					Retail	Food Est	ablis	shn	ner	nt I	ns]	рес	cti	ion Report	<u>হ</u> াহাহ হ		policy ean up	
	ate:	7/2	201	22	Time in: Time out: 10:50	License/I								Est. 7	Гуре	Risk Category	Page 1 of	2
					tion: 1-Routine 2-Follow Up				4-In	vesti	gati	ion	-1	5-CO/Construction	on	6-Other	TOTAL/SCO	
Es	stabl	ishm 303	nent		ne:	Contact/Owner	Name			11000	Sur			× Number of Reper ✓ Number of Viola	at Viola	ations:		
Pł	hysic	cal A	ddre		Pest	Matt Nuge		Н	lood	1		Gre	ease	e trap :		Follow-up: Yes	10/90/	Ά
10					Ockwall, TX Envir Status: Out = not in compliance IN = in compliance	roTech/10-16- mpliance	-2023	-						plicable COS = correct	cted on	No \square site \mathbf{R} = repeat vio	lation W-Wat	ch
М					points in the OUT box for each numbered iten Priority Items (3 Po	n Mark	'√' a c	hecki	mark	c in ap	prop	priate	e bo	ox for IN, NO, NA, COS	Ma	rk an 🗙 in appropriat		
Co	-	iance N	e Sta N	tus C			R		Con	npliar	ice S	Statu	_	ive Action not to excee	ea 5 aa	ys		R
U T	Ν	0	A	o s	Time and Temperature for Foo (F = degrees Fahrenheit)		K			N C		Α	o s		-	loyee Health		ĸ
	~				1. Proper cooling time and temperature									12. Management, food knowledge, responsibil			employees;	
2					2. Proper Cold Holding temperature(41°F/	(45°F)								13. Proper use of restri		nd exclusion; No dis	charge from	
3					3. Proper Hot Holding temperature(135°F)	<u></u>		_						eyes, nose, and mouth	1			
		~			 4. Proper cooking time and temperature)			-		_			Preventi 14. Hands cleaned and	0	ntamination by Han		
		~	-		 Froper reheating procedure for hot hold 	ing (165°F in 2			•				_	<u>gloves used</u> 15. No bare hand conta				
		~			Hours)	mg (105 T m 2			•	~				alternate method prope				
F	~				6. Time as a Public Health Control; proceed	dures & records								Highl	ly Susc	eptible Populations		
			<u> </u>	<u> </u>	Approved Source					 16. Pasteurized foods used; prohibited food not or Pasteurized eggs used when required 				fered				
	1				7. Food and ice obtained from approved so									eggs cooked				
	~				good condition, safe, and unadulterated; parasite destruction BeneKeith									Chemicals				
				-	8. Food Received at proper temperature				T					17. Food additives; app	proved	and properly stored;	Washing Fruits	
	~				check at receipt				•					& Vegetables water only	1	· 1 .· C* 1 . 1	1 1	
	1	 _	1	1	Protection from Contamina	· · ·			•					18. Toxic substances p	properly	dentified, stored an	d used	
	~				9. Food Separated & protected, prevented preparation, storage, display, and tasting										Wate	r/ Plumbing		
3	1			~	10. Food contact surfaces and Returnables Sanitized at ppm/temperature	; Cleaned and			Τ.				+	19. Water from approv backflow device	ved sour	rce; Plumbing install	ed; proper	
Ĕ				•	11. Proper disposition of returned, previou	usly served or			_				1	20. Approved Sewage/	/Wastev	water Disposal Syster	m, proper	
	~				reconditioned				•					disposal				
0	I	N	N	С	Priority Foundation	on Items (2 P	oints)			IN	[]]		Cor. C	rective Action within	10 days	8		R
U T		0	A	0 S	Demonstration of Knowledge/ Po				U T	N C)		O S	Food Temp	peratur	e Control/ Identific	ation	
	~				 Person in charge present, demonstrationand perform duties/ Certified Food Manage 		,		•					27. Proper cooling met Maintain Product Tem	er cooling method used; Equipment Adequate to Product Temperature			
	~				22. Food Handler/ no unauthorized person	s/ personnel				~				28. Proper Date Marki	ng and	disposition		
	<u> </u>	Safe Water, Record Keeping and Food Package					ed; Chemical/											
					Labeling 23. Hot and Cold Water available; adequat	te pressure, safe								digital		Duono quinito fon O		_
⊢	~				24. Required records available (shellstock	- -	+	-	1			T		30. Food Establishme		, Prerequisite for O mit (Current/insp re	-	
	~				destruction); Packaged Food labeled				٠					12/31/2023				
F	<u> </u>				Conformance with Approved Pr 25. Compliance with Variance, Specialized	d Process, and		_	1					31. Adequate handwas	· -	pment, and Vendin cilities: Accessible a	0	
	~				HACCP plan; Variance obtained for speci processing methods; manufacturer instruct				•	~				supplied, used				
