	Retail Food Establishment Inspection Report															
	Allergy policy Vomit clean up Employee health															
Date: Time in: Time out: License/Per													Est. Type Risk Category Page <u>1</u> of <u>2</u>			
11/10/2020 10:55 12:05 FOO Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								_	Ö nves	tiga	tior	<u> </u>	5-CO/Construction 6-Other TOTAL/SCORE			
Establishment Name: Contact/Owner N Braum's #175										8-		<u> </u>	× Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: Rockwall, TX Pest control : Ecolab/monthly								Hood		Imo	G	reas	Follow-up: Yes 10/90/A			
Compliance Status: Out = not in compliance IN = in compliance NO							HydroWash/4mo LES/800gal/3mo No \square = not observed NA = not applicable COS = corrected on site R = repr						plicable $COS = corrected on site R = repeat violation W- Watch$			
Mark the appropriate points in the OUT box for each numbered item Mark 'A' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
Co O U	mpli I N	ance N O	N N C O A O Time and Temperature for Food Safety						ompliance Status I N N N O A O		С	Employee Health				
T	~	-		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		T S						12. Management, food employees and conditional employees;			
	•				2. Proper Cold Holding temperature(41°F/45°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			.					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
					5. Proper reheating procedure for hot holding (165°F in 2		Image: Constraint of the second sec						GIOVES USED 15. No bare hand contact with ready to eat foods or approved			
		~			Hours)6. Time as a Public Health Control; procedures & records		alternate method properly followed (APPROVE									
	~												Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
	-				Approved Source 7. Food and ice obtained from approved source; Food in			'	~				Pasteurized eggs used when required eggs cooked			
	~				good condition, safe, and unadulterated; parasite destruction corporate								Chemicals			
	~				8. Food Received at proper temperature check at receipt				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
		Protection from Contamination							~				Water only 18. Toxic substances properly identified, stored and used			
	~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 				Π							Water/ Plumbing			
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature		ľ	Γ,	~				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			
0	Ι	N	N	С	Priority Foundation Items (2 Po	nts)) vio	_		Requ N	uire N	Cor C	rective Action within 10 days			
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel					0	A	o s	Food Temperature Control/ Identification			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5				Maintain Product Tempera			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no unauthorized persons/ personnel			1	~				28. Proper Date Marking and disposition			
					Safe Water, Recordkeeping and Food Package Labeling			,	~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
	~							Permit Requirement, Prerequisite for Operation								
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2020							
		Conformance with Approved Procedures											Utensils, Equipment, and Vending			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			1	~				31. Adequate handwashing facilities: Accessible and properly 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 meats to required temps			1	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	I	N			Action R	on N	0	I	N	Ν	С	R				
U T	N	0	A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			Т		0	A	O S	Food Identification 41.Original container labeling (Bulk Food)			
1 1					animals 35. Personal Cleanliness/eating, drinking or tobacco use	+			~				Physical Facilities			
H	~				36. Wiping Cloths; properly used and stored	$\left \right $		1					42. Non-Food Contact surfaces clean			
1	-				37. Environmental contamination	+	╞	-	~	┥			43. Adequate ventilation and lighting; designated areas used			
H	~	\dashv			38. Approved thawing method	$\left \right $	╞	_	~	+			44. Garbage and Refuse properly disposed; facilities maintained			
					Proper Use of Utensils		╞	1	+	╡			45. Physical facilities installed, maintained, and clean			
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			-	~				46. Toilet Facilities; properly constructed, supplied, and clean			
1					40. Single-service & single-use articles; properly stored and used			,	~	+			47. Other Violations			

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Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: m's #175	Physical A		ity/State: Rockwa	III, TX	License/Permit # Page 2 FOOD 5018		of <u>2</u>					
			TEMPERATURE OBSERVAT										
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	_	emp F					
under	counter cooler/salad	41	Shake machine ambient	34 yog		irt glass fro	nt 3	36					
cold	well/cut tomatoes	41	ice cream freezer	10.6	sugar free ice cream freezer			10					
warm	ner/chicken breast	142	under counter cooler/ambient	32	sherbet freezer/specialty			6/6					
chick	en strips/hamburger	141/140	yogurt mix	40	yogurt freezer/staple flavor			/7					
fry fr	eezer ambient	24	front ice cream freezers	6-12	chocolate flavors freeze			3					
hc	ot pots/ chili	187	to go under counter cooler	36	pizza glass front			-2					
	gravy	148	WIC/cut tomatoes	38	produce	ezer 36	6/-1						
unde	er cooler/eggnog	41	hamburger freezers	urger freezers -2 meat d			ezer 3	6/8					
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Hand sink grill line 109												
	Hot drawers are discarded hourly per timers. Sandwich condiments discarded every 4 using timers.												
37	Fry Freezer needs to be defrosted												
45	Clean floors												
40	Clean trays where I	ids are s	stored in to go area										
39	Shake nozzles to b	e cleane	d, sanitized at least eve	ry 4 hoι	urs								
10	Must soak and get	rid of ha	rd debris off of nozzle (s	shake m	nachine)								
39	Must use running d	ipper we	ells with water on when s	storing id	ce crear	n scoops							
42			ent especially around SI	-		•							
34	Fruit flies												
	Sani bucket 100 pp	m bleac	h										
	Front hand sink 100												
45	Maintenance to floo	ors in fro	nt										
45/42	Clean inside WIC, f	loors, sł	nelves, inside freezers										
35	Store personal item												
	3 comp sink 110, se												
10	Clean ice deflector												
37			IC, protect foods under										
37	Best to hang mops to dry												
	RR sinks 100												
W	Employees within 60 days of hire must have food handlers												
42	Clean floors drains												
	All meats in chicken pre-cooked except for frozen hamburger patties cooked from frozen												
Received (signature)	•		Print:			Title: Person In Charge/	Owner						
	Gloria Rivas		Gloria F	livas	5	<u>Manager</u>							
Inspected (signature)	Gloria Rivas Chrísty C	nto	Christy	Cort	_ حص								
Form FH-06	(signature) Christy Cortez Christy Cortez Samples: Y N # collected												