Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: 1:20				need current/to post						po	OST Est. Type Risk Category Page 1 of 2	<u>2</u>						
				3-Compla		4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI	RE						
Establishment Name: Contact/Owner Name: Contact/Owner Name: Physical Address: Pest control:						Name:	Hood Grease			G	reac	* Number of Repeat Violations: Vumber of Violations COS: te trap : Follow-up: Yes Total Yes Tota	В					
					ockwall, TX	TX	(Extrer	me/mont	thly				So	outh	nwaste/ 3-21-2024 No			
Ma					points in the OUT box for		tem	Mark '		eckma	ark in	appı	opria	ite bo	poplicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	h		
	mpli	iance				Tity Items (3	1 omts)	violations		C	ompl	iance	e Stat	tus	uve Action not to exceed 3 days	R		
O U T	N O A O Time and Temperature for Food Safety				ty	R	U			О	Employee Health							
3				_~	Proper cooling time a	and temperature					~			~	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							-,,				~				eyes, nose, and mouth			
	~				3. Proper Hot Holding to	emperature(135	°F)								Preventing Contamination by Hands			
	~				4. Proper cooking time	and temperature	•				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USEO			
	~				5. Proper reheating proc Hours)	cedure for hot ho	olding (16	65°F in 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; pro	cedures	& records	+						Highly Susceptible Populations			
											Ι.				16. Pasteurized foods used; prohibited food not offered			
					Approved Source						-				Pasteurized eggs used when required eggs cooked			
	/	good condition, safe		good condition, safe, an	otained from approved source; Food in afe, and unadulterated; parasite									Chemicals				
					8. Food Received at pro	per temperature)								17. Food additives; approved and properly stored; Washing Fruits			
	•				check at rece	ipt			Ш		~				& Vegetables			
						from Contami		£ 1			~				18. Toxic substances properly identified, stored and used	L		
	~				Food Separated & propagation, storage, dis	play, and tasting	g								Water/ Plumbing			
	~				10. Food contact surface Sanitized at100_			ned and			~			ı	19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition or reconditioned discarding			rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Prie	ority Founda	ation Ite	ems (2 Po							rrective Action within 10 days			
	1			C							I	N				_		
Ŭ T	N	N O	N A	o s	Demonstration	of Knowledge	/ Personn	nel	R	O U T	N	0	N A	C O S	Food Temperature Control/ Identification	R		
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Received by: (signature) Chivo Reyes	Print: Chivo Reyes	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: a Mama	Physical A	ddress: Goliad	City/State: Rockwa	all, TX	License/Permit # need current/to post	Page	<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS	·						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca			Temp F			
white freezer/ambient		2	pico/cheese on ice	50-64	'	ce WIC/tomato		42			
reach in freezer ambient		-4	left cold top/briske	t 40-65	WIC/cooked chicken			121/155			
white freezer ambient		-5	cooked chicken	41	cooked chicken/ bee		eef	41/41			
hot holding reach in/beans		156	cooked beef	41	rice/brisket			48/50			
cooked veggies		148	cooked veggie	s 41	cheese/Mexican lasagna			41/41			
stea	steam table/beans		right cold top/pic	o 41	reach in cooler/mill		ilk	48			
V	veggies/rice		cooked chicker	า 41	creamer			48			
	queso	145	cooked beef	41							
	•	OB	SERVATIONS AND CORRECT	IVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERV	ED Al	ND			
	Prep hand sink 100	F equip	ped								
40	Avoid use of foil to I										
31	Warewash hand sir	k 100+l	-/need soap								
34	Flies		·								
32	Need to replace cut	ting boa	ords where discolored a	nd badly	scored						
2	•		h in cold top/to be used				elow				
2			•								
32	Need more ice and water in ice bath for pico and cheese/COS Rusty shelves under prep tables										
	Line sani bucket setup to 100ppm chlorine										
45	To clean floors, wal	ls									
45	Missing grout/food	debris b	uildup								
		ng at 100ppm chlorine									
1	Brisket and rice ma	de previ	ous day discarded in V	VIC							
27	Must aggressively of	cool 2 h	ours to 70F then 4 hou	rs to 41F	or belo	W					
27	Chicken made today	at 120F	, COS by placing in sha	llow meta	al pans,	not deep bowls to	о со	ol			
	Shredded chicken at 155F in WIC/COS put in ice slurry till 135										
27	Avoid placing really hot foods in WIC as could raise ambient temps and temps of food surrounding										
	Discussed thawing of fish outside of packaging										
2 No TCS in glass reach in cooler by chip dispenser until repaired											
2	Discarded dairy out of temp more than 4 hours										
	Bar hand sink 100F	equipp	ed								
	Bar 3 comp sink 11	0F									
	Ceviche cooked wit	h lime 2	4 to 36 hours								
	Discussed asterisks for new menus										
39	Keep ice scoop handle out of ice										
	Using quats tabs in bar sink										
42	to clean in/around/c	n equip	ment, under prep tabl	es and in	side co	olers					
Received (signature)			Chivo F	Reye	S	Title: Person In Charge/ Common Manager	Owner				
Inspected (signature)		tez, F	Christy C	ortez,	RS	Samples: Y N #6	collecto	ed			
	6 (Revised 09-2015)					bumpics, i iv #0	CONCUL	м			