	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
	Date: Time in: Time out: License/Per									<u>~</u>				Est. Type	Risk Category	Page $\underline{1}$ of	2	
9/21/2021 2:25 3:53 FS-0 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						000194			tion		5-CO/Construction	6-Other	TOTAL/SCO					
Establishment Name: Contact/Owner N						Name:				11101	1	S-CO/Construction * Number of Repeat Vio ✓ Number of Violations	lations:	10141/000	KL.			
Ph	vsic	al A	ddre	ess:		Pest contr	ham Bha rol :	att	Но			G	rease	e trap :	COS: Follow-up: Yes ✔	17/83/	/B	
20	75	Sun	nm	er l	ee Rockwall, TX	Orkin/mo	onthly		Hal	lo/3r		Tri	imb	ole/1500gal/3mo	No			
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WateMark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark and X in appropriate box for R											ch							
Co	mpli	ance	- Sta	tus	Priority It	tems (3 Points	s) violations	Requi		nmea Compl				ive Action not to exceed 3 d	ays		T	
O U	I N	N 0 A 0						R	O U	IN	N O	Ν	C O	Emj	ployee Health		R	
Т				S	1. Proper cooling time and temp		Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	~		 		2. Duran Cald Holding tompol		т.			~			\vdash					
	~				2. Proper Cold Holding temperature(41°F/ 45°F)				 ✔ ✔ 13. Proper use of restriction and exclusion; No discharely eyes, nose, and mouth 						charge from			
	~				3. Proper Hot Holding temperat	ature(135°F)		+	Preventing Contamination by Hands						nds			
		4. Proper cooking time and temperature			$\left \right $	✓ 14. Hands cleaned and properly washed/ Glove Gloves used						erly washed/ Gloves u	used properly	T				
					5. Proper reheating procedure f Hours)	for hot holding (1	65°F in 2			~				15. No bare hand contact wir alternate method properly fo			+	
		"	 		,		°- records									I IN		
	•				6. Time as a Public Health Con	itrol; procedures	& recorus			1					ceptible Populations			
					Approved	l Source				✓ Pasteuriz				16. Pasteurized foods used; Pasteurized eggs used when		fered		
					7. Food and ice obtained from a									eggs cooked				
3				~	good condition, safe, and unadu destruction Sysco	ulterated; parasio	e							Chemicals 17. Food additives; approved and properly stored; Washing Fruits				
	,				8. Food Received at proper tem	nperature		$\left \right $										
	~				check at receipt					~				& Vegetables Ecolab Veggie a	and Fruit Trea	atment		
					Protection from (W					18. Toxic substances proper	y identified, stored an	id used		
3				~	9. Food Separated & protected, preparation, storage, display, and		g food							Water/ Plumbing				
				$\left - \right $	10. Food contact surfaces and F		aned and							19. Water from approved source; Plumbing installed; proper				
3	~				Sanitized at <u>200</u> ppm/temperature 11. Proper disposition of returned, previously served or record disposition of returned, previously served or					י י				backflow device 20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper		
	•				reconditioned discarde		(1 D	Ц						*				
O U	I N	N O	N A	C O				Ints) 1 R	violat O U	Ι	Req N O	N A	Cor C C	rrective Action within 10 da			R	
T	N	0	A	s	Demonstration of Kno 21. Person in charge present, d				T		0	А	Š	-	ire Control/ Identific		-	
	~				and perform duties/ Certified F					~				27. Proper cooling method u Maintain Product Temperatu		quate to		
	~				22. Food Handler/ no unauthor	rized persons/ per	rsonnel			~				28. Proper Date Marking and aood. well marke				
	Safe Water, Recordkeeping and Food Package						~				29. Thermometers provided, Thermal test strips	accurate, and calibrat	ed; Chemical/					
	Labeling 23. Hot and Cold Water available; adequate pressure, safe			ssure, safe			Ľ				digital		_	_				
	~	24. Required records available (shellstock tags; parasite				_					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted							
	~										12/31/2021							
					Conformance with Ap									Utensils, Equ	uipment, and Vendin			
