					Retail	Food Esta	blisł	nm	ent	In	spo	ect	ion Report		First aid Allergy Vomit cle Employe	policy ean up	
	nte: /16	3/2	202	24	Time in: Time out: 3:40	License/Po			nt/	20	12	2	posted	Est. Type	Risk Category	Page <u>1</u> of <u>3</u>	
					tion: 1-Routine 2-Follow Up			_	Inve			_	5-CO/Constru	uction	6-Other	TOTAL/SCORE	
	tabli 1UC				ne: eese #038	Contact/Owner N	Name:						* Number of F ✓ Number of V			0/04/4	
Ph	ysic	al A	ddre	ess:	Pest	control : ab/6-19-2024	L	Ho to r		ide	G	reas fer	se trap : to Teddy		Follow-up: Yes	9/91/A	
	(Com	plia	nce S	Status: Out = not in compliance $IN = in con$	mpliance NO	O = not	obser	ved	N	A = n	ot ap		corrected on	site \mathbf{R} = repeat vio	lation W- Watch	
Ma	ark tl	ne ap	prop	riate	points in the OUT box for each numbered item Priority Items (3 Po											e box for R	
O U	mpli I N	ance N O	Sta N A	tus C O	Time and Temperature for Food	l Safety	R	O U		iance N O	e Sta N A	tus C O		Emn	loyee Health	R	ł
T	11	U	А	S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T			Α.	s		food emplo	yees and conditional	employees;	
	~					4.50			~				knowledge, respon				
	~				2. Proper Cold Holding temperature(41°F/	45°F)			~				13. Proper use of r eyes, nose, and m		and exclusion; No dis	charge from	
		~			3. Proper Hot Holding temperature(135°F)								Prev	venting Co	ntamination by Han	ids	
		~			4. Proper cooking time and temperature			~				14. Hands cleaned and properly washed/ Gloves used properly					
		~			5. Proper reheating procedure for hot holdi Hours)	ng (165°F in 2			~						n ready to eat foods o lowed (APPROVED	* *	
	~				6. Time as a Public Health Control; proceed		Highly Susceptible Population					eptible Populations					
					Approved Source				~				16. Pasteurized foo Pasteurized eggs u		rohibited food not of	fered	
	~				7. Food and ice obtained from approved so good condition, safe, and unadulterated; padestruction Brothers									C	Chemicals		
	~				8. Food Received at proper temperature				_				17. Food additives & Vegetables	; approved	and properly stored;	Washing Fruits	
					check at receipt				~				_	ces properly	v identified, stored an	d used	
	~				9. Food Separated & protected, prevented preparation, storage, display, and tasting		Water/ Plumbing										
3				~	10. Food contact surfaces and Returnables Sanitized at ppm/temperature			~				19. Water from ap backflow device	proved sou	rce; Plumbing install	ed; proper	_	
	~				11. Proper disposition of returned, previou reconditioned	sly served or			~				20. Approved Sew disposal	vage/Waste	water Disposal System	m, proper	_
0	I	N	N	С	Priority Foundation	on Items (2 Po	ints) v	iolar		Req N	uire N	Con	rrective Action with	hin 10 day	S	l R	~
Ŭ T	N	Ö	A	o s	Demonstration of Knowledge/ Po			Ŭ	N	Ö	A	o s	Food T	emperatu	re Control/ Identific		
	~				21. Person in charge present, demonstrationand perform duties/ Certified Food Management				~				27. Proper cooling Maintain Product		ed; Equipment Ade re	quate to	
	~				22. Food Handler/ no unauthorized person	s/ personnel			~				28. Proper Date M	larking and	disposition		_
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers Thermal test strip		accurate, and calibrat	ed; Chemical/			
	~				23. Hot and Cold Water available; adequate	e pressure, safe	П		1				Permit Re	quirement	, Prerequisite for O	peration	
	~				24. Required records available (shellstock destruction); Packaged Food labeled	tags; parasite		W	/				30. Food Establis	hment Per	rmit (Current/insp re	port sign posted)	
	~				Conformance with Approved Pre 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instruct	d Process, and alized			~						ipment, and Vendin cilities: Accessible a		
					Consumer Advisory				~				32. Food and Non- designed, construc		act surfaces cleanable ed	e, properly	_
									+				.	T 111.1 1		ļ ,	
L	~				26. Posting of Consumer Advisories; raw of foods (Disclosure/Reminder/Buffet Plate)/	or under cooked Allergen Label		2					33. Warewashing Service sink or cur		nstalled, maintained, facility provided	used/	
