Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/27/2023 9:35		9:35	Time out: 11:22		License/Permit # FOOD5022							Est. Type Risk Category Page 1 of	2			
		se o i ishm			tion: 1-Routine	2-Follow U	Jp 3-C	omplair Owner N		4-]	Inve	stiga	tion	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
CI	ıili'	s (Gril	l &	Bar #418			- WHEI IN	unic.						✓ Number of Violations COS:	/R
Ph 68	ysic 5 E	al A	ddre 80 F	ess: Roc	kwall, TX	Eco	est control : olab/6-21-202	23/2 wee	eks	Hoo Cintas		2023	Gı ref	rease er t	e trap : Follow-up: Yes I TO/OZ to Teddy/1-16-2023 No	
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered is		Mark '✓		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W- Wat ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	tch
О	I	iance N	N	C	Time and Tem	nerature for F	ood Safety		R	О		N	N	С		R
U T	N	0	A	O S	(F = de	egrees Fahrenhe	eit)			U T	N	О	A	o s	Employee Health	
3					1. Proper cooling time a	na temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding to	emperature(135	i°F)				<u> </u>				Preventing Contamination by Hands	
		~			4. Proper cooking time a	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used	
		~			5. Proper reheating proc Hours)	edure for hot ho	olding (165°F	in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
	V				6. Time as a Public Hea	lth Control; pro	ocedures & re	cords							Highly Susceptible Populations	
															16. Pasteurized foods used; prohibited food not offered	
			1			proved Source					_				Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals	
	~				8. Food Received at pro	per temperature	2				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece										water only 18. Toxic substances properly identified, stored and used	_
					Protection 9. Food Separated & pro	from Contami		d			~				16. Toxic substances properly identified, stored and used	
	~				preparation, storage, dis		_	u l							Water/ Plumbing	
3					10. Food contact surface Sanitized at p			and			~			-	19. Water from approved source; Plumbing installed; proper backflow device	
	/				11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
									L							
						ority Founda	ation Items	(2 Poi	nts) v	iolat	ions	Reg	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration			(2 Poin	nts) v	O U	_	Req N O	nire N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge preand perform duties/ Cer	of Knowledge/	/ Personnel	rledge,	_	О	I	N	N	С		R
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Mar	/ Personnel ation of know nager/ Posted	rledge,	_	O U T	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor	of Knowledge/ esent, demonstratified Food Man nauthorized pers	/ Personnel ation of know nager/ Posted sons/ personne	vledge,	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor	of Knowledge/ esent, demonstra- tified Food Man nauthorized pers rdkeeping and Labeling	/ Personnel ation of knownager/ Posted sons/ personne Food Packag	vledge, el	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N /	NO		О	Demonstration 21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and Labeling available; adeq ailable (shellsto	/ Personnel ation of knownager/ Posted sons/ personne Food Packag	rledge, el e, safe	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	N V	NO		О	Demonstration 21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av.	of Knowledge/ esent, demonstratified Food Man nauthorized personal Labeling available; adequailable (shellsto Food labeled with Approved arriance, Specialio obtained for spe	/ Personnel ation of knownager/ Posted sons/ personne Food Packag quate pressure, ock tags; paras Procedures ized Process, ecialized	rledge, el el , safe	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	
	V V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	of Knowledge/ esent, demonstratified Food Man nauthorized personal Labeling available; adequailable (shellsto Food labeled with Approved arriance, Specialio obtained for spe	/ Personnel ation of knownager/ Posted sons/ personne Food Packag quate pressure. pck tags; paras Procedures ized Process, ecialized ructions	rledge, el el , safe	_	2	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	V V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	of Knowledge, esent, demonstratified Food Man nauthorized personal description of the control of	/ Personnel ation of knownager/ Posted sons/ personnel Food Packag quate pressure. ock tags; paras Procedures ized Process, ecialized ructions y www or under co	/ledge, el ge , safe site and	_	2 	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
