## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

|             | nte:<br>)/1 | 2/2          | 202           | 22             | Time in: 12:55   | Time out: 1:50                                   |                            | cense/Per  |            | '28            | 34                 |           |           |             | Est. Type Risk Categor  | Page                             | <u>1</u> of <u>2</u> | 2        |
|-------------|-------------|--------------|---------------|----------------|--|--|----------------------------|------------|------------|----------------|--------------------|-----------|-----------|-------------|---|----------------------------------|----------------------|----------|
|             |             |              |               |                | tion: 1-Routine  | 2-Follow U                                       |                            | Complain   |            | 4-I            | nves               | stiga     | tion      |             | 5-CO/Construction 6-Other   | r TOT                            | 'AL/SCOI             | RE       |
| CI          | nic         | ker          |               | хр             | ress   |  | Contact/C                  |            |            |                |                    |           | -         |             | * Number of Repeat Violations:<br>✓ Number of Violations COS:   | _ a                              | /91/ <i>/</i>        | Δ        |
| Ph<br>18    | ysic<br>10  | al A<br>S G  | ddre<br>Golia | ss:<br>ad F    | Rockwall, TX   | AB   | est control :<br>BC/monthl | ly         | 5          | Hoo<br>Spray A |                    | /6mo      | Gr<br>LE  | ease<br>S/3 | e trap : Follow-up: Y   | es 🗾 🔰                           | 3 1//                | <u> </u> |
| Ma          | ark ti      | Com<br>he ap | pliar<br>prop | ice S<br>riate | tatus: Out = not in compoints in the OUT box for e                       | each numbered it                                 |                            | Mark '✓    |            | ckmar          | rk in              | appr      | opria     | te bo       | plicable $COS = corrected on site                                   $   | eat violation<br>ropriate box fo | W- Watc              | ch       |
| Co          | mnli        | ance         | Stat          | ne             | Prior  | ity Items (3                                     | Points) vio                | olations R | Requir     | _              | <i>med</i><br>mpli |           |           |             | ive Action not to exceed 3 days   |                                  |                      |          |
| O<br>U<br>T | I<br>N      | N<br>O       | N<br>A        | C<br>O<br>S    | Time and Temp  | perature for Fogrees Fahrenhe                    |                            |            | R          | O<br>U<br>T    | I<br>N             | N<br>O    | N<br>A    | C<br>O<br>S | Employee Health   |                                  |                      | R        |
| 1           | ~           |              |               | · ·            | 1. Proper cooling time ar  |  | -                          |            |            |                | /                  |           |           | 5           | 12. Management, food employees and condi-<br>knowledge, responsibilities, and reporting   | tional employ                    | rees;                |          |
| 3           |             |              |               |                | 2. Proper Cold Holding t   | emperature(41°                                   | °F/ 45°F)                  |            |            |                | ~                  |           |           |             | 13. Proper use of restriction and exclusion; leyes, nose, and mouth   | No discharge                     | from                 | +        |
| Ĕ           | ~           |              |               |                | 3. Proper Hot Holding te   | mperature(135                                    | °F)                        |            |            |                |                    |           |           |             | Preventing Contamination b  | y Hands                          |                      |          |
|             |             | ~            |               |                | 4. Proper cooking time a   | nd temperature                                   | 2                          |            |            |                | ~                  |           |           |             | 14. Hands cleaned and properly washed/ Gl   | •                                |                      |          |
|             |             | ~            |               |                | 5. Proper reheating proce<br>Hours)                                      | edure for hot ho                                 | olding (165°F              | F in 2     |            |                | ~                  |           |           |             | 15. No bare hand contact with ready to eat falternate method properly followed (APPR  |                                  |                      |          |
