Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	1/2	ነበኅ	23	Time in: 1:50	Time out: 2:50	License/F			13				Est. Type	Risk Category	Page 1 of	2
					tion: 1.00	2-Follow Up				-Inve	stiga	tior	,	5-CO/Construction	6-Other	TOTAL/SCO	RE
E	stabli	ishm	ent i	Nam			Contact/Owner	9			8-			★ Number of Repeat Violat ✓ Number of Violations CO	tions:		
Pl	nysic	al A	ddre	ess:			et control :		Но	ood		G		e trap :	Follow-up: Yes	6/94/	Α
85					kwall, TX Status: Out = not in co	ompliance IN = in c	lab/monthly/5-10- compliance	-2023 $\mathbf{O} = \text{not}$				-		1000gal/6-2-2023 plicable COS = corrected on s	No V	lation W-Wat	ch
М					points in the OUT box for	r each numbered ite	em Mark	'√' a cl	heckm	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mark	k an 💢 in appropriate	e box for R	CII
	mpli				Prio	ority Items (3 F	Points) violations		C	Compl	iance	Stat	tus	ive Action not to exceed 3 day)S		
U T	I N	N O	N A	C O S		nperature for Foo degrees Fahrenheit		R	U	J N	N O	N A	C O S	Emplo	oyee Health		R
	~			S.	1. Proper cooling time	and temperature		П		7			5	12. Management, food employ knowledge, responsibilities, an		employees;	
					2. Proper Cold Holding	temperature(41°I	F/ 45°F)	+						13. Proper use of restriction an		charge from	_
	~					, temperature(11 1	., 13 1)			•				eyes, nose, and mouth	ia exclusion, 110 disc	marge from	
		~			3. Proper Hot Holding	temperature(135°I	F)							Preventing Con	ntamination by Han	ıds	
		~			4. Proper cooking time	and temperature		\Box		~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	Т
		~			5. Proper reheating pro Hours)	cedure for hot hol	ding (165°F in 2	\Box		/				15. No bare hand contact with alternate method properly follo			
					6. Time as a Public Hea	alth Control: progr	aduras & racards	+						anternate method property rone	JWCG (MTROVED	111/	
L	~				o. Time as a rubile rie	and Condoi, proce	edures & records			1				Highly Susce	eptible Populations	Comp. 1	
					Ap	oproved Source				~				Pasteurized eggs used when re		ered	
					7. Food and ice obtaine good condition, safe, at												
	~				destruction Roma	/PFG	parasite							Ch	hemicals		
					8. Food Received at pro	oper temperature		\forall						17. Food additives; approved a	and properly stored;	Washing Fruits	
L					check at rece	eipt				_				& Vegetables	11 (10 1 1	1 1	
						n from Contamin				~				18. Toxic substances properly	identified, stored and	a usea	
	~				9. Food Separated & pr preparation, storage, di									Water	r/ Plumbing		
	~				10. Food contact surface Sanitized at _200_					~			-	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	,				11. Proper disposition of	of returned, previo	ously served or	$\dagger \dagger$		~				20. Approved Sewage/Wastew	vater Disposal Syster	m, proper	+
	-				reconditioned disc	arded								disposal			
							ion Items (2 Po			tions				disposal rective Action within 10 days			
O U T	I	N O	N A	C O S	Pri			pints)	violar O U T	tions	Require N	uire N A	Cor C O S	rective Action within 10 days	e Control/ Identific	ation	R
U	I	N O	N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Ce 3	n of Knowledge/ l resent, demonstratertified Food Mana	Personnel tion of knowledge, ager/ Posted		U	tions	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificated; Equipment Adec		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	rnent Name: k E Cheese's #38	Physical A		City/State: Rockwa	all, TX	License/Permit # FOOD5143	Page <u>2</u> of <u>2</u>					
T. /T		m P	TEMPERATURE OBSERVA		T. 77		- T					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp I					
2 door reach in freezer ambient		6 cottage chees			chicken nuggets							
Pizza cold top/sausage		41	boiled eggs	41	ice cream freezer ambient							
	ham	41	cut lettuce	41	reach in freezer ambient		ent 7					
shredded cheese wings		41	salad reach in cooler/cut melo	n 41	Dippin Dots freezer small		all -2 6					
		41	small cold top/ambient	37								
chic	cken nuggets	41	white freezer large	e -40								
sala	d bar/cut melon	41	WIC/boiled eggs	s 40								
cut	watermelon	41	jello for reference									
		OF	SERVATIONS AND CORRECT		NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Warewash hand sink 100+F equipped.											
W	Watch pizza pans for buildup											
	3 comp sink 110+F											
	Sani sink setup at 200 ppm quats											
	Sani buckets at 200 ppm quats											
37	Need to do some minor cleaning on ice deflector panel at front ice machine near salad bar/not for consumption, only for salad bar cooling											
	All foods precooked/ no raw meat or eggs											
37	Time to defrost large white freezer in back											
	Dishwasher sanitizing at 100 ppm chlorine sanitizer											
37	Time to defrost Dippin Dots freezer											
	Pepsi cleans soda machine ice and filters every 3 months											
	Soda/tea nozzles cleaned weekly											
	Ice chutes clean. Good.											
32	Cutting boards to be replaced where badly scored.											
45		-	ar employee area and e		oorboar	rd near salad ba	٢					
45)		ler salad bar and pizza									
36 Store wiping cloths in sani buckets												
42	To do some cleaning inside coolers/some minor food debris											
Received	bv:		Print:		I	Title: Person In Charge/ () Wner					
(signature)	Michael Almasan 1 by: Christy Cor	,		Alma	san	Manager	-					
	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					11101101901						