Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

	/18				Time 11	:25	Time out: 1:15		FS-8							Est. Type	Risk Category	Page 1 o	of <u>2</u>
		se o ishm				1-Routine	2-Follow U		3-Compla		4-	Inve	stiga	ation		5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/SC	ORE
					n Cafe	е		Com	act/Owner 1	vaille.						✓ Number of Violations Co	OS:	9/91	/Λ
		al A Rocl			TX		Ed		nonthly		Ho Facil	od litec/3	3mo	So	rease outh	e trap : waste/3000gal/3mo	Follow-up: Yes V	9/9//	//
M	ark t	Com	ıplia	nce S	Status:	Out = not in co	impilance	n complia	14	$\mathbf{O} = \text{not}$						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat viol	lation W-W	atch
IVI	aik t	не ар	эргор	niate	points in									_		ive Action not to exceed 3 day		5 DOX TOT K	
О	Î	iance N O	N	C O		Time and Tem	perature for F	Food Safe	ety	R	О		iance N O	Stat N A	С	F1	II14b		R
T T	N	U	A	s	1 Pror	(F = de) oer cooling time a	egrees Fahrenhe				T		0	A	o S	12. Management, food employ	oyee Health	employees:	
W					1.110	cr cooming time a	and temperature	,				~				knowledge, responsibilities, ar		employees,	
3					2. Prop	oer Cold Holding	temperature(41	°F/ 45°F	7)			~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Prop	er Hot Holding t	temperature(135	5°F)								Preventing Con	ntamination by Han	ds	
	~				4. Prop	per cooking time	and temperature	e				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
	~				5. Prop	per reheating prod	cedure for hot h	olding (1	65°F in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods or	r approved	
					ĺ	e as a Public Hea	alth Control: pro	ocedures	& records	\square		Ľ						1. 11)	
	~				0. 1111											Highly Susce	eptible Populations	ered	
	Approved Source					~				Pasteurized eggs used when required eggs COOKed									
						d and ice obtained ondition, safe, an										•			
	~				destruc			,,								Cr	hemicals		
	~					d Received at pro	•	e				_				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	s
	Ľ				che	ck at rece		. ,.								water only 18. Toxic substances properly	identified, stored an	d used	+
	I				9. Food	d Separated & pr	otected, prevent		g food			~					,		
W					prepara	ation, storage, dis	splay, and tastin	ng	-							Water	r/ Plumbing		
	~				10. Foo	od contact surfacted at <u>200</u>	es and Returnat ppm/temperatur	oles ; Cle re	aned and			~			ı	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Pro recond	oper disposition of disco	of returned, prev	viously se	erved or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	n, proper	
			l																
									tems (2 Po							rective Action within 10 days	;		
O U T	I N	N O	N A	C O S		Pri- Demonstration	ority Foundaries of Knowledge	ation It	mel	oints) v	iolat O U T	I N	Req N O	vuire N A	Cor C O S		s e Control/ Identifica	ation	R
				О	21. Per and pe	Pri	ority Foundary of Knowledge esent, demonstr	ation It	nnel knowledge,		O U	I N	N	N	C O		re Control/ Identificated; Equipment Adec		R
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1st followup is free. Any additional followup will result in a \$50 fee.

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

Form EH-06 (Revised 09-2015)

squa len t		Temp F	TEMPERATURE OBSERVATION Item/Location								
Ma squa len t	nicken	_	nem/Location		Idama/I anadian	T E					
Ma squa len t		39		Temp F	Item/Location	Temp F					
squa len t	fish		under/brisket	37	salad cold top/cut tomato	39 39					
squa len t		38	hot wells/rice	155	•						
len t W	ac n cheese	44	baked potatoes	162	under/cut lettuc	e 41					
t W	ash casserole	43	chicken	173	chicken under hot lar	ոթ 155					
W	non/squash	41/41	mashed potatoes	152	brisket on counter						
	omatoes	41	sandwich cold top/cut tomatoes	41	2 door reach in/brisk	et 41					
	IF ambient	5	pico	41	Mac n cheese	41					
fry co	oler/fish/chicken	39/40	•	37/36							
,			SERVATIONS AND CORRECTIV			168					
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVE	ED AND					
31		95 F. mi	nimum required is 100 F. W	ill use otl	ner hand sinks until repaired						
	Dishwasher hand sink 95 F. minimum required is 100 F. Will use other hand sinks until repaired. Drink hand sink 145 F										
	Prep hand sink 135 F										
	3 comp sink 135 F										
,	sani sink setup to 200 ppm quats										
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
31	Avoid using hand sir	nks for st	orage and or cleaning ute	ensils, e	tc. Keep accessible for t	ıse					
35	Store employee cup	os, face	masks, etc low and sepa	arate, n	ot on food contact items						
			morning for about 1.5 hours fo			ated					
	Advised to move TO	CS foods	s deeper into WIC and m	ove no	n TCS foods by door						
31	Must have soap and	d paper	towels at hand sinks								
37 Protect foods directly under condenser, cover to prevent contamination from condense											
2	Avoid leaving brisket out on	counter (or	ut for .5 hours). Must cold hold at 4	1 or below	. Placed back in cooler to be use	d first.					
	Sani bucket 200 pp	m quats	}								
	45 Deep cleaning needed for floors, walls, under equipment										
	Missing grout in kitchen, food debris buildup										
To go hand sink 100+F											
	Best to hang mops to clean										
	Clean carts and under dishwasher area										
	RR sinks 100+F										
	Front 2 door cooler milk 41, hot holding upright unit mashed potatoes 138, squash 156, reach in freezer ambient 5 F										
,	Soda/tea nozzles WRS daily										
Received la (signature)			Print:		Title: Person In Charge/ C	wner					
	Vesse Lopez		Jesse L	<u>ope</u> z	z Manager						
Inspected (signature)	<i>Jesse Lopez</i> _{by:} Christy Cov	tez, 1	RS Christy Co		RS	ollected					