0	✓ I	N	N	С	26. Posting of Consumer Advisories; raw of foods (Disclosure/Reminder/Buffet Plate)/ Core Items (1 Point) Violations Re	Allergen Label	Action R			xceo	ed 90 N	0 D a	Service sink or cur	rb cleaning	facility provided	used/	
O U T		N O	N A	C O S	foods (Disclosure/Reminder/Buffet Plate)/ Core Items (1 Point) Violations Re Prevention of Food Contamin	Allergen Label quire Corrective ation		ı Not	I N				Service sink or cur	ion, Whice	facility provided thever Comes First Identification		ì
U	I N			О	foods (Disclosure/Reminder/Buffet Plate)/ Core Items (1 Point) Violations Re Prevention of Food Contamin 34. No Evidence of Insect contamination, animals	Allergen Label quire Corrective ation rodent/other		o Vot	I N	N	N	C	Service sink or cur	ion , Whice Food ner labeling	facility provided thever Comes First Identification g (Bulk Food)		1
U	I N			О	foods (Disclosure/Reminder/Buffet Plate)/ Core Items (1 Point) Violations Re Prevention of Food Contamin 34. No Evidence of Insect contamination, animals 35. Personal Cleanliness/eating, drinking of	Allergen Label quire Corrective ation rodent/other or tobacco use		O U T	I N	N	N	C	Service sink or cur sys or Next Inspects 41.Original contain	ion , Whice Food ner labeling Physi	facility provided thever Comes First Identification g (Bulk Food) ical Facilities		2
U	I N			О	foods (Disclosure/Reminder/Buffet Plate)/ Core Items (1 Point) Violations Re Prevention of Food Contamin 34. No Evidence of Insect contamination, animals	Allergen Label quire Corrective ation rodent/other or tobacco use		o Vot	I N	N	N	C	service sink or cur tys or Next Inspect 41.Original contain 42. Non-Food Cor	ion , Whice Food ner labeling Physitact surface	thever Comes First Identification g (Bulk Food) ical Facilities es clean	R	2
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U	I N V			О	foods (Disclosure/Reminder/Buffet Plate)/ Core Items (1 Point) Violations Re Prevention of Food Contamin 34. No Evidence of Insect contamination, nanimals 35. Personal Cleanliness/eating, drinking of the second contamination of the second contaminati	Allergen Label quire Corrective ation rodent/other or tobacco use ed		O U T	I N	N	N	C	41. Original contain 42. Non-Food Con 43. Adequate vent 44. Garbage and R 45. Physical facilit	ion , Whice Food ner labeling Physi ntact surface illation and Refuse propeties installe	facility provided chever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; faciliti	areas used es maintained ean	
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First aid kit

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Tomi Lii-oc	5 (Revised 09-2015)										
	ment Name: Ck E Cheese #038	Physical A 855 I-		ty/State: Rockw a	all TX	License/Permit # Ineed current/to post	Page <u>2</u> of <u>2</u>				
Ondo	N E 0110000 11000	0001	TEMPERATURE OBSERVATI		11, 170	·					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
reach	in freezer ambient	3	beef	38							
white	e freezer ambient	-6	shredded cheese	40							
sandwi	ch cooler/celery reference	41	reach in cake freezer	13							
reach	in cooler/boiled eggs	39	dip n dots freezer	-4							
sala	d bar/boiled egg	41	WIC/cut melon	39							
shre	edded cheese	41	cheese	39							
Pizz	za cold top/ham	39									
	sausage	40									
Item	AN DIGDEOTION OF YOUR TO		SERVATIONS AND CORRECTIVE			THE CONTINUE OF SERVICE	DANE				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Warewash hand sink 100+F equipped										
40/00	3 comp sink 110F		2001 1 ' '								
			COS by changing sani so			man almir					
10	Sani spray bottle at Sani bucket at 200r		COS by re-filling from dis	penser	at 3 cc	mp sink					
47	•	•	nt mops from souring and	d small	ina						
42	•	-	· · · · · · · · · · · · · · · · · · ·	3111611	irig						
36	3										
42	. •										
W	- La constant de la c										
37	Time to defrost dip	n dots f	reezer								
Dial thermos, gloves, test strips on site											
45	Some minor cleaning under equipment, floors and walls										
Received (signature)	•	?Z	Ricardo Ro	odrig	uez	Title: Person In Charge/ Ow Manager	ner				
Inspected (signature)		tez. 1	RS Christy Co	rtez.							
	5 (Revised 09-2015)	ο, .		,		Samples: Y N # col	llected				