|             | ~           |              |               |                | 6. Time as a Public Heal   | th Control; pro                                  | cedures & re               | ecords     |            |                |                    |           |           |             | Highly Susceptible Popula   | ations                           |                      |          |
|             |             |              |               |                | Арр  | roved Source                                     |                            |            |            |                | ~                  |           |           |             | 16. Pasteurized foods used; prohibited food<br>Pasteurized eggs used when required<br><b>NO EQGS</b>  | not offered                      |                      |          |
|             | ~           |              |               |                | 7. Food and ice obtained good condition, safe, and destruction           |  | ; parasite                 |            |            |                |                    |           |           |             | Chemicals   |                                  |                      |          |
|             | ~           |              |               |                | 8. Food Received at prop   | er temperature                                   |                            | ;          |            |                | ~                  |           |           |             | 17. Food additives; approved and properly s & Vegetables  | tored; Washii                    | g Fruits             |          |
|             |             |              |               |                |  | pt<br>from Contami                               | ination                    |            |            | H              | ~                  |           |           |             | 18. Toxic substances properly identified, sto   | ored and used                    |                      |          |
|             | ~           |              |               |                | 9. Food Separated & pro-<br>preparation, storage, disp                   |  |                            | od         |            |                |                    |           |           |             | Water/ Plumbing   |                                  |                      |          |
| 3           |             |              |               | ~              | 10. Food contact surface: Sanitized at 100 p                             |  |                            | and        |            |                | ~                  |           |           | ł           | 19. Water from approved source; Plumbing backflow device  | installed; pro                   | per                  |          |
|             | <b>'</b>    |              |               |                | 11. Proper disposition of reconditioned disca                            |  |                            | or         |            |                | ~                  |           |           |             | 20. Approved Sewage/Wastewater Disposal disposal  | System, prop                     | er                   |          |
| 0           | т           | N            | N             | С              | Prio   | rity Founda                                      | ation Items                |            | nts) vi    | olatio         | ons                | Requ      | uire<br>N | Cor         | rective Action within 10 days   |                                  |                      | R        |
| O<br>U<br>T | I<br>N      | N<br>O       | N<br>A        | C<br>O<br>S    | Demonstration  |  |                            |            | K          | U<br>T         | N                  | 0         | A         | o<br>s      | Food Temperature Control/ Ide   | entification                     |                      | K        |
|             | ~           |              |               |                | 21. Person in charge pres<br>and perform duties/ Cert<br>2               |  |                            |            |            |                | ~                  |           |           |             | 27. Proper cooling method used; Equipmen Maintain Product Temperature   | nt Adequate to                   | )                    |          |
|             | ~           |              |               |                | 22. Food Handler/ no una   | authorized pers                                  | sons/ personn              | el         |            |                | ~                  |           |           |             | 28. Proper Date Marking and disposition   |                                  |                      |          |
|             |             |              |               |                | Safe Water, Record   | dkeeping and l<br>Labeling                       | Food Packag                | ge         |            |                | ~                  |           |           |             | 29. Thermometers provided, accurate, and c<br>Thermal test strips   | alibrated; Che                   | mical/               |          |
|             | ~           |              |               |                | 23. Hot and Cold Water   | available; adeq                                  | juate pressure             | e, safe    |            |                |                    |           | - 1       |             | Permit Requirement, Prerequisite  |                                  |                      |          |
