Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| | ate: /17 | 712 | ንበኅ | 24 | Time in: Time out: 1:02 | License/Po | | | nt t | <u> </u> | he | n | ested Est. Type | Risk Category | Page 1 of 2 | _ |
|-------------|---|--------|--------|-------------|--|---|---------|---------------|---|---------------|---|-------------|--|--|--|----|
| | | | | | tion: 1-Routine 2-Follow Up | 3-Complai | | _ | Inve | | | <u> </u> | 5-CO/Construction | 6-Other | TOTAL/SCORE | E. |
| Es | tabli | ishm | ent | Nan | ne: Co | ontact/Owner N | | | 1111 | suga | 11101 | 1 | * Number of Repeat Viole ✓ Number of Violations (| lations: | | |
| Pł | nysic | al A | ddre | ess: | Pest co | | | Но | | | Gı | reas | e trap : | Follow-up: Yes | 10/90/ <i>P</i> | 1 |
| 84 | | | | | IN = in comr | 12-27-2023/mon | | | JS/12- | | - | | 1500gal/10-11-2023 | No D | 1-ti W/ W/1- | |
| М | | | | | points in the OUT box for each numbered item | Mark ' | | eckm | ark in | appr | opria | ite bo | ox for IN, NO, NA, COS Ma | ark an \mathbf{R} = repeat violark an \mathbf{X} in appropriate | | |
| Co | mpli | iance | e Sta | tus | Priority Items (3 Points) | nts) violations | Requi | _ | nmed ompl | | | | ive Action not to exceed 3 da | iys | | |
| O U | Î N | N O | N A | C | Time and Temperature for Food S (F = degrees Fahrenheit) | Safety | R | O U | I N | N O | N A | C 0 | Emp | oloyee Health | | R |
| Т | | | | S | Proper cooling time and temperature | | | Т | | | | S | 12. Management, food emplo | | employees; | |
| | ~ | | | | | | | | ~ | | | | knowledge, responsibilities, a | | | |
| | ~ | | | | 2. Proper Cold Holding temperature(41°F/45 | 5°F) | | | ~ | | | | 13. Proper use of restriction a eyes, nose, and mouth | and exclusion; No disc | charge from | |
| 3 | | | | | 3. Proper Hot Holding temperature(135°F) | | | | | | | | Preventing Co. | ontamination by Han | ıds | |
| | ~ | | | | 4. Proper cooking time and temperature | | | | ~ | | | | 14. Hands cleaned and prope | erly washed/ Gloves u | sed properly | |
| | ., | | | | 5. Proper reheating procedure for hot holding Hours) | g (165°F in 2 | | | ~ | | | | 15. No bare hand contact with alternate method properly fol | | | |
| | ~ | | | | , | | | | | | | | alternate method property for | IIOWEU (AFFROVED | 1N) | |
| | ~ | | | | 6. Time as a Public Health Control; procedur | res & records | Ш | | | | | | , | ceptible Populations | 2 4 | |
| | | | | | Approved Source | | | | ~ | | | | 16. Pasteurized foods used; p Pasteurized eggs used when r eggs cooked | | ered | |
| | | | | | 7. Food and ice obtained from approved sour | | | | | | l | | eggs cooked | | | |
| | ~ | | | | good condition, safe, and unadulterated; para destruction PFG | asite | | | | | | | C | Chemicals | | |
| | | | | | 8. Food Received at proper temperature | | | | | | | | 17. Food additives; approved | and properly stored; | Washing Fruits | |
| | _ | | | | check at receipt | | Ш | | ~ | | | | & Vegetables water only | 11 10 1 1 | | |
| | | | | ı | Protection from Contamination | | | | ~ | | | | 18. Toxic substances properly | y identified, stored and | d used | |
| | ~ | | | | Food Separated & protected, prevented du preparation, storage, display, and tasting | iring food | | | | | | | Wate | er/ Plumbing | | |
| | ~ | | | | 10. Food contact surfaces and Returnables; Sanitized at <u>272</u> ppm/temperature | Cleaned and | | | ~ | | | - | 19. Water from approved sou backflow device | rce; Plumbing installe | ed; proper | |
| | ~ | | | | 11. Proper disposition of returned, previously reconditioned discarded | y served or | | | ~ | | | | 20. Approved Sewage/Waster disposal | ewater Disposal Syster | m, proper | |
| | | | | | | | | | | | | | | | | |
| | | | | | Priority Foundation | n Items (2 Po | | | | | | | rective Action within 10 day | 28 | | |
| O U T | I N | N O | N A | C O S | Priority Foundation Demonstration of Knowledge/ Person | | ints) v | O U | I N | Req N O | n N A | C 0 | | re Control/ Identific | | R |
| O U T | | N O | N A | | Demonstration of Knowledge/ Person in charge present, demonstration and perform duties/ Certified Food Manager | sonnel of knowledge, | | О | I N | N | N | С | | re Control/ Identifications | ation | R |
| | N | N O | N A | О | Demonstration of Knowledge/ Person in charge present, demonstration | of knowledge, r/ Posted | | O U | I N | N | N | C 0 | Food Temperatur 27. Proper cooling method us | re Control/ Identificated; Equipment Adecree | ation | R |