	~				25. Compliance with Variance, HACCP plan; Variance obtaine processing methods; manufactu	ed for specialized				~				31. Adequate handwashing f supplied, used	actimes: Accessible a	nd property		
					Consumer A	Advisory				~				32. Food and Non-food Con designed, constructed, and u		e, properly	T	
	~				26. Posting of Consumer Advis foods (Disclosure/Reminder/Bu in menu				2					33. Warewashing Facilities; Service sink or curb cleaning		used/		
0	Ŧ			0	Core Items (1 Point) Vio	olations Require	e Corrective	-						ys or Next Inspection , Whi	chever Comes First			
U T	I N	N O	N A	C O S	Prevention of Food	l Contamination	ı	R	O U T	Ν	N O	N A	C O S	Food	Identification		R	
1					34. No Evidence of Insect conta animals	tamination, roden	nt/other			~				41.Original container labelin	g (Bulk Food)			
1					35. Personal Cleanliness/eating	g, drinking or tob	acco use							Phys	sical Facilities			
W					36. Wiping Cloths; properly use	sed and stored			1					42. Non-Food Contact surface	ces clean			
	~				37. Environmental contamination	ion				~				43. Adequate ventilation and	l lighting; designated	areas used		
	~				38. Approved thawing method					~				44. Garbage and Refuse prop	perly disposed; faciliti	es maintained		
					Proper Use o	of Utensils			1					45. Physical facilities installe	ed, maintained, and cl	ean	\top	
1					39. Utensils, equipment, & line dried, & handled/ In use utensi					~				46. Toilet Facilities; properly	y constructed, supplied	d, and clean	1	
					40. Single-service & single-use			$\left - \right $		Ľ				47. Other Violations			+	
1					and used	, r - r - r	-			~								

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Received by: (signature) Chad Oquin	^{Print:} Chad Oquin	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment N Brass T		Physical A 2075	Summer Lee	City/State: Rockwall, TX		License/Permit # Page 2 or FS-0000194		<u>2</u> of <u>2</u>			
Item/Location		Temp F	TEMPERATURE OBSERVA			tion		Temp F			
	top / out top oto oo	_			Item/Location						
	top/cut tomatoes	41	grill drawers/briske		3 door freezer ambient			9			
	our cream	41/41	raw chicken	41	veggie 3 door cooler/tomato			41			
cut t	omatoes	41	raw burger	41	diary 3 door cooler/cheese			41			
hot v	vells/beef	181	2 door under counter freezer ambier	0	glass front 3 door						
(queso	148	fry cold top/raw chicke	n 39	raw c	hicken/brisk	et	41/41			
under cour	ter freezer ambient	7	shrimp	39	beer	WIC/strawbe	rry	41			
expo cold	op/sliced tomatoes	41	2 door cooler/hamburge	er 39							
cu	lettuce	41	3 door freezer ambien	t 9							
OBSERVATIONS AND CORRECTIVE ACTIONS											
ItemAN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
Pre	Prep Hand sink 117 F/kitchen hand sink 100 F										
	5 Clean floors, walls behind fryers, de-grease										
	Always have sani bucket setup in kitchen during prep and service										
	Store chemicals low and separate in dried goods area										
	Always store raw shelled eggs low and separate										
	Discard food when moldy/cucumbers and garlic butter/lid. COS										
	Gap at back door and flies in kitchen										
	Watch sprayer at 3 comp sink/must have air gap										
	omp sink 112 F										
			ng using temp rite strip								
			employee handling or	ıly							
	r hand sink 100 I					··· ··					
			dishes are stored in ba			itting as well					
			ng. will use back kitche	en dishw	asher						
	omp bar sink 11										
	r hand sink 100 I		obrio								
	me missing grou ing bucket at end										
	Store wiping cloths in sani buckets										
	Clean floor drains										
	Avoid use of to go cups as scoops in cold tops Store employee items low and separate, medicine, drinks, etc										
Received by: (signature)	Chad Oquin		Chad C	Dquir	n	Title: Person In Charge/	Uwner				
Inspected by: (signature)	?had Oquin Chrísty Cov	tez, 1	RS Christy C				collecte	ed			
Form EH-06 (Revi		-									