Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		9/2	02	23	Time in: 1:40	Time out: 2:45		License/Po							Est. Type Risk Category Page 1 of 2	<u>-</u>
		se of			tion: 1-Routine	2-Follow U		3-Complai t/Owner N		4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E
C	am	pisi	's						Tanic.	**					✓ Number of Violations COS: 7/93/Δ	1
21	15 :	al Ad Sum	are m	er L	ee Dr Rockwall,	TX Bug	est control gs Burgers	owner to			a/6-2		LE	S/7	75gal/7-21-23 No□ Tool Tool Tool Tool Tool Tool Tool To	
M					points in the OUT box for		item	Mark '		eckma	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1
O U	mpli I N		Stat N A	C O	Time and Ten	nperature for F	Food Safety	y	R	O U		N O	Stat N A	C O	Employee Health	R
T	14	0	А	s	(F = d	legrees Fahrenhe and temperature				T			A	S	12. Management, food employees and conditional employees;	
	~										~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	g temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperature	·e				~				14. Hands cleaned and properly washed/ Gloves used properly	
	<				5. Proper reheating pro Hours)	cedure for hot h	nolding (165	5°F in 2			1				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public He	alth Control; pro	ocedures &	records							Highly Susceptible Populations	
					Ар	proved Source	÷				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		7. Food and ice obtained from approved source; F good condition, safe, and unadulterated; parasite					ood in							no eggs		
	~				destruction Fresh		u; parasne								Chemicals	
	~				8. Food Received at pro	oper temperature	·e				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_
					check at rece	PIPT n from Contami	nination				~				Water only 18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pr preparation, storage, di	rotected, prevent	ited during	food				J			Water/ Plumbing	
	_				10. Food contact surfac	ces and Returnal	bles ; Clean	ed and							19. Water from approved source; Plumbing installed; proper	
	~				Sanitized at 200			. 1			~			_	backflow device	
	~				11. Proper disposition of reconditioned disc		viously serv	ed of			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					D5	'' E 1					٠	D		_		
0	I		N	С					ints) v	0	I	N	N	С	rrective Action within 10 days	R
O U T	I N		N A	C O S	Demonstration	n of Knowledge	e/ Personne	el	_	_	_	_		_	Food Temperature Control/ Identification	R
				О	Demonstration 21. Person in charge pri and perform duties/ Ce 5	n of Knowledge resent, demonstr rtified Food Ma	e/ Personne ration of kn anager/ Pos	el nowledge, ted	_	O U	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Received by: (signature) Skyler Trott	Print: Skyler Trott	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: DISI'S	Physical A		City/State: Rockwa	II TX	License/Permit # FS-9141	Page <u>2</u> of <u>2</u>					
Jani	pioi o	2110	TEMPERATURE OBSERVAT		, 17	1100111						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
3 doo	3 door cooler/pasta		Alfredo sauce	145								
	pasta	41	salad cold top/olive mix	39								
Pizza	a cold top/sausage	41	under/cooked chicken breast	39								
CL	ut tomatoes	41	reach in cooler/ambient	34								
unde	er/cooked chicken	41	reach in cooler/ham	40								
rav	w hamburger	41	salami	39								
stear	m wells/marinara	145	chicken cooked	72								
١	Meat sauce	148	white freezer ambient	2								
		OF	SERVATIONS AND CORRECTIV	VE ACTION	S							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Back hand sink 115											
45	Need to replace cau	ulking b	ehind hand sink/ adhere	to wall								
45	Need to replace mo	ldy cau	king behind 3 comp sin	<								
	3 comp sink 140F											
	Dishwasher sanitizi	ng at 10	00 ppm chlorine									
W	Label all spray bottl	es (in b	ack chemical shelf)									
	Sani buckets at 200 ppm quats/also from 3 comp dispenser at 200 ppm quats											
32												
	Cook line hand sink 109F equipped											
36			in sani buckets, various	places	in kitch	en						
45 General maintenance in back/walls, floors												
27			n deep pan w/cover/placed in freezer									
			in cooler in deep pans with				no lid					
42	Some cleaning nee	ded on	shelves, in, around, on	equipme	nt, pizz	za roller						
Received (signature)	` *		Skyler 7	rott		Title: Person In Charge Managel						
Inspected (signature)	Skyler Trott d by: Chvisty Cov	#- · ·	Print:									
	6 (Revised 09-2015)	rez, T	RS Christy Co	JI le∠,	てろ	Samples: Y N	# collected					