|             | ~           |              |               |                | 24. Required records ava<br>destruction); Packaged F                     |  | ock tags; paras            | site       |            |                | ~                  |           |           |             | 30. Food Establishment Permit (Current/i  |                                  | ın posted)           |          |
|             |             |              |               |                | 25. Compliance with Van  |  |                            | and        |            |                | 1                  |           |           |             | Utensils, Equipment, and V 31. Adequate handwashing facilities: Access  |                                  | erly                 |          |
|             | ~           |              |               |                | HACCP plan; Variance of processing methods; mar                          | obtained for spe                                 | ecialized                  |            |            |                | ~                  |           |           |             | supplied, used  |                                  | Ĭ                    |          |
|             |             |              |               |                | Consu  | umer Advisory                                    | y                          |            |            |                | ~                  |           |           |             | 32. Food and Non-food Contact surfaces cle designed, constructed, and used  | anable, prope                    | rly                  |          |
|             | ~           |              |               |                | 26. Posting of Consumer foods (Disclosure/Remin meats to require         | der/Buffet Plat                                  |                            |            |            |                | ~                  |           |           |             | 33. Warewashing Facilities; installed, maint Service sink or curb cleaning facility provid  |                                  |                      |          |
| 0           | I           | N            | N             | С              | Core Items (1 Point  | t) Violations                                    | Require Cor                |            | ction<br>R | Not t          | to E:              | xcee<br>N | d 90<br>N | Da          | ys or Next Inspection , Whichever Comes   | First                            |                      | R        |
| Ŭ<br>T      | N           | 0            | A             | o<br>s         | Prevention of 34. No Evidence of Insec                                   | f Food Contan                                    |                            |            |            | Ŭ<br>T         | N                  | O         | A         | o<br>s      | Food Identification 41.Original container labeling (Bulk Food)  |                                  |                      |          |
|             | ~           |              |               |                | animals  | ct contaminatio                                  | ni, rodent/our             | CI         |            | Ш              | ~                  |           |           |             | 41.Original container labeling (Bulk 1 ood)   |                                  |                      | _        |
|             |             |              |               |                | 25 Domana 1 (1)  | /ootin = 1 .: 1 .                                | or 4.1.                    | 1100       |            |                |                    |           |           |             | Physical Facilities   |                                  |                      |          |
| -           | ~           |              |               |                | 35. Personal Cleanliness   |  |                            | use        |            |                |                    |           |           |             | <u> </u>  |                                  |                      |          |
|             | ٧<br>٧      |              |               |                | 36. Wiping Cloths; prope   | erly used and st                                 |                            | use        |            | 1              |                    |           |           |             | 42. Non-Food Contact surfaces clean   |                                  |                      |          |
|             | _           |              |               |                |  | erly used and st                                 |                            | use        |            | 1              | ~                  |           |           |             | <u> </u>  | nated areas us                   | ed                   |          |
|             | ~           |              |               |                | 36. Wiping Cloths; prope   | erly used and st                                 |                            | use        |            | 1              | v<br>v             |           |           |             | 42. Non-Food Contact surfaces clean   |                                  |                      |          |
