Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																
Date:Time in:Time out:License/Per1/17/20241:102:02need of																
								stiga		<u> </u>	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:					
	ΕC	he	eese's #038	Ivanio		Had	- d				✓ Number of Violations COS: 10/90/					
855 E I-3	0 R	ocł	wall, TX Ecolab/1-11-202		n		t to s		LE	ES/'	1000gal/9-13-2023 No					
			points in the OUT box for each numbered item Mark		chec	kma	ırk in	appr	opria	ate b	pplicable $COS = corrected on site R = repeat violation W-Watchox for IN, NO, NA, COS Mark an \times in appropriate box for R$					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status Compliance Status Priority																
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$					U N O A O T V V S Employee Health 12. Management, food employees and conditional employees											
~	1. Proper cooling time and temperature						~				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 temperature(135°F)							I	Preventing Contamination by Hands					
~			4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly gloves used for prep and RTE foods					
~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y $N_{\rm o}$)					
~			6. Time as a Public Health Control; procedures & records							<u> </u>	Highly Susceptible Populations					
			Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs precooked commercially					
~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite				1			1	Chemicals					
			destruction McClain 8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits					
~			check at receipt				~				& Vegetables water only					
			Protection from Contamination				18. Toxic substances properly identified, stored and used									
~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing							
3			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature		19. Water from approved source; Plumbing insta backflow device						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					
0 I N	N	C	Priority Foundation Items (2 Pe	oints R) via	0	Ι	Ν	uire N	Con	rective Action within 10 days					
UNO T	U N O A O Demonstration of Knowledge/ Personnel					U T	N	0	A	O S						
2			and perform duties/ Certified Food Manager/ Posted				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
~			22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial					
~			23. Hot and Cold Water available; adequate pressure, safe24. Required records available (shellstock tags; parasite								Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)					
~			destruction); Packaged Food labeled			W					need current to be posted					
			Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
~			HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used					
Consumer Advisory							~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
r	Τ		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0 I N	N	C	Core Items (1 Point) Violations Require Correctiv	e Acti	ion i	Not 0	to E.	xcee N	ed 90 N	0 Da	ys or Next Inspection , Whichever Comes First					
U N O T	A	o s	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			Ŭ T	N	0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)					
			34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use				~									
1				+							Physical Facilities 42. Non-Food Contact surfaces clean					
1			36. Wiping Cloths; properly used and stored				~				42. Non-Food Contact surfaces clean					
1			36. Wiping Cloths; properly used and stored37. Environmental contamination				~ ~				42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used					
1							-									
1			37. Environmental contamination			1	~				43. Adequate ventilation and lighting; designated areas used					
1			37. Environmental contamination38. Approved thawing method			1	~				43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained					

Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

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

Form EH-06 (Revised 09-2015)

	^{ment Name:} k E Cheese's #038	Physical A 855 E	E I-30	City/State: Rockwa	all, TX	License/Permit # need current to be posted	Page <u>2</u> of <u>2</u>
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F
	r freezer ambient	7	carrots in water for reference		Item/Locat	1011	
Dippin	dots white freezer ambient	2	cottage cheese	43			
Pizz	Pizza cold top/wings		WIC/chicken	36			
	chicken	39	cheese	37			
	cheese	41	cottage cheese	38			
	sausage	41 44	Dippin dots freezer				
reach	reach in salad cooler/eggs		white ice cream freeze				
р	otato salad	43	cake freezer ambient	-			
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT			IE CONDITIONS OBSERV	ED AND
Number	NOTED BELOW:						
10	Warewash hand sin		 equipped ppm chlorine sanitizer/ran multipped 	inle times a	nd primed	COS to 100 ppm cbl	orine
10	3 comp sink 120+F	33 11411 00					Jine
45	To clean walls behi	nd 3 co	mp sink				
	Sani spray bottles a		•				
34	Dead roach/to call p	est con	trol				
2	Discarded TCS foods in sala	ad reach in	as had been in it overnight/ won	t use for TC	S until cold	holding at 41F or belo	W
21			er on duty during prep a	nd servi	ce		
	Soda/tea nozzles W		•				
14/			bar only made ahead	of time			
W	Time to defrost Dip		treezer				
	Chemical test strips	on site					
Received	by:		Print:			Title: Person In Charge/ 0	Owner
(signature)	•			iaray	7	Manager	
Inspecte (signature)		tez, 1	RS Christy C	ortez,	RS	Complex V N	aollasts -
Form EH-0	5 (Revised 09-2015)	U				Samples: Y N # c	collected