| | N V | N O | N A | О | Demonstration of Knowledge/ Person in charge present, demonstration and perform duties/ Certified Food Manager 4 | of knowledge, r/ Posted personnel | | O U | I N | N | N | C 0 | Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, of Thermal test strips | re Control/ Identificated; Equipment Adecre | quate to | R |
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Retail Food Establishment Inspection Report

| Received by: (signature) Justin Sharp | Print: Justin Sharp | Title: Person In Charge/ Owner Manager |
|---------------------------------------|---------------------------|--|
| Inspected by: Christy Cortez, RS | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: ker Barrel | Physical A | ddress: | City/State: Rockwa | all TX | License/Permit # | | e <u>2</u> of <u>2</u> | | |
|--|--|----------------------------------|---------------------------------|--------------------|-------------------------------------|--|-----------|------------------------|--|--|
| Orao | KOI BUITOI | 040 L | TEMPERATURE OBSERVA | | an, 17 | · | | | | |
| Item/Loc | cation | Temp F | Item/Location | Temp F | Item/Locat | tion | | Temp F | | |
| salad cold top/boiled egg | | 41 | hot holding drawers/chicke | + | 8 sausage drawers/sau | | sage | 41/41 | | |
| | cut lettuce | | hashbrowns | 135 | 3 30 3 | | | 148/142 | | |
| unde | under/baked potatoes | | sandwich cold top/hashbrowns | | fry cold top/raw chicken | | cken | 41/41 | | |
| hot h | hot holding unit/chicken pot pie/broccoli cheese casserole | | cut tomatoes | 41 | under counter egg cooler/liquid egg | | | 41/41 | | |
| pot pie | | | grill drawers/stea | <u>41</u> | line stock of | line stock cooler/bagged green beans/beans | | | | |
| stea | m table/chicken | 159 | pork chop/ raw chicker | 41/41 | hot holding reach in/chicken | | 87 | | | |
| gr | its/potatoes | 163/149 | drawers/meatloa | f 41 | mashed | potatoes/Mac n cl | neese | 158/155 | | |
| g | reen beans | 166 | chorizo | 41 | 3 door | hand sink/pico/p | ot pie | 41/38 | | |
| Thomas | T | | SERVATIONS AND CORRECT | | | | | | | |
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: | | | | | | | | | |
| | Prep line hand 115l | F equipp | ped | | | | | | | |
| | Cookline hand sink | Cookline hand sink 115F equipped | | | | | | | | |
| W | Raw shelled eggs, | one flat | out at a time/to be use | d within | he hour | | | | | |
| 45 | High temp gasket a | it back c | of vent hood hanging/ to | be rep | aced/re | paired | | | | |
| | ROPs beans, greer | n beans, | gravy/HACCP plan in | place/se | e below | for temp log is | sues | 6 | | |
| 3 | Chicken in hot holding had I | been made | at 10:30, unknown why wasn't to | temp/mgm | t discarded | as unsure/perhaps le | eft out | | | |
| | Sani bucket setup 2 | 272 to 7 | 00 ppm Sink & Surface | | | | | | | |
| | Prep hand sink 100 | +F equi | pped | | | | | | | |
| 42 | To clean carts/some | e food d | ebris | | | | | | | |
| 42 | | | oment particularly in co | okline/cl | eaning h | nas improved | | | | |
| | Dishwasher sanitizing per Temp Rite strips | | | | | | | | | |
| 42/ 32 | To clean speed racks and shelves in WIC, some.rusty shelves as well/to be cleanable | | | | | | | | | |
| | Using shelf stable of | | | | | | | | | |
| | Soda, coffee, tea n | | | | | | | | | |
| | Drink hand sink 100 | | <u> </u> | | | | | | | |
| 25 | | | t documenting the final temp | | in 6 hours | discussed with ma | anager | | | |
| 37 | <u> </u> | | ches off of floor to clea | <u>n</u> | | | | | | |
| 45 To clean floors and under equipment Conservewell for scoops water 164F | | | | | | | | | | |
| 32 | Conservewen for so | coops wa | alei 104F | | | | | | | |
| 32 | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | dessert cooler/melon 41, sour cream 41F | | | | | | | | | |
| | WIC/baked potatoes 38, 37/sweet potatoes 41, hashbrowns 41, meatloaf 39, raw chicken 37, raw steak 38 WIF ambient -2, to go cooler/milk, cold top take home meal cooler/Mac n cheese 41 to go steam well gravy 121/small amount, will add lid/to hot hold at 135+F | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| 3 | | | | | | | | | | |
| Received (signature) | by: | | Print: | | | Title: Person In Charge | | ŗ | | |
| | Uustin Sharp | | Justin 9 | onai | μ | Manage | | | | |
| Inspected (signature) | | tez, 1 | RS Christy C | ortez, | RS | Samples: Y N | # collect | ted | | |
| Form FU 0 | 6 (Revised 09-2015) | | 1 | | | 1 11 | | | | |