|             | <b>&gt;</b> |              |               |                | 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing m | erly used and st                                 | tored                      | use        |            | 1              |                    |           |           |             | 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; design   | facilities mair                  |                      | -        |
|             | <b>&gt;</b> |              |               |                | 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing m | mination nethod  • Use of Utensi & linens; propo | ils<br>erly used, sto      |            |            | 1              |                    |           |           |             | <ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; design</li><li>44. Garbage and Refuse properly disposed;</li></ul> | facilities mair                  | ntained              |          |

| Received by: (signature) John McKenzie | John McKenzie             | Title: Person In Charge/ Owner Owner |
|--|---------------------------|--------------------------------------|
| Inspected by: Christy Cortez, RS       | Print: Christy Cortez, RS | Business Email:                      |

Form EH-06 (Revised 09-2015)

| TEMPERATURE OBSERVATIONS  Item/Location Temp F Item/Location Temp F Item/Location Temp   | Establishment Name:                    | Physical A                                       |                         | ty/State:   |           |                                | e <u>2</u> of <u>2</u> |  |  |  |  |  |
|--|--|--|-------------------------|-------------|-----------|--------------------------------|------------------------|--|--|--|--|--|
| New Location   New F   Jew Kocation   Gravy/gravy   137/139   WIF ambient   4  | Chicken Express                        | 1810   |                         |             | II, TX    | FOOD-7284                      |                        |  |  |  |  |  |
| tenders 156 mashed potatoes 135 glass front cooler/butter 41 livers 135 hot holding unit/gravy 145 spicy chicken 141 back steam table/ gravy 141 legs 138 corn on the cob 178 breast 156 WIC/chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 45 steam wells/Mac n cheese 168 chicken 46 steam wells/Mac n cheese 168 chicken 47 steam wells/Mac n cheese 168 chicken 47 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 44 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n cheese 168 chicken 48 steam table/gravy 141 steam wells/Mac n chicken 48 steam table/gravy 141 steam wells/Mac n chicken 48 steam table/gravy 141 steam wells/Mac n chicken 48 steam table/gravy 141 steam  | Item/Location                          | Temp F   |                         |             | Item/Loca | tion                           | Temp F                 |  |  |  |  |  |
| livers 135 hot holding unit/gravy 145 spicy chicken 141 back steam table/ gravy 141 legs 138 corn on the cob 178 breast 156 WIC/chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 149 chicken 169 ch | fried chicken hot holding              |  | gravy/gravy             | 137/139     | W         | IF ambient                     | 4                      |  |  |  |  |  |
| Spicy chicken 141 back steam table/ gravy 141 legs 138 corn on the cob 178 breast 156 WIC/chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44 steam wells/Mac n cheese 168 chicken 44 steam wells/Mac n cheese 168 chicken 44 steam wells/Mac n cheese 168 chicken 44 steam wells/Mac n cheese 169 chicken 169 chick | tenders                                | mashed potatoes                                  | 135                     | glass       | 41        |                                |                        |  |  |  |  |  |
| legs 138 corn on the cob 178 breast 156 WIC/chicken 44 steam wells/Mac n cheese 168 chicken 43 green beans 169 chicken 44  Breat OBSERVATIONS AND CORRECTIVE ACTIONS  OBSERVATIONS AND CORRECTIVE ACTIONS  Front hand sink 100 F with soap and paper towels.  Sani bucket not setup to 100 ppm chlorine sanitizer. COS 3 comp sink 126 F Sani sink setup 100ppm chlorine sanitizer back hand sink with soap and paper towels at 125 F  Clean walls in dish pit area/behind sinks  Clean storage unit for to go lids by drive thru window WIC to cold hold at 41F or below. Will use ice to cool and need to repair/furn down thermostat to cold hold at 41F  WA fiter taking out trash, etc change gloves, wash hands  Clean floors, under equipment Files Tea urns cleaned daily Soda nozzles cleaned daily  Soda nozzles cleaned daily  Frint:  John McKenzie  Print:  Christy Cortez, RS  Title: Person In Chargel Owner  Owner   | livers                                 | 135  | hot holding unit/gravy  | 145         |           |                                |                        |  |  |  |  |  |
