Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

3/2		/2	202	24	Time in: 11:25	Time out: 12:45		FS-9							Est. Type	Risk Category	Page 1 of	2
					tion: 1-Routine	2-Follow l		3-Compla		4-	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SCO	RE
				Nam 3ur	rgers & Street 1	Гасоѕ		ct/Owner None Fra							★ Number of Repeat Violations Comparison		1 1 100	/ D
Phy	sica	al A	ddre	ess:	wall, TX	P	Pest contro	ol :		Ho		7 24	Gı	ease		Follow-up: Yes ✓ No ☐	14/86	/B
213					Status: Out = not in co				$\mathbf{O} = \text{not}$	-			-		plicable $COS = corrected on s$		lation W-W/a	tch
Mar					points in the OUT box for	each numbered	ıtem	Mark '	✓' a ch	eckm	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mar	k an 💢 in appropriate	e box for R	ten
Con	nplia	ance	Stat	tus	Prio	rity Items (3	5 Points)	violations	Kequi	_	<i>nmea</i> Compl				ive Action not to exceed 3 day	<i>'S</i>		
	I N	N O	N A	C O	Time and Tem	nperature for I egrees Fahrenh		ty	R	U	N	N O	N A	C O	Emplo	oyee Health		R
Т				S	1. Proper cooling time a				П	Т				S	12. Management, food employ		employees;	
Ц	_										~				knowledge, responsibilities, an			
	/				2. Proper Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
2	-				3. Proper Hot Holding t	temperature(135	5°F)		H						D	4	a	
3					4. Proper cooking time	and temperatur	re.				Ι.				14. Hands cleaned and proper	tamination by Han		
H'	~				5. Proper reheating prod			5°E in 2			~				15. No bare hand contact with			_
	~				Hours)	cedure for flot fi	iolulig (10)3 1 III 2			~				alternate method properly follo			
H	~				6. Time as a Public Hea	alth Control; pro	ocedures d	& records	H		_				Highly Susce	eptible Populations		
											Π				16. Pasteurized foods used; pro	ohibited food not off	ered	
					Ap	proved Source	e				~				Pasteurized eggs used when re eggs cooked	equired		
					7. Food and ice obtained good condition, safe, and													
					doctraction	/BeneKe	-								Ch	nemicals		
	. ,				8. Food Received at pro										17. Food additives; approved a	and properly stored;	Washing Fruits	
Ц					check at rece	ipt			Ш		~				& Vegetables			
						from Contam					~				18. Toxic substances properly	identified, stored and	d used	
(<u> </u>				Food Separated & preparation, storage, dis			food							Water	r/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_	es and Returnal ppm/temperatu	bles ; Clea ire	ned and		3				1	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
1											4							_
	~				11. Proper disposition of reconditioned disc			rved or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
	~				reconditioned disc	arded			ints) 1	riolat	tions	Req	uire	Cor	11		n, proper	
OU	I N	N O	N A	COO	reconditioned disc	arded	lation Ite	ems (2 Po	ints) 1	O U	I	Req N O	uire N A	C O	disposal rective Action within 10 days			R
O U T	N				Printer Demonstration 21. Person in charge printer pr	ority Found of Knowledge esent, demonstr	lation Ite	ems (2 Po		О	N	N	N	C	rective Action within 10 days Food Temperature 27. Proper cooling method use	e Control/ Identificated; Equipment Adec	ation	R
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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Wayne Frank	Print: Wayne Frank	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: 's Burgers & Street Tacos	Physical A		City/State:	II TX	License/Permit # FS-9330	Page <u>2</u> of <u>2</u>				
	<u> </u>	2101	TEMPERATURE OBSERVAT		, 17	1 0 0000					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
WIC/c	chopped pork	38	under/beef	41							
•	tomatoes	37	hot holding/chicken	138							
pa	ar fried fries	37/38/36	beef/beef	137/130							
	cheese	36	grill drawers/burgers	41							
under	counter freezer ambient	4	shrimp	41							
outsic	de WIC/beef cheeks	41	cheese	41							
C	old top/pico	41	large cold top/corn	41							
Cl	ut tomatoes	41	under/cheese	41							
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS		•				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO T	HE CONDITIONS OBSER	EVED AND				
19	Warewash hand sink/only hot pedal. Water at 132F making it unusable/moved pedal from prep hand sink , cold side also above 120F										
	Will call plumber to	repair to	oday								
W	Watch boxed potato	oes stor	ed next to mop sink								
45	Maintenance to bui	lding wa	ills, floors, need to clear	n throug	hout a	s well					
	Metro picks up and	dispose	s spent grease								
34	To clean outside back door/s	ome food de	ebris and various trash, debris/could	attract pest	s/activity no	oted outside by pest co	ntrol				
32											
	Margarita machines broken down and cleaned monthly										
28	Must adhere to date marking/discarded bags of meat over 7 days										
	7 days to discard once opened or cooked/day 1 includes day of opening or making										
3	Beef in steam well under 135 h	not holding/p	laced back on flat top to reheat to 165	+F/was in st	eam table l	less than 2 hours prior to	o insp				
	Need to clean floor	drains									
42	Need to clean equipment in, around on/food debris										
45	To clean ceiling tiles and around air return vents										
	Beer taps cleaned by supplier										
	Ice bag storing wine, etc drained nightly										
	3 comp sink 124F										
	Prep hand sink 100+F/need pedals as well										
19	Prep 2 comp sink leaking under/water on ground/to repair										
	Sani buckets setup to 200 ppm quats										
	Sani sink setup to 200 ppm quats										
20	Chemical test strips on site										
	Need to store wiping cloths in sani buckets/not on prep counters, cooler, on aprons										
32											
Received	by:		Print:			Title: Person In Charge	/ Owner				
/· · ·	•		\ A /	Frar	ık	Owner					
Inspected (signature)	Wayne Frank d by: Chvisty Cov	ton 1	RS Christy Co	ortez	RS						