Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

_												Employee nealth	
	ate:	n	^	2	Time in: Time out: License/F			Ω/	1			Est. Type Risk Category Page 1 of 2	2
					2:30 4:40 FS-0					4.	_		
		ishm			tion: 1-Routine 2-Follow Up 3-Complate: Contact/Owner		4-	-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
		s T	<u> </u>				1					✓ Number of Violations COS: e trap : Follow-un: Yes ✓ 18/82/	/ P
		al A Sur			Pest control : mgmt to send		Ho Roja	od 1s/12-	2022	G: Tri	reas mb	e trap : Follow-up: Yes	ט
					tatus: Out = not in compliance IN = in compliance	$\mathbf{O} = \mathbf{not}$				4 = n	ot ap	pplicable $COS = corrected on site R = repeat violation W-Water$	ch
Ma	ark t	the ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation								
Co	mpli	iance			Thorny items (3 I omes) violation		C	ompl	iance	e Stat	tus	we Action not to exceed 5 days	T
O U	I N	N O A O Time and Temperature for Food Safety				R	U	U N O A C			C 0	Employee Health	R
T				S	Proper cooling time and temperature	\Box	T	'			S	12. Management, food employees and conditional employees;	
	~							~				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F)	\dagger						13. Proper use of restriction and exclusion; No discharge from	+-
3								-				eyes, nose, and mouth	
	~	3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands			
		~			4. Proper cooking time and temperature	\Box		~				14. Hands cleaned and properly washed/ Gloves used properly	Т
					5. Proper reheating procedure for hot holding (165°F in 2	+						Gloves used 15. No bare hand contact with ready to eat foods or approved	+-
		~			Hours)			~				alternate method properly followed (APPROVED Y_ N_)	
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
	1-11						T .				16. Pasteurized foods used; prohibited food not offered		
	Approved Source					~				Pasteurized eggs used when required eggs cooked			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								
	~				destruction							Chemicals	
\vdash					8. Food Received at proper temperature	+						17. Food additives; approved and properly stored; Washing Fruits	
	~							~				& Vegetables	
					Protection from Contamination		3					18. Toxic substances properly identified, stored and used	
					9. Food Separated & protected, prevented during food							W (N)	
	~				preparation, storage, display, and tasting							Water/ Plumbing	
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority Foundation Items (2 Po	oints) 1	_	_			Cor	rective Action within 10 days	
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R	U	N	N O	N A	C O	Food Temperature Control/ Identification	R
T				S	21. Person in charge present, demonstration of knowledge,		Т				S	27. Proper cooling method used; Equipment Adequate to	
	/				and perform duties/ Certified Food Manager/ Posted 3		2					Maintain Product Temperature	
	/				22. Food Handler/ no unauthorized persons/ personnel			~				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package							29. Thermometers provided, accurate, and calibrated; Chemical/	1
	Labeling						11						
	1				Labeling		2					Thermal test strips	L
	~				Labeling 23. Hot and Cold Water available; adequate pressure, safe		2					Permit Requirement, Prerequisite for Operation	
					Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite		2	\ <u>\</u>				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	
	ر د				Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		2	·				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023	
					Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		2	·				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
					Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		2	·				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending	
					Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			\rightarrow \right				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked		2	ľ				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	
					Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory			ľ				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	\(\sigma\)		N		Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		2 W	t to E				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OUTT	~	N O	N A	C O S	Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu	e Action	2 W	t to E	xceee N O	N A	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
Т	\(\tau \)			О	Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		2 W	t to E	N	N	C	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
	V			О	Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination		2 W	t to E	N	N	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 35. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 36. Food Identification 41. Original container labeling (Bulk Food)	
Т	v v			О	Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use		2 W	t to E	N	N	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Food Identification	
Т	V			О	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use		2 W	t to E	N	N	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
Т	v v			О	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored		2 W	t to E	N	N	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
Т	V V V V			О	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use		2 W	t to E	N	N	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
Т	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored		2 W	V V	N	N	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
Т	V V V V V V			О	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		2 W	V V	N	N	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
Т	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method		2 W	V V	N	N	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	
Т	V V V V V V			О	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		2 W	V V	N	N	C 0	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	

Received by: (signature) Akash Patel	Akash Patel	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

_	ment Name:	Physical A		ity/State:	II TV	License/Permit # Page FS-0000194	<u>2</u> of <u>2</u>			
Dias	Brass Tap 2075 Summer Lee Dr Rockwall, TX FS-0000194 TEMPERATURE OBSERVATIONS									
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp F			
steam	table/queso	179	cut lettuce/cooked chicken 44/60 2 door dairy cooler/che			dairy cooler/cheese	41			
salad o	cold table/cut tomatoes	41	fry cold top/shrimp	40	veggie 3 door cooler/tomatoes					
shredo	ded chicken/ sausage	41/41	raw chicken/chicken	41/40	3 door freezer ambient		7			
und	er/cut cilantro	41	under/wings	41	3 door freezer ambient		11			
under	counter freezer ambient	7	under counter freezer ambient	14	2 door cooler/ham		41			
grill	drawers/chicken	44	3 door glass cooler/wings	39/38/40	beer WIC		28			
fish/be	eef/shredded chicken	44/43/44	brisket	39						
sandw	vich cold/cut tomatoes	44	pulled pork	pulled pork 41						
T	T		SERVATIONS AND CORRECTIV							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED AI	ND			
	Hand sink 104 F eq	uipped	with soap and paper tow	els						
	Dishwasher sanitizi	ng at 17	'2F							
	3 comp sink 110+F									
W	Watch air gap unde	r spray	nozzles at 3 comp sink/	very littl	e cleara	ance				
	3 comp sink 113 F									
29	Need quats test strips for testir	ıg sanitizer a	nd temp testing stickers for high temp	dishwasher	and chlorine	e test strips for bar dishwasher				
2	Grill drawers not cold hol	ding at 41	F or below. Added ice and nee	ds to be r	epaired.	Avoid use until repaired.				
27	Chicken cooked today in plastic conta	iner/stacked to	o deep. Still within 2 hours to 70 then 4 to 41F.	Put on shallow	sheet pan to	rapidly cool and placed in back cooler	•			
2	Small amounts only of cut lettuce	e and cut tom	atoes/prepped today. Will use ice bags	on top. Sand	wich cold to	p not cold holding at 41F or below	W			
18	Always store chemi	cals low	and separate in dry sto	rage are	ea. COS	3				
	3 comp sink 112+F									
			F equipped with soap ar							
10			ng. Use main kitchen d	ishwash	er until	repaired				
	Main bar hand sink	105 F								
31			towels at main bar hand			n				
W		sink for a	anything other than hand	l washir	ng					
34	Some fruit flies									
45			debris, some missing gr	out						
42	To clean/in/around/									
18	Label all spray bott	es in ba	ar/store low and separate	9						
Received (signature)	•		Print:			Title: Person In Charge/ Owner				
	Akash Patel		Akash F	'ate		Manager				
Inspected (signature)		tez, 1	RS Christy Co	rtez.	RS	Camalan V V " "	. .			
Form EH 06	6 (Revised 09-2015)	<i>U</i> ·	, ,			Samples: Y N # collect	eu			