Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V	Vomit clean up
۳	Employee health

2 <i>i</i>		3/2	202	24	Time in: 2:00	Time out: 3:00		onse/Per			78				Est. Type Risk Category Page 1 of 2	<u>2</u>
		se o i ishm			tion: 1-Routine	2-Follow U	Jp 3-C Contact/O	omplain		4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RE
Ci	ne	ma	a's	14	Rockwall			wher ive	une.						✓ Number of Violations COS: 2/07//	7
Pł 21	ysic 25	al A Sur	ddre nm	ess: er l	Lee Dr Rockwall,	TX to	est control : email			Hoo n/a					e trap : Follow-up: Yes I S/9//F	`
M					points in the OUT box for		item	Mark '✓		eckma	ark in	appr	opria	te bo	oplicable COS = corrected on site R = repeat violation W-Watch	h
Co	mpli	iance	e Sta	tus	Prio	ority Items (3	Points) vio	lations I	Requi	_	<i>nmed</i> ompli			_	tive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S		nperature for Follegrees Fahrenhe	•		R	O U T	N	N O	N A	C O S	Employee Health	R
1	~			3	1. Proper cooling time		-			1	_			3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
	~				2. Proper Cold Holding	, temperature (11	17 13 1)				~				eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(135	i°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperature	2				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USEO	
	~				5. Proper reheating pro- Hours)	cedure for hot ho	olding (165°F	in 2			~				T5. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures & re	cords							Highly Susceptible Populations	
	Ľ					1.0							T		16. Pasteurized foods used; prohibited food not offered	
	ı				•	proved Source	1	1 :			_				Pasteurized eggs used when required NO eggs	
	~				7. Food and ice obtaine good condition, safe, and destruction Vistar	nd unadultarated		1 IN							Chemicals	
	~				8. Food Received at pro	oper temperature	e				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	PIPT n from Contami	ination				·				18. Toxic substances properly identified, stored and used	
	_				9. Food Separated & pr preparation, storage, di	rotected, prevente	ed during foo	d							Water/ Plumbing	
					10. Food contact surfac			and							19. Water from approved source; Plumbing installed; proper	
	~				Sanitized at					3					backflow device	
	~				11. Proper disposition or reconditioned	or returned, previ	nousiy served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				_												
				-	Pri	iority Founda	ation Items	(2 Poir		_		_		_	rrective Action within 10 days	_
O U T	I N	N O	N A	C O S		ority Foundan of Knowledge		(2 Poir	nts) v	iolati O U T	I N	Requ N O	n N A	Cor C O S	rrective Action within 10 days Food Temperature Control/ Identification	R
		N O		О		n of Knowledge/	/ Personnel	ledge,		O U	I N	N	N	C O		R
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of know nager/ Posted	ledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 11	n of Knowledge/ resent, demonstra rtified Food Mar unauthorized pers	/ Personnel ation of know nager/ Posted sons/ personne	rledge,		O U	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
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

beer Pizza Pizza Pizza under c reach hot d	cooler ambient cooler ambient cold table/sauce counter freezer ambient n in cooler/pizza og roller/hot dogs in cooler/hot dogs in cooler/ambient AN INSPECTION OF YOUR EST NOTED BELOW: Bar hand sink 100+	157 38 41 2 38 145 30 38	Summer Lee Dr TEMPERATURE OBSER Item/Location WIC ambien WIF ambien white freezer ambien	t 35 t -6	, IA	food7778	Temp								
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	NOTED BELOW: Bar hand sink 100+	ABLISHME		CTIVE ACTIONS											
			AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	D: " " " " " " " " " " " " " " " " " " "														
	Pizzas time stickere	d with d	iscard times indicate	ed/4 hours T	PHC										
	Sleeved straws beh	ind cour	nter												
	Disposable cups inv	erted b	ehind counter												
	Soda nozzles WRS														
	Ice scoop inside ice bin in protective holder														
	Beer taps cleaned a	·													
	•														
	Beer taps caps cleaned daily Sanitizer bucket setup to 200ppm quate														
	Sanitizer bucket setup to 200ppm quats Bar 3 comp sink 110+F														
	Margarita machines		d by supplier												
	Line hand sink 105F		· · · · · · · · · · · · · · · · · · ·												
				an											
	Need air gaps under ice machine/maintain air gap Icee nozzles sanitized daily														
	Hand sink 100+F equipped														
	Nacho cheese in commercially sealed cups All condiments commercially sealed and individually wrapped														
	All condiments commercially sealed and individually wrapped Warewash hand sink 140F equipped														
	3 comp sink 110+F														
	Commercial dishwasher not working/not being used/new one to be installed														
	Advised will need proper test strips for new dishwasher based on high temp or chemical sanitizing														
	All meats commercially precooked/heated to manufacturer's instructions														
	Best to hang mops Dry storage clean and stored 6 inches off of floor														
	Dry storage clean and stored 6 inches off of floor														
Received	hv:		Print:			Title: Person In Charge/	Owner								
(signature)	Pam Jackson			lackso	n	Manager	V W HCI								
Inspected (signature)	Pam Jackson by: Christy Cor	ten I	Print: Christy	Cortez, f											