Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 5		1 /0) ()	20	Time in:	Time out:		se/Peri		<u>∩</u> 1	0				Est. Type Risk Category Page 1	of 2
					9:40 tion: 1-Routine	10:59 2-Follow U	FO Sp 3-Con				O	tiga	tion	- [5-CO/Construction 6-Other TOTAL/	
Establishment Name:																
Ph	ysic	al A	ddre	ss:			st control : olab/monthl	.,		Hoo	od Wash/	6mo	Gre	ease	e trap : Follow-up: Yes V	1/A
		Com	plia	ice S	Status: Out = not in con	mpliance IN = in	compliance	NO =	= not c	observ	ved	NA	= no	t ap	pplicable $COS = corrected on site R = repeat violation W$	Watch
Ma	ark t	he ap	prop	riate	points in the OUT box for e										ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
О	Î	iance N	N	С	Time and Tem	perature for Fo	ood Safety		R	О		N	N	C		F
U T	N	0	A	o s	(F = de	egrees Fahrenhei	it)			T T	N	0		o s	Employee Health 12. Management, food employees and conditional employees;	
	~					na temperature					~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding t	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
F	V	-			3. Proper Hot Holding te	emperature(135°	°F)								Preventing Contamination by Hands	
	\ \				4. Proper cooking time a	and temperature					<u></u>				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (165°F in	2			·				Is. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N	,
					6. Time as a Public Heal	lth Control: proc	cedures & reco	rds							* * *	-)
	~				o. Time us a rubile freu	tar control, proc	codures & recor	do			I I				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source					~				Pasteurized eggs used when required pasteurized eggs	
	7				7. Food and ice obtained good condition, safe, and			1							Chemicals	
					destruction corpora											
	~				8. Food Received at prop check at recei	_					~				17. Food additives; approved and properly stored; Washing Fre & Vegetables Water only	iits
						from Contami	nation				~				18. Toxic substances properly identified, stored and used	
W				~	9. Food Separated & propreparation, storage, disp										Water/ Plumbing	
	~				10. Food contact surface Sanitized at	es and Returnable	les; Cleaned an	d							19. Water from approved source; Plumbing installed; proper backflow device	
	_				11. Proper disposition of									1	20. Approved Sewage/Wastewater Disposal System, proper	
	~				reconditioned						-				disposal	
0	I	N	N	C			`		r R	О	I	N	N	C	rective Action within 10 days	F
T T	N	0	A	o s	Demonstration 21. Person in charge pre			lge,		U T	N	0		o s	Food Temperature Control/ Identification	
	′				and perform duties/ Cert 4						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
L	•				22. Food Handler/ no un	nauthorized person					~				28. Proper Date Marking and disposition	
							ons/ personnel							-	20. Thermemeters provided accurate and calibrated Chemics	1/
					Safe Water, Recor	_	_				~				29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips digital	1/
	~					dkeeping and I Labeling	Food Package	ıfe			~					I/
	'					rdkeeping and I Labeling available; adequailable (shellstoo	Food Package uate pressure, sa				\rightarrow \right				Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign po	
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Kyle Rutledge	Kyle Rutledge	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:	JI TV		<u>2</u> of <u>2</u>					
Brau	m's #175	205	TEMPERATURE OBSERVAT	Rockwa	III, IX	FOOD5018						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
ice bucket/ham/liquid egg 49/46 WI			WIC/cut tomatoes/cheese	40/41 front ic		e cream freezers ambient	-3to11					
hamburger freezer ambient -12			chili	41	yogurt mix		40					
cold w	ells/cut tomatoes /cheese	40/51	ice cream freezers in WIC ambient	-10	chicke	2						
ur	nder/cheese	41	under counter cooler/creamer	7	dairy	36 36						
hot hold	ding slider drawers/sausage	161	back ice cream freezer ambient		milk							
h	amburger	158	Shake milk ambient	36	Pizza	freezer wall/ambient	-3					
tator	tot freezer ambient	6	under counter sauce cooler/ambient	40	ice cream freezers ambient		-7to-3					
gravy p	oots/ breakfast gravy/gravy	196/147	cold well/whipped topping	45/47	1	uce wall ambient	33					
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Back hand sink 100F. Post employee health poster at hand sink											
	3 comp sink 110+F	with sa	ni sink setup to 100 ppm	chlorin	e saniti	zer						
	When using ice bucket, u	se an ice	slurry instead of just plain ice to	cold hold	TCS foo	d items at 41F or below						
2	Ham and liquid egg out for	an hour, ad	ded water to ice slurry. Will reched	k temps.	Temps at	end of inspection, 43, 39						
W	Cheese in cold well	only en	ough out for 4 hours or l	ess								
37	Best to hang mops	to dry										
35	Store employee dri	nks low	and separate in WIC									
W			parate and above raw m	eat in V	VIC. C	orrected on site						
39	Store shake machir											
45	Clean around Shak											
	Front hand sink 100+F											
	Running dipper wel		ahout									
34	Fruit flies/eliminate		<u>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</u>									
W		ned ton	ping out at one time. Or	nly eno	uah for	4 hours or less.						
45/42					_							
.0,	2 Clean/degrease throughout floors, walls, equipment. There is an improvement in cleaning versus last inspection Gloves used for handling frozen meat patties then utensils											
	Napkins and gloves used for handling ice cream cones											
	Sani buckets 100 ppm chlorine sanitizer											
				pre-ma	de me	als freezer ambient-	4					
	Breakfast freezer wall ambient-4, frozen pie wall -2, pre-made meals freezer ambient-4 Deli/meat wall ambient 33 to 36 F											
	Deli/meat wall ambient 33 to 30 F											
Received (signature)	·		Print:	<u>. </u>		Title: Person In Charge/ Owner	•					
, 5	Kyle Kutledge		Kyle Ru	tied	ge	Manager						
Inspected (signature)			Print:			<u> </u>						
	Christy Cov	tez, I	RS Christy Co	rtez,	KS.	Samples: Y N # collect	ed					
_												