	V V V	N O		О	21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminin menu	of Knowledge/ esent, demonstratified Food Man nauthorized personal control of the	/ Personnel ation of knownager/ Posted sons/ personne Food Packag quate pressure, ock tags; paras Procedures ized Process, ecialized ructions y aw or under cc te)/ Allergen l	/ledge, el ge , safe site and ooked Label	R	2 W 2	V V to E	N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	
	N V V V V V V V V V V V V V V V V V V V		A	OS	21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminin menu Core Items (1 Poin Prevention of	of Knowledge/ esent, demonstratified Food Man nauthorized personal control of the	/ Personnel ation of knownager/ Posted sons/ personnel Food Packag quate pressure, ock tags; paras Procedures ized Process, ecialized ructions y aw or under co te)/ Allergen l Require Cor mination	rective A	R	W 2	V V to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification	
OUU	N V V	N	A	O S	21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin menu Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals	of Knowledge/ esent, demonstratified Food Manauthorized personal authorized personal Labeling available; adequallable (shellsto Food labeled with Approved ariance, Speciali obtained for spenufacturer instrumer Advisory ar Advisories; rander/Buffet Plate. (t) Violations of Food Contamination of Food Contamination of the c	/ Personnel ation of knownager/ Posted stons/ personnel Food Packag quate pressure. pck tags; paras Procedures ized Process, ecialized ructions y we or under core te)/ Allergen l Require Cor mination on, rodent/othe	/ledge, el ge , safe site and Doked Label	R	\text{VW} \text{2}	V V to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OUT	N V V	N	A	O S	21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remining menu Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 25.	of Knowledge/ esent, demonstratified Food Manauthorized personal authorized personal Labeling available; adequailable (shellsto Food labeled with Approved ariance, Speciali obtained for special obtained for special ariance, Speciali obtained for special ariance are deviced for special	/ Personnel ation of knownager/ Posted sons/ personnel Food Packag puate pressure. pock tags; paras Procedures ized Process, ecialized ructions y aw or under co te)/ Allergen l Require Cor mination on, rodent/other ng or tobacco	/ledge, el ge , safe site and Doked Label	R	\text{VW} \text{2}	I N	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities	
о _U т 1	N V V	N	A	O S	21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminin menu Core Items (1 Poin Prevention of Sain No Evidence of Inseanimals Sain Personal Cleanliness Sain Wiping Cloths; proposed Sain Properties Sain Properties Sain Sain Properties Sain Sain Sain Sain Personal Cleanliness Sain Sain Properties Sain Sain Sain Sain Sain Sain Sain Sain	of Knowledge, esent, demonstratified Food Man nauthorized personal authorized personal	/ Personnel ation of knownager/ Posted sons/ personnel Food Packag puate pressure. pock tags; paras Procedures ized Process, ecialized ructions y aw or under co te)/ Allergen l Require Cor mination on, rodent/other ng or tobacco	/ledge, el ge , safe site and Doked Label	R	\text{VW} \text{2}	I N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
о _U т 1	N V V	N	A	O S	21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminin menu Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental contains	of Knowledge/ esent, demonstratified Food Manauthorized personal authorized personal a	/ Personnel ation of knownager/ Posted sons/ personnel Food Packag puate pressure. pock tags; paras Procedures ized Process, ecialized ructions y aw or under co te)/ Allergen l Require Cor mination on, rodent/other ng or tobacco	/ledge, el ge , safe site and Doked Label	R	W 2	I N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