| breast 156 WIC/chicken 44  steam wells/Mac n cheese 168 chicken 43  green beans 169 chicken 44  OBSERVATIONS AND CORRECTIVE ACTIONS  Front hand sink 100 F with soap and paper towels.  10 Sani bucket not setup to 100 ppm chlorine sanitizer.  Sani sink setup 100ppm chlorine sanitizer  back hand sink with soap and paper towels at 125 F  45 Clean walls in dish pit area/behind sinks  42 Clean in/aroun/on fryers, equipment  40 Clean storage unit for to go lids by drive thru window  Wic to cold hold at 41F or below. Will use ice to cool and need to repair/furn down thermostat to cold hold at 41F  After taking out trash, etc change gloves, wash hands  45 Clean floors, under equipment  46 Flies  Tea urns cleaned daily  Soda nozzles cleaned daily  Soda nozzles cleaned daily  Frint:  Tohn McKenzie  Print:  Thit: Person in Charge/Owner  Owner  Print:  Christy Cortez, RS   | spicy chicken                          | 141  | back steam table/ gravy | 141         |           |                                |                        |  |  |  |  |  |
| Steam wells/Mac n cheese 168   | legs                                   | 138  | corn on the cob         | 178         |           |                                |                        |  |  |  |  |  |
| Green beans    Chicken   44  | breast                                 | 156  | WIC/chicken             | 44          |           |                                |                        |  |  |  |  |  |
| OBSERVATIONS AND CORRECTIVE ACTIONS    Italian   Number   Noted Bellow:   Print:   Noted Bellow:   Print:  | steam wells/Mac n cheese               | 168  | chicken                 | 43          |           |                                |                        |  |  |  |  |  |
| Number   N   | green beans                            | 169  | chicken                 | 44          |           |                                |                        |  |  |  |  |  |
| Front hand sink 100 F with soap and paper towels.  10 Sani bucket not setup to 100 ppm chlorine sanitizer. COS  3 comp sink 126 F  Sani sink setup 100ppm chlorine sanitizer back hand sink with soap and paper towels at 125 F  45 Clean walls in dish pit area/behind sinks  42 Clean in/aroun/on fryers, equipment  40 Clean storage unit for to go lids by drive thru window  2 WiC to cold hold at 41F or below. Will use ice to cool and need to repair/turn down thermostat to cold hold at 41F  W After taking out trash, etc change gloves, wash hands  45 Clean floors, under equipment  34 Flies  Tea urns cleaned daily  Soda nozzles cleaned daily  Soda nozzles cleaned daily  Received by:  (Signamer)  John McKenzie  Frint:  Christy Cortez, RS  Title: Person In Charge/ Owner  Owner  | AN INSTECTION OF TOOK LA               |  |                         |             |           | HE CONDITIONS OBSERVED A       | ND                     |  |  |  |  |  |
| 10 Sani bucket not setup to 100 ppm chlorine sanitizer. COS 3 comp sink 126 F Sani sink setup 100ppm chlorine sanitizer back hand sink with soap and paper towels at 125 F 45 Clean walls in dish pit area/behind sinks 42 Clean in/aroun/on fryers, equipment 40 Clean storage unit for to go lids by drive thru window 2 WiC to cold hold at 41F or below. Will use ice to cool and need to repair/turn down thermostat to cold hold at 41F W After taking out trash, etc change gloves, wash hands 45 Clean floors, under equipment 46 Isles Tea urns cleaned daily Soda nozzles cleaned daily Soda nozzles cleaned daily  Frint:  John McKenzie  Inspected by:  Christy Cortez, RS  Title: Person In Charge/ Owner Owner  Owner  | NOTED BELOW.                           | ) F with   | soap and paper towels.  |             |           |                                |                        |  |  |  |  |  |
| 3 comp sink 126 F Sani sink setup 100ppm chlorine sanitizer back hand sink with soap and paper towels at 125 F  45 Clean walls in dish pit area/behind sinks 42 Clean in/aroun/on fryers, equipment 40 Clean storage unit for to go lids by drive thru window 2 WiC to cold hold at 41F or below. Will use ice to cool and need to repair/turn down thermostat to cold hold at 41F W After taking out trash, etc change gloves, wash hands 45 Clean floors, under equipment Flies Tea urns cleaned daily Soda nozzles cleaned daily Soda nozzles cleaned daily  Frint:  Received by: ((spinature)  Tohn McKenzie  Print:  Christy Cortez, RS  Title: Person In Charge/Owner Owner  Owner   | 1                                      |  |                         | COS         |           |                                |                        |  |  |  |  |  |
| back hand sink with soap and paper towels at 125 F  Clean walls in dish pit area/behind sinks  Clean in/aroun/on fryers, equipment  Clean storage unit for to go lids by drive thru window  Wilc to cold hold at 41F or below. Will use ice to cool and need to repair/turn down thermostat to cold hold at 41F  After taking out trash, etc change gloves, wash hands  Clean floors, under equipment  Flies  Tea urns cleaned daily  Soda nozzles cleaned daily  Soda nozzles cleaned daily  Received by:  ((upusuture)  Tohn McKenzie  Inspected by:  ((upusuture)  Cwixtv Cortez, RS  Christy Cortez, RS  |  | •  | - 1 1                   |             |           |                                |                        |  |  |  |  |  |
