Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/14/2024		24	Time in: 10:20		License/Permit # need current/to post						po	ost	Est. Type	Risk Category	Page 1	of <u>2</u>			
P	urpo	se of	f Ins	spec	tion: 1-Routine	11:55	Up 3-Co	mplaint	t L	_	Inve				5-CO/Cons		6-Other	TOTAL	SCORE
С	otto	ishm ON	Pa	tch		<u>, </u>	Contact/Ov	wner Na	me:						✓ Number o	of Repeat Viola of Violations C		8/9	2/A
P1 90	nysic 19 E	al A	ddre 80 F	ess: Roc	kwall, TX	Te	est control : erminix/2-5-	2024		Hoo Dr Powe	od erwasher,	/1-12-24			e trap : /aste/3000gal/10		Follow-up: Yes No	5	
М					Status: Out = not in corpoints in the OUT box for Prior	each numbered i		Mark '✓'		eckma	ark in	appr	opria	ite bo	plicable COS : ox for IN, NO, NA ive Action not to	, COS Mar	site \mathbf{R} = repeat vio		
O U	ompl I N	iance N O	Sta N A	tus C O	Time and Tem	perature for F	Food Safety	1	R	O U		iance N O	Stat N A	tus C O		Emple	oyee Health		R
T		U	А	S	(F = de 1. Proper cooling time a	egrees Fahrenhe and temperature	*			T			А	s		it, food employ	yees and conditional	employees;	
	~				2. Proper Cold Holding	tomporotura(41	°E/ 45°E)				~				knowledge, resp			aharaa fram	
	~				2. Froper Cold Holding	temperature(41	1 F/ 43 F)				~				eyes, nose, and		nd exclusion; No dis	charge from	ı
	~				3. Proper Hot Holding to												ntamination by Han		
	~				Proper cooking time a Proper reheating proc			n 2			~				gloves us	<u>sed î î</u>	ready to eat foods o		у
	~				Hours)	cedure for not no	olding (105 F1	111 2			~						owed (APPROVED		.)
	~				6. Time as a Public Hea	ılth Control; pro	ocedures & rec	ords									eptible Populations		
					Арр	proved Source					~				16. Pasteurized eggs Pasteurized eggs Paggs COO	s used when re	ohibited food not of equired ed	fered	
	~				7. Food and ice obtained good condition, safe, an destruction BeneK	nd unadulterated (eith	l; parasite	in								Cŀ	hemicals		
	~				8. Food Received at pro		e				~				17. Food additiv & Vegetables water or		and properly stored;	Washing Fi	uits
						from Contami	ination				~						identified, stored an	d used	
	~				9. Food Separated & propreparation, storage, dis	splay, and tastin	ıg						<u> </u>				r/ Plumbing		
	~				10. Food contact surface Sanitized at 200	es and Returnab ppm/temperatur	oles ; Cleaned a re	ind			~			,	19. Water from backflow device		ce; Plumbing install	ed; proper	
	~				11. Proper disposition or reconditioned discar		viously served o	or			~				20. Approved Sedisposal	ewage/Wastew	vater Disposal System	m, proper	
			_	_							ldot								
					Pri	ority Founda	ation Items			_	_	_		_	rective Action w	vithin 10 days	1		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personnel		R R	iolati O U T	I N	Req	uire N A	C C O S			e Control/ Identific	ation	R
		N O		О	Demonstration 21. Person in charge pro and perform duties/ Cer	of Knowledge	e/ Personnel			O U	I N	N	N	C 0	Food	l Temperature	e Control/ Identific		R
	N	N O		О	Demonstration 21. Person in charge pro	esent, demonstratified Food Ma	ration of knowlenager/ Posted	edge,		O U	I N	N	N	C 0	Food 27. Proper cooli	I Temperature	e Control/ Identificed; Equipment Ade		R
	N V	N O		О	Demonstration 21. Person in charge pro and perform duties/ Cer 3	esent, demonstritified Food Manauthorized personauthorized personauthorized	ration of knowl- ration of knowl- ranger/ Posted sons/ personnel	edge,		O U	I N	N	N	C 0	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str	I Temperature ing method use ct Temperature Marking and cers provided, acrips	e Control/ Identificed; Equipment Adeed disposition	quate to	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	on Patch	Physical A	E I-30	City/State: Rockwa	All, TX License/Permit # need current/to post Page 1. Page 2. Page 2. Page 3. Page 3	ge <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Location	Temp F				
WIC/p		41	reach in freezer ambient	13	salad cold top/cut tomatoes	41				
Ma	ac n cheese	41	reach in hot holding/meatloaf	162	pico/cut lettuce					
b	roccoli rice	41	Mac n cheese	155	sandwich cold top/cheese/pico					
	chicken	41	corn	178	under/hamburgers 4					
W	IF ambient	13	baked potatoes	181	chicken on grill					
fry c	old top/chicken	41	steam table/mashed potatoes	155	reach in cooler/cut tomatoes					
	fish	41	stuffing/squash	156/171	cheese					
un	der/chicken	40	baked potatoes	182	salad cooler/cut tomatoes					
Item	AN INSPECTION OF VOLID FO		SERVATIONS AND CORRECTIVE OUT HAS REEN MADE, YOUR ATTENT		NS CTED TO THE CONDITIONS OBSERVED A	AND				
Number	NOTED BELOW:	I ADLISTIVIE	ENT HAS BEEN MADE. TOUR ATTENT	ION IS DIKE	CIED TO THE CONDITIONS OBSERVED A	AND				
	Warewash hand sin	k 100F	equipped							
	Dishwasher sanitizi	ng at 10	Oppm chlorine sanitizer							
	3 comp sink 141F									
	Sani buckets setup	to 200p	pm							
42	Need to clean vent	hood fil	ters							
36	Need to store wiping	g cloths	/not on aprons							
45/37	•		-	and foo	od debris/could attract pes	ts				
45	Missing grout especially in cookline/standing water and food debris/could attract pests To clean walls behind cookline									
	Prep hand sink 100+F equipped									
	To go hand sink 100									
45	To clean walls, tiles	-	.,							
39/32		Need to have drainable bar mats under mugs in cooler, protect mouth parts from rusty shelving								
45	Front expo hand sink 109F equipped Need to clean floors and under equipment/ some food debris									
		da/tea nozzles WRS daily								
37			need to use and have m	ore mo	p hooks to hang					
44	•		area and keep clean/to		•					
42		•	where silverware is rolle		•					
45	To clean floor drains		· · · · · · · · · · · · · · · · · · ·	<i>3</i>	очисть по респроси					
32	Watch shelves in W		e rust							
45	Some mold on walls behind dish pit/to clean and replace moldy caulking									
32	To clean cutting boards where discolored and or scored									
W	amination especially on grill line	e								
	Expo cold wells/cheese 41F, sour cream 41F									
Exposora World of Order of Order Til										
Received	by:		Print:		Title: Person In Charge/ Own	er				
(signature)				Bun						
Inspected (signature)		tez 1	RS Christy Co	rtez.	RS					