о _U т 1	V V V	N	A	O S	21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminin menu Core Items (1 Poin Prevention of Sain No Evidence of Inseanimals Sain Personal Cleanliness Sain Wiping Cloths; proposed Sain Properties Sain Properties Sain Sain Properties Sain Sain Sain Sain Personal Cleanliness Sain Sain Properties Sain Sain Sain Sain Sain Sain Sain Sain	of Knowledge/ esent, demonstratified Food Manauthorized personal authorized personal a	/ Personnel ation of knownager/ Posted sons/ personnel Food Packag puate pressure. pock tags; paras Procedures ized Process, ecialized ructions y aw or under co te)/ Allergen l Require Cor mination on, rodent/other ng or tobacco	/ledge, el ge , safe site and Doked Label	R	W 2	I N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
о _U т 1	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A	O S	21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin menu Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in Prope	of Knowledge, esent, demonstratified Food Man nauthorized personal authorized personal	A Personnel ation of knownager/ Posted sons/ personner Food Packag quate pressure, ock tags; paras Procedures ized Process, ecialized ructions We wor under content of Allergen I Require Cor mination on, rodent/other ag or tobaccontored	/ledge, el ge , safe site and booked Label crective i	R	W 2	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	
о _U т 1	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A	O S	21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminin menu Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 38. Approved thawing in 39.	of Knowledge/ esent, demonstratified Food Manauthorized personal authorized personal a	A Personnel ation of knownager/ Posted ation of knownager/ Posted sons/ personne Food Packag quate pressure. ock tags; paras Procedures ized Process, ecialized ructions y aw or under cor tel/ Allergen l Require Cor mination on, rodent/other ag or tobacco of tored ils erly used, sto- erly used, sto- erly used, sto- erly used, sto-	rective A	R	W 2	to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:	License/Permit # Pa	ge <u>2</u> of <u>2</u>				
	s Grill & Bar #418	685 E	I-30	Rockwa		<u> </u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Location	Temp F				
reach	in freezer ambient	13	diced chicken		pasta cold top/pasta/cheese					
	cold top/wings	41-50	under/drawers/raw chicke		under counter cooler/sausage	+				
	uitos on cart	47	under counter coolrr/cooked brisk	4.4	Fresh mex cold top/picc					
•	en cold top/raw chicken	39/40/40	zone 2 cold top/cut tomatoe	40	WIF ambient	-6				
	old top/Mac n cheese	42	diced tomatoes/ pic							
_	natoes/shredded cheese	41/49	drawers/ribs	41/42/42/42						
		41/41	under counter cooler ambier			4.4				
	awers/steak/Hamburgers	_			under counter cooler/milk					
nat to	op cold top/beans	41	zone 3 cold top/pico/cut tomatoe		under counter cooler/salsa	41				
Item			SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTE		NS CTED TO THE CONDITIONS OBSERVED	AND				
Number	NOTED BELOW:									
W			<u> </u>		have paper towels at hand sink.					
			0 ppm chlorine sanitiz	er						
	Line hand sink 100-		•							
2					ts for 2 hours or less/no overstock					
2	· ·				ld hold at 41F or below. Must repair	r				
W		•	y form WIC to cold top		itain 41F or below					
42/10			lling racks/lots of food							
36	<u> </u>		s on aprons/instead sto		i buckets					
	•		d first and within 4 hou							
32			ards where badly disco		ored					
35			and separate in coole							
	Zone 3 cold top dra	wers no	t being used/not worki	ng/top is	working					
	Prep hand sink 100	F equip	ped							
	Sani buckets at 200)ppm qu	ats							
1	Discarded rice mad	e yestei	day as never made it t	o 41F or	below.					
27	Must aggressively of	cool/2 ho	ours to 70 then 4 hours	to 41F o	or below					
	3 comp sink 122F									
	Commercially sealed bags heated in thermalizer to 165+F (soups, queso, alfredo)									
W	Discussed Ecolab Peroxide Multi surface to be used in non food contact only									
	Soda/tea nozzles WRS daily									
42/10										
42	Need to clean to go	cup ho	der/food debris							
	Bar 3 comp sink 110 F/bar hand sink equipped @									
	Sani sink setup to 200 ppm quats									
34 Some flies in kitchen										
	Beer taps and alcohol tapped/covered nightly									
Margarita machines broken down/cleaned weekly										
45/42 Cleaning has improved/continue cleaning in/around/on equipment, floors and walls										
Received (signature)	· ·		Print:		Title: Person In Charge/ Own	er				
	Levi Prine		Levi Pr	ine	Manager					
Inspected (signature)		tez, 1	Christy C	ortez,	RS Committee V V V " "	anta d				
F FIL 0/	(Revised 09-2015)	J			Samples: Y N # colle	cicu				