| 45 Clean walls in dish pit area/behind sinks 42 Clean in/aroun/on fryers, equipment 40 Clean storage unit for to go lids by drive thru window 2 WiC to cold hold at 41F or below. Will use ice to cool and need to repair/turn down thermostat to cold hold at 41F WAfter taking out trash, etc change gloves, wash hands 45 Clean floors, under equipment 34 Flies Tea urns cleaned daily Soda nozzles cleaned daily Soda nozzles cleaned daily  Frint:    Print:   Title: Person In Charge/Owner   | Sani sink setup 100                    | •  |                         |             |           |                                |                        |  |  |  |  |  |
| 42 Clean in/aroun/on fryers, equipment 40 Clean storage unit for to go lids by drive thru window 2 WC to cold hold at 41F or below. Will use ice to cool and need to repair/turn down thermostat to cold hold at 41F W After taking out trash, etc change gloves, wash hands Clean floors, under equipment Flies Tea urns cleaned daily Soda nozzles cleaned daily Soda nozzles cleaned daily  Received by: (Openative)  John McKenzie  Inspected by: (Signature)  Christy Cortez, RS  Tritte: Person In Charge/ Owner  Owner  | back hand sink with                    | <del>                                     </del> |                         |             |           |                                |                        |  |  |  |  |  |
| Clean storage unit for to go lids by drive thru window  Will to cold hold at 41F or below. Will use ice to cool and need to repair/turn down thermostat to cold hold at 41F  W After taking out trash, etc change gloves, wash hands  Clean floors, under equipment  Flies  Tea urns cleaned daily  Soda nozzles cleaned daily  Soda nozzles cleaned daily  Frint:  Tohn McKenzie  Inspected by:  (Signature)  Christy Cortez, RS  Title: Person In Charge/Owner  Owner  Christy Cortez, RS  | 45 Clean walls in dish                 | pit area   | behind sinks            |             |           |                                |                        |  |  |  |  |  |
| Will use ice to cool and need to repair/turn down thermostat to cold hold at 41F W After taking out trash, etc change gloves, wash hands Clean floors, under equipment Flies Tea urns cleaned daily Soda nozzles cleaned daily Soda nozzles cleaned daily  Frint:    Title: Person In Charge/Owner Owner   | 42 Clean in/aroun/on f                 | ryers, e   | quipment                |             |           |                                |                        |  |  |  |  |  |
| W After taking out trash, etc change gloves, wash hands Clean floors, under equipment Flies Tea urns cleaned daily Soda nozzles cleaned daily Soda nozzles cleaned daily  Received by:  (Signature)  Solon McKenzie  Inspected by:  (Signature)  Christy Cortez, RS  Christy Cortez, RS  |  |  | <u> </u>                |             |           |                                |                        |  |  |  |  |  |
| Received by: (signature)  John McKenzie  Received by: (signature)  Christy Cortez, RS  Christy Cortez, RS  Tea urns cleaned daily  Soda nozzles cleaned daily  Print:  John McKenzie  Print: Christy Cortez, RS  Titte: Person In Charge/ Owner  Owner  Owner  |  |  |                         |             | wn thermo | ostat to cold hold at 41F      |                        |  |  |  |  |  |
| Flies Tea urns cleaned daily  Soda nozzles cleaned daily  Received by: (signature)  John McKenzie  Inspected by: (signature)  Christy Cortez, RS  Print:  Christy Cortez, RS   |  |  |                         | ds          |           |                                |                        |  |  |  |  |  |
| Tea urns cleaned daily  Soda nozzles cleaned daily  Received by: (signature)  Tolan Mc Kenzie  Print:  John McKenzie  Print:  Christy Cortez, RS  Title: Person In Charge/ Owner  Owner  Owner   | ,                                      | equipm   | ent                     |             |           |                                |                        |  |  |  |  |  |
| Received by: (signature)  Soda nozzles cleaned daily  Print:  John McKenzie  Print:  John McKenzie  Print:  Christy Cortez, RS  Christy Cortez, RS   |  | -!I  |                         |             |           |                                |                        |  |  |  |  |  |
| Received by: (signature)  Tohn McKenzie  Son McKenzie  Print:  John McKenzie  Print:  Christy Cortez, RS  Print:  Christy Cortez, RS   |  |  | ,                       |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   | Soda nozzies ciear                     | ied daily  | /                       |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   |  |  |                         |             |           |                                |                        |  |  |  |  |  |
| John McKenzie  John McKenzie  John McKenzie  Owner  Print:  Christy Cortez, RS  Christy Cortez, RS   | Received by:                           |  | Print:                  |             |           | Title: Person In Charge/ Owner | r                      |  |  |  |  |  |
| Inspected by:  Christy Cortez, RS  Christy Cortez, RS  Christy Cortez, RS  |  |  |                         | <u>Ke</u> n | zie       |                                |                        |  |  |  |  |  |
|  | Inspected by:  (signature) Christy Con | tez, 1   | RS Christy Co           | rtez.       | RS        | Complex V V V                  |                        |  |  |  |  |  |