Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

5/	Date: Time in: Time out: License/F 10:13 FS-8								Est. Type Risk Category Page 1 0	f_2_						
					tion: 1-Routine	2-Follow U	Contact/Owner			-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE	
Establishment Name: Bin 303 Physical Address: Contact/Owner I Mathew Nu							gent			1		✓ Number of Violations COS:	/Δ			
Phy 105	sica Ol	al Ac live	ddre St	ss: Rc	ockwall, TX	Env	iro-Tech/5-23-	2023		ood kins/5-	2023	Gr LE:	ease S/o	e trap : Follow-up: Yes Dwner to email Teddy No No	, ,	
Mai					Status: Out = not in con points in the OUT box for e	npliance IN = in c	compliance em Marl	$\mathbf{NO} = \mathbf{nor}$						policable $COS = corrected on site R = repeat violation W-Wasox for IN, NO, NA, COS Mark an in appropriate box for R$	atch	
					•				ire In	mmea	liate	Corr	recti	ive Action not to exceed 3 days		
O U	mpliance Status I N N C N O A O Time and Temperature for Food Safety			R	0	U N O		N A	C O							
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food employees and conditional employees;					
	~						~				knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/ 45°F)					~				 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 						
\forall	3. Proper Hot Holding temperature(135°F)			+						Preventing Contamination by Hands						
	4. Proper cooking time and temperature			+		\ <u>\</u>				14. Hands cleaned and properly washed/ Gloves used properly						
	5. Proper reheating procedure for hot holding (165°F in 2			+						15. No bare hand contact with ready to eat foods or approved						
	Hours)									alternate method properly followed (APPROVED Y. N.						
Ш	6. Time as a Public Health Control; procedures & records					1				Highly Susceptible Populations						
					Арр	proved Source				~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
П	1				7. Food and ice obtained good condition, safe, and											
					doctruction		's Produce							Chemicals		
					8. Food Received at prop	•		\Box		\ <u>\</u>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	;	
					check at recei	•			2					18. Toxic substances properly identified, stored and used		
	_	Protection from Contamination 9. Food Separated & protected, prevented during food				3										
	/				preparation, storage, disp									Water/ Plumbing		
	/				10. Food contact surface Sanitized at _100_ p	es and Returnable ppm/temperature	es; Cleaned and			~			J	19. Water from approved source; Plumbing installed; proper backflow device		
	_				11. Proper disposition of			+					Ī	20. Approved Sewage/Wastewater Disposal System, proper		
Ц					reconditioned									disposal		
				С	Prio	ority Foundat	tion Items (2 F				Req			rrective Action within 10 days		
0	I	N	N		.			R	O			N	C		R	
O U T	I N	N O	A A	o s	Demonstration 21 Person in charge pre				U T	J N	0	A A	C O S	Food Temperature Control/ Identification	R	
T				О	21. Person in charge pre and perform duties/ Cert	esent, demonstrat	tion of knowledge		U	J N			O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
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Received by: (signature) Mathew Nugent	Print: Mathew Nugent	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establica	ment Name:	Dlavoi 1 A	ddraes	City/St	tata	License/Permit #	Do 22 2 -£ 2				
Bin 3		Physical Address: 105 Olive St			ckwall, TX						
			TEMPERATURE								
Item/Loc		Temp F	Item/Location	Te	mp F Item/Loc	ation	Temp I				
WIC/b	aked potatoes	41									
frie	ed potatoes	41									
	steak	40									
ra	aw chicken	40									
reach	in freezer ambient	-1									
salad	cold top ambient (empty)	39									
grill co	old top ambient (empty)	33									
saute	e cold top ambient	29									
		OF	SERVATIONS AND	CORRECTIVE A	CTIONS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Warewash hand sir	ık 100 v	vith soap and pa	aper towels.	Need to po	ost hand sink p	oster.				
	3 comp sink 110+F					<u> </u>					
	Dishwasher at 100	ppm ch	orine sanitizer								
45	Maintenance neede	•									
45	New caulking need			here to wall							
32	Rust in WIC/shelvin										
	Outside pit/meat co		and from insid	de/no prep							
45	Maintenance to wal			же, не риер							
34	Some flies										
W	Watch condition of	cuttina k	ooards								
45	Seal gaps , along b										
W Turned salad cooler down/owner to monitor cold holding at 41 or be											
34	Live roach in saute				<u> </u>).				
	Grill line hand sink			9001 001111 01	toudy: 110		· <u>·</u>				
42	Need to clean inside										
45	Need to clean floors			nent/walls in	grilling are	 a					
18					· · · · · · · · · · · · · · · · · · ·		ner				
39	Spray bottles to be labeled correctly/ labeled as sanitizer and is all purpose cleaner Discard chipped dishes										
	Bar hand sink 110 F equipped										
	Bar 3 comp sink 115+F										
39	Need to protect wine glasses from cork shelving liner. Can use drainable bar matting or turn right side up as are protected with upper shelving										
	Tea, soda nozzles WRS daily										
	Bar taps maintained/cleaned by supplier										
39 Use drainable bar matting under copper cups instead of a linen cloth											
	200 dramable bar matting ander copper cups instead of a liften cloth										
Received	•		Print:			Title: Person In Charg	e/ Owner				
(signature)	Mathew Nugent		Mat	thew N	ugent	Owner					
Inspected (signature)	•	tez, 1	RS Print: Chri	sty Cort	ez, RS	Samples: Y N	# collected				