reasouth	e trap : Follow-up: Yes ✓ No ☐ TU/9	$\cup \cap$	
M:	ark t	Com	plia	nce S	Status: Out	= not in com		n compliand	11.	$\mathbf{O} = \text{not}$						policable $COS = corrected on site R = repeat violation W-V ox for IN, NO, NA, COS Mark an in appropriate box for R$	Watch	
					points in the OC						re Im	nmed	liate	Cor	rect	tive Action not to exceed 3 days		
O U	mpl I N	iance N O	Sta N A	C O	Time	and Temp	perature for F	Food Safet	ty	R	O U		iance N O	Stat N A	tus C O	Employee Heelth	R	
T	18	U	А	s	1 Proper coo		grees Fahrenhe nd temperature				T	IN	0	A	s	Employee Health 12. Management, food employees and conditional employees;		
3					1.11oper coo		io temperature					~				knowledge, responsibilities, and reporting		
3					2. Proper Col	d Holding t	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		~			3. Proper Hot	Holding te	emperature(135	5°F)								Preventing Contamination by Hands		
		~			4. Proper coo	king time a	nd temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly gloves used		
		~			5. Proper rehe Hours)	eating proce	edure for hot h	olding (16	55°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					6. Time as a I	Public Heal	th Control; pro	ocedures &	& records							* * *	·	
	~													1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
						Approved Source						~				Pasteurized eggs used when required NO EQGS		
							from approved unadulterated											
					destruction (,,,	parasite							Chemicals				
	~						per temperature	e				/				17. Food additives; approved and properly stored; Washing Fru & Vegetables	its	
					check a		PI from Contami	ination				~				18. Toxic substances properly identified, stored and used		
	~						tected, prevent		food							Water/ Plumbing		
					• •		s and Returnat	_	ned and							19. Water from approved source; Plumbing installed; proper		
	'				Sanitized at_	700 p	pm/temperatu	re per manufa	acturer's inst.			~				backflow device		
	~				 Proper dis reconditioned 	sposition of disca	returned, prev arded	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
									me (2 Po	inta)	:-1	ions	Rea	uire	Car	rrective Action within 10 days		
				_			ity i bullu	ation ite	ms (2 1 0							receive fixed to waiting for any to		
O U T	I N	N O	N A	C O S	Demo		of Knowledge			R R	O U T		N O	N A	C O S	Food Temperature Control/ Identification	R	
				О	21. Person in and perform of	charge pre		e/ Personn	nel nowledge,		O U	I N	N	N	C 0		R	
	N			О	21. Person in and perform of 3	charge preduties/ Cert	of Knowledge sent, demonstr	e/ Personn ration of ki	nowledge, sted		O U T	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see belowsee below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ebee's	Physical A	ddress:	City/State:	ıll. TX	License/Permit # Page FOOD5076	e <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat		Temp F			
salad	cold top/cut tomatoes	44	riblets	46	beer WIC ambient		36			
	pico	44	raw chicken	41	drink under cooler/creame		41			
midd	le cold top/chicken	36	steak/ salmon	41/41	reach in cooler/wings		41			
CL	ıt tomatoes	35	hamburger/cheese	38/40	rice/corndog		41/41			
und	ler/sliced beef	40	reach in freezer/ambient	9	expo cold well/pico		41			
grill	cold top/ pasta	41	WIC/ribs	40						
	under/rice	41	raw chicken	35						
grill	drawers/ribs	51	cut tomatoes/diced chicker	36/36						
Item	AN INCRECTION OF VOLD EST		SERVATIONS AND CORRECTIONS AND			IE CONDITIONS OBSERVED A	NID			
Number	NOTED BELOW:	ABLISHME	NT HAS BEEN MADE. YOUR ATTEN	I ION IS DIKE	CIED IO IF	HE CONDITIONS OBSERVED A	ND			
	Back hand sink 100									
	Line hand sink 100									
	3 comp sink 110 +F		1							
	Dishwasher 100 pp			avont dei	nnina					
			F. change gasket to pros range between 272 and			nd surface sanitizer				
			rithin range per manufa							
39			door to be repaired to			0113				
2	•		below. Will need to be repaired			low. use ice until repaired.				
1	Ribs and riblets discarded as never r	nade it to 41	made previous day). Must cool to 41 in WI	C to reach 41 th	nen move to d	rawers to cold hold at 41 or below				
37	Condensation in rea	ach in fr	eezer. Protect foods u	nder.						
42	Clean in/around/on	equipm	ent, fryers, around grill	stations	, cold to	ps				
39	Store pasta strainer	clean/c	le-grease nightly							
W			door to self close and n	ot remai	n ajar					
42	Clean in/around she		<u> </u>							
	3 comp bar sink 110		i sink setup to							
4.5	bar hand sink 100 +		1							
45	3 3									
45	Shelving in bar area to be made cleanable/maintenance needed									
45 45	Maintenance throughout to equipment, floors, walls									
RR sinks 100 F										
									soda/tea nozzles WRS daily beer taps cleaned/maintained by supplier	
Hand sanitizer station setup at entrance and throughout for servers										
37	•									
Received	by:		Print:			Title: Person In Charge/ Owner	•			
	· ·			arris	h	Manager				
Inspected	Ricky Parrish 1 by: Christy Cor		Print:		-	- · · · · · · · · · · · · · · · · · · ·				
(orginature)	Christy Cor	tez, 1	2S			Samples: Y N # collect	ted			
	5 (Pavisad 09, 2015)						_			