	Retail Food Establishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report Image: Stablishment Inspection Report															
Date: Time in: Time out: License/Permit # 5/25/2021 9:45 10:58 FOOD5018												Est. Type Risk Category Page <u>1</u> of <u>2</u>	_			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai										atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner Na Braum's #175									C			★ Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control :								ood	h/2m/			se trap : Follow-up: Yes 10/90/	4			
Goliad Rockwall, TX Ecolab/monthly Compliance Status: Out = not in compliance IN = in compliance NO								erved				y Proteins/3mo No R = repeat violation W- Watch				
Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark the appropriate points in the OUT box for each numbered item Mark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
Compliance Status								Compliance Status		atus		R				
Ŭ T	Ň	0	A	Ö S	Time and Temperature for Food Safety (F = degrees Fahrenheit)		τ		N O A O		0	Employee Health				
	~				1. Proper cooling time and temperature			~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
-					2. Proper Cold Holding temperature(41°F/45°F)	+	F		,			13. Proper use of restriction and exclusion; No discharge from				
	~				3. Proper Hot Holding temperature(135°F)			~				eyes, nose, and mouth				
	~				4. Proper cooking time and temperature				-	1	1	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	~				 Froper reheating procedure for hot holding (165°F in 2 	+	_	~	'		┥┥	14. France cleaned and property washed. Groves used property GIOVES 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				
					Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	- 1				7. Food and ice obtained from approved source; Food in						<u> </u>	eggs cooked				
	~	good condition, safe, and unadulterated; parasite										Chemicals				
-	_	Corporate 8. Food Received at proper temperature				+	_					17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt			~				& Vegetables water only				
	-	Protection from Contamination					V	V				18. Toxic substances properly identified, stored and used				
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> 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 Di disposal			20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	Priority Foundation Items (2 Po				ints) v		olations		uire N	e Con		R				
U T	N	0	A	o s	Demonstration of Knowledge/Personnel	ĸ	τ	U N T	N O		o s		A			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~			1 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/ Thermal test strips					
					Labeling 23. Hot and Cold Water available; adequate pressure, safe		_					digital				
⊢	~	24. Required records available (shellstock tags; parasite		+	_					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)						
	~		_	destruction); Packaged Food labeled				~		12/31/2021						
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and						_	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~			HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~		supplied, used						
					Consumer Advisory			~	,			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	_			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	Action		ot to . 0 I	INI		0 Da		R			
U T	N	0	A	0 S	Prevention of Food Contamination		ι	U N T		A	o s	Food Identification				
W					34. No Evidence of Insect contamination, rodent/other animals				~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use				_			Physical Facilities 42. Non-Food Contact surfaces clean				
	~				36. Wiping Cloths; properly used and stored37. Environmental contamination	\square	1	_	\downarrow			42. Non-rood Contact surfaces clean43. Adequate ventilation and lighting; designated areas used				
1						$\left \right $		~				44. Garbage and Refuse properly disposed; facilities maintained				
	38. Approved thawing method						~				44. Garbage and Reruse properly disposed; raciities maintained 45. Physical facilities installed, maintained, and clean					
_	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,				1		+			46. Toilet Facilities; properly constructed, supplied, and clean						
1					dried, & handled/ In use utensils; properly used			~								
	~				40. Single-service & single-use articles; properly stored and used			~				47. Other Violations				

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

Form EH-06 (Revised 09-2015)

	^{ment Name:} m's #175	Physical A Golia		City/State: Rockwa	III, TX	License/Permit # Page 2 of 2 FOOD5018						
14	-4'	T D	TEMPERATURE OBSERVA		T4	·		T. T				
Item/Loc		Temp F	Item/Location	Temp F	Item/Location			Temp F				
chicke	n tender freezer ambient		back ice cream freezer ambient/front freez	^{er} 6/8	sugar free/sherbet freezer ambient		ient	1/5				
hamb	urger freezer ambient	9	under cooler ambient/prep lin	37	display cooler ambient			36				
ham/ir	ice slurry for breakfast	41	under cooler ambient/ shake lin	• <u>38</u>	Pizza freezer/pie freezer ambient			5/11				
slider	warming drawers/egg	152	whipped topping in cold we	41	raw mea	at display cooler ambient		37				
	sausage	138	front display ice cream freezers ambien	8-12	frozen r	meal freezer ambient		4				
pico	o in cold well	38	yogurt mix/chocolate/ vanilla	41/41	ice cream freezers/ambient			-6/4/3				
tator	tot freezer ambient	11	WIC/cut tomatoes	40	hamburger cooked			176				
gra	avy in hot pot	154/167	WIC freezer reach ir	5								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Prep hand sink 100 F											
	3 comp sink 110 F with Sani sink setup to 100 ppm bleach											
37	Defrost chicken tender freezer/need to close sliding cover during off peak times											
	Condiments in cold wells on 4 hour to discard TPHC											
	Watch cream cheese in cold well at 62/ 4 hours to discard but advised to keep on ice so as not to exceed 70 F											
W	Fruit fly front counter											
10	Sani bucket setup r front hand sink 100		opm bleach. Will re-m	ake to re	equired '	100 ppm bleach	1					
39			n/sanitize at least every	1 hours								
			es, equipment, floors, v		•							
42			ake/malt mix cooler									
-74			freezers when not in us	2								
37			er reach in, protect foo									
37			to cart with lunch cond		cover w	ith lids to prote	ct					
9			and separate in WIC	innorne,								
•			redients, labeled corre	ctly								
W			hemical spray bottles I	-	eparate	9						
			ith gloved hands and n		oparate	·						
W												
	Managers working on renewing CFM/ 1 on duty at all times Hamburgers on grill and chicken in fryers cooked per timer to reach required temps											
Received			Print:			Title: Person In Charge/	Owner					
(signature)			Sergio	Villa		Manager						
Inspected (signature)	l by:		Print:									
		tez, 1	Tez, RS Christy Cortez, RS Samples: Y N #					ed				
Form EH-0	6 (Revised 09-2015)											