Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:)/2	0/2	202	21	Time in: 11:08	Time out: 12:14	Licens FS-	e/Permi							Est. Type Risk Category Page 1 of	2
					tion: 1-Routine	2-Follow U ₁				4-I	nves	tiga	tion		5-CO/Construction 6-Other 7OTAL/SCO	RE
		ishm pis		Nan	ne:		Contact/Own	er Name	e:						* Number of Repeat Violations: ✓ Number of Violations COS:	
Ph	ysic	al A	ddre		- Dealessell TV	Pes	st control :	41- I		Ноо			Gr	ease	e trap: Follow-up: Yes V	A
21					_ee Rockwall, TX	$\frac{\text{BUQ}}{\text{mpliance}} = \text{IN} = \text{in c}$	gs Burger/m	NO = n			dz/3r	-			250gal/3mo No	ch
Ma					points in the OUT box for	each numbered ite	em Ma	ırk'√'a	checl	kmaı	rk in a	appro	priat	te bo	ive Action not to exceed 3 days	CII
	_	iance				` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` ` `	,		juire	Co	mplia	ance	Stat	us	we Action not to exceed 5 days	Ţ
U T	I N	N O	N A	C O S		perature for Fo egrees Fahrenheit		R		O U T			A	C O S	Employee Health	R
	\				1. Proper cooling time a	nd temperature					7				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°)	F/ 45°F)		=						13. Proper use of restriction and exclusion; No discharge from	-
3					-						4				eyes, nose, and mouth	
	~				3. Proper Hot Holding to	emperature(135°	F)								Preventing Contamination by Hands	
		~			4. Proper cooking time a	and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			Proper reheating proc Hours)	edure for hot hol	lding (165°F in 2	2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	\				6. Time as a Public Hea	lth Control; proc	edures & record	is							Highly Susceptible Populations	
											Ī		T		16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source									Pasteurized eggs used when required no eqqs	
	ζ.				7. Food and ice obtained good condition, safe, an										Chemicals	
					destruction Fresh											
	~				8. Food Received at pro										17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	from Contamin	nation		=		./				Water only 18. Toxic substances properly identified, stored and used	+
					9. Food Separated & pro						_					
	~				preparation, storage, dis										Water/ Plumbing	
	/				10. Food contact surface Sanitized at 200						/			į	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition o reconditioned	_	ously served or		-		7				20. Approved Sewage/Wastewater Disposal System, proper disposal	1
						arded	tion Itoms (2	Doints) wie	lati	one l	Page	vina	Cor	rective Action within 10 days	
					1110					min	UIIS I					
O U T	I N	N O	N A	C O S		of Knowledge/	Personnel	R		O U T	I	N	N A	C O S	Food Temperature Control/ Identification	R
		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 2	of Knowledge/	Personnel tion of knowledge	R		U	I	N	N A	C O	·	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

J	pisi's		Summer I	Rock, TX	FS-9141	Page <u>2</u> of <u>2</u>						
		2110	TEMPERATURE OBSERVAT		1100111							
Item/Loc	cation	Temp F	Item/Location	Temp F Ite	em/Location	Temp 1						
3 door cooler /pasta pasta/pasta		41 cut tomatoes		39								
		40/41	hot wells/meatballs	148								
	cheese	41	white freezer ambient	-4								
small cold top/garlic under/cooked chicken breast		39	white freezer ambient	1								
		40	upright reach in cooler/raw beef	36								
Pizza	a cold top/raw beef	49	ham	39								
BBQ	Chicken cooked	51	beer cooler ambient	32								
	top/ham	39	glass front drink cooler ambient	35								
			SERVATIONS AND CORRECTIV	<u> </u>								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Back hand sink 115	F										
	3 comp sink 118 F											
	Line hand sink 100	F										
32	Address badly scor	ed/disco	olored cutting boards									
2	İ		cold holding temps at 4	1 or below	V							
	•		/ close/door could have be			ver 41.						
39			to be replaced/ exposed									
				<u></u>								
	Sani bucket 200 ppm quats Dishwasher sanitizing at 100 ppm chlorine sanitizer											
	Hood vents clean		<u> </u>									
39		ndles ou	t of ice									
39 Store ice scoop handles out of ice 42 Clean flour on table/cart/mixer												
	Fix door jam next to											
	Fix wall near pizza		<u> </u>									
	Soda/tea nozzles cl		laily WRS									
			zen. Daily servings thawed at	one time. Th	ne rest stav frozen until n	eeded.						
42												
45												
	Replace caulking behind 3 comp sink/moldy											
	Manufacturer's license to sell pizzas to Kroger											
	RR sink 100 with soap and paper towels											
	1717 SITIN 100 WILLI SOAP ALIU PAPEL LOWEIS											
Received			Print:		Title: Person In Charg	ge/ Owner						
(signature)	Scott Poile d by: Christy Cor		Scott Po	oile	Manage	r						