	<u> </u>				Consumer Advisory			2	2					32. Food and Non-food designed, constructed,			e, properly	
-								⊢					-+	33. Warewashing Facil	litios: in			
	~				26. Posting of Consumer Advisories; raw of foods (Disclosure/Reminder/Buffet Plate)/ in menu				•	~				Service sink or curb cl			used/	
0	V		N	C	foods (Disclosure/Reminder/Buffet Plate)/	Allergen Label			ot to	o Exc				Service sink or curb cl	eaning	facility provided	used/	P
O U T	I N	N O	N A	C O S	foods (Disclosure/Reminder/Buffet Plate)/ in menu Core Items (1 Point) Violations Re Prevention of Food Contamin	Allergen Label <i>quire Correctiv</i> nation	e Actic R		ot to	o Exc	1	N A	Day C O S	Service sink or curb close sink or curb close sink or curb close single states and single sin	leaning , Whic Food I	facility provided hever Comes First Identification	used/	R
	I	N O		0	foods (Disclosure/Reminder/Buffet Plate)/ in menu Core Items (1 Point) Violations Re Prevention of Food Contamin 34. No Evidence of Insect contamination, animals	Allergen Label quire Correctiv nation rodent/other			ot to O U T	D Exc	1	N A	C O	Service sink or curb cl	leaning , Whic Food I	facility provided hever Comes First Identification	used/	R
Т	I	N O		0	foods (Disclosure/Reminder/Buffet Plate)/ in menu Core Items (1 Point) Violations Re Prevention of Food Contamin 34. No Evidence of Insect contamination, animals 35. Personal Cleanliness/eating, drinking of	/ Allergen Label aquire Correctiv nation rodent/other or tobacco use			ot to O U T	D Exc I N N C	1	N A	C O	Service sink or curb cl ys or Next Inspection 41.Original container l	leaning , Whic Food I labeling Physi	facility provided hever Comes First Identification (Bulk Food) cal Facilities	used/	R
Т	IN	N O		0	foods (Disclosure/Reminder/Buffet Plate)/ in menu Core Items (1 Point) Violations Re Prevention of Food Contamin 34. No Evidence of Insect contamination, animals 35. Personal Cleanliness/eating, drinking of 36. Wiping Cloths; properly used and store	/ Allergen Label aquire Correctiv nation rodent/other or tobacco use					1	N A	C O	Service sink or curb cl ys or Next Inspection ; 41.Original container l 42. Non-Food Contact	eaning , Whice Food I labeling Physi : surface	facility provided hever Comes First Identification (Bulk Food) cal Facilities es clean		R
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Received by: (signature) Matt Nugent	Print: Matt Nugent	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Bin 303	Physical A 105 C	live St	City/State: Rockwall, TX	K FS-8945	Page <u>2</u> of <u>2</u>				
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location									
reach in freezer ambient	12	under/pork	41		Temp F				
sandwich cold top/corn	41	hamburger	41						
sliced tomatoes	41	salad cold top/all TCS	6 43-44						
pico	41	WIC/shrimp rolls	s 39						
under/fish	41	pasta/pasta	41/41						
shrimp rolls	41	twice baked potatoes	41						
grill cold top/pico	41	outside WIC/ cooked mushroom	₅ 39						
boiled eggs	41								
	-	SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN) THE CONDITIONS OBSI	ERVED AND				
Number NOTED BELOW: Hand sink 100+F ec	winned								
		0 ppm chlorine sanitize	er						
3 comp sink 116F									
		ak at 10ppm. COS to 1	00ppm chlorin	е					
Line hand 104F equ									
		below/no precooked foods/turn							
	bards, p	articularly one in front o	f sandwich colo	d top and grill col	d top				
34 Some flies	na/hac	www.cooumulation.of.om	<u>aka/diagalaraa</u>	1					
		vy accumulation of sm	oke/discolored	1					
· · · · · ·	Dar Pro picks up and disposes of spent grease								
	Rusty shelves in WIC Maintenance to walls/door jams where paint is missing and pealing								
Soda and tea nozzle			sing and pear	ing					
Beer taps cleaned a									
•		rips and gloves used							
Bar hand sink 100+I		· •							
Bar 3 comp sink 11	· · ·								
Using quats tabs an		twst strips on site							
Received by:		Print:		Title: Person In Char	ge/ Owner				
			ugent	Owner	-				
(signature) Matt Nugent Inspected by: (signature) Christy Corr	tori	Print: Christy C	ortez, RS						

Form EH-06 (Revised 09-2015)