Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

_												Employee nealth				
	ate:	I)	0 0	2	9:50 Time out: License/H			۶C	١			Est. Type Risk Category Page 1 of 2	2			
											_					
		se o i ishm			tion: 1-Routine 2-Follow Up 3-Comple e: Contact/Owner			-Inve	stiga	tion	1	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE			
		er's			Becky Lap							Number of Violations COS: 10/90/	΄Λ			
Ph 24	nysic 75	al A	ddre	B4	Rockwall, TX Pest control : Massey/5-3-2023/mor	nthly		ood litiec/4-	2023	G	reas	e trap : Follow-up: Yes 10/90/ 1500gal/3-6-2023 No	$\overline{}$			
			_		IN - in compliance	(O = no	4			-			-h			
Ma					points in the OUT box for each numbered item Mark	'√' a cl	heckn	nark in	appr	opria	te bo	ox for IN, NO, NA, COS Mark an X in appropriate box for R	.11			
C	15	•	. C4-	4	Priority Items (3 Points) violation	s Requ						tive Action not to exceed 3 days	1			
0 U	I N	iance N O	N A	C O	Time and Temperature for Food Safety	R) I	N O			Frankrich Werldt	R			
T	14	U	A	s	(F = degrees Fahrenheit)		T		U	A	o s	Employee Health				
	~				Proper cooling time and temperature			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
					2. Proper Cold Holding temperature(41°F/ 45°F)	\perp		ļ ·		13. Proper use of restriction and exclusion; No discharge from	_					
	~				2.11oper Cold Holding temperature(41 17 43 1)			~		eyes, nose, and mouth						
	~				3. Proper Hot Holding temperature(135°F)	++			Preventing Contamination by Hands							
					4. Proper cooking time and temperature	++		14 Hands cleaned and pro				14. Hands cleaned and properly washed/ Gloves used properly				
	~							~				gloves used				
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)				
	H				6. Time as a Public Health Control; procedures & records	-										
	~				25M25, procedures & records	\coprod						Highly Susceptible Populations				
					Approved Source			~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in	+										
	1				good condition, safe, and unadulterated; parasite destruction							Chemicals				
	Ш				corporate	$\perp \perp$										
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					check at receipt		L					Water only 18. Toxic substances properly identified, stored and used	_			
		1 1			Protection from Contamination		3				~	16. Tonic substances properly identified, stored and used	L			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing				
					10. Food contact surfaces and Returnables; Cleaned and	+		T				19. Water from approved source; Plumbing installed; proper				
3					Sanitized at ppm/temperature			~				backflow device				
					11. Proper disposition of returned, previously served or	+						20. Approved Sewage/Wastewater Disposal System, proper				
	•				reconditioned discarded			•				disposal				
	_			-	Priority Foundation Items (2 Po	_		_			_	rrective Action within 10 days				
U	I N	N O	A A	C O S	Demonstration of Knowledge/ Personnel	R	U T	J N	N O	N A	C O S	Food Temperature Control/ Identification	R			
1				. 5	21. Person in charge present, demonstration of knowledge,		1				3	27. Proper cooling method used; Equipment Adequate to				
	'				and perform duties/ Certified Food Manager/ Posted							Maintain Product Temperature				
					9			-								
	~							~				28. Proper Date Marking and disposition	_			
					22. Food Handler/ no unauthorized persons/ personnel all			~				29. Thermometers provided, accurate, and calibrated; Chemical/				
					22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling			ļ .				, , , , , , , , , , , , , , , , , , ,				
					9 22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	✓				9 22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation				
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending				
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023				
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			\(\sigma\)				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly				
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel all Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory		V	\(\sigma\)				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		V	\(\sigma\)				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly				
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	\(\tau \)	N	N	C	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective	e Actio	n No	V V V V V V V V V V V V V V V V V V V	N	N	C	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R			
OUTT		N O	N A	COS	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination		n No	V V				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	\(\tau \)			О	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals		n No	V V	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
T	\(\tau \)			О	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		n No	V V V V V V	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals		n No	V V V V V V V V V V V V V V V V V V V	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food)				
T	\(\tau \)			О	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use		n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities				
T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored		n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
T	\(\tau \)			О	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored		n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no unauthorized persons/ personnel all Food Handler H		n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; metalled, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				
T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean				
T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; metalled, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				

Received by: (signature) Becky Lapp	Print: Becky Lapp	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Proposed Address Proposed Ad	-										
Items/Locations Items It						all, TX	FOOD 6350	e <u>2</u> of <u>2</u>			
Steam wells front/soup 178 cold wells by grill/fish 41 creamer 41				TEMPERATURE OBSERVA	ΓIONS			1 = =			
soup 180 steam wells/gravy 156 WIF/ambient -3 front cooler drawers ambient 32/31 pot roast 163 hamburger cooler/hamburger 41 glass front custard freezer reach in -11 reach in freezer ambient -2 steam well/mushrooms 153 under counter cooler/milk 40 cold top/cut tomatoes 41 shake machine mix 41 sliced cheese 41 custard mix chocolate 42 WIC/roast beef 41 custard mix vanilla 42 cheese 41 Custard mix vanilla 42 cheese 41 OBSERVATIONS AND CORRECTIVE ACTIONS To go hand sink equipped. Hot water at 105 F. Need to post employee health poster. Quats spray bottle properly labeled at 200 ppm quats 42 To clean around front soup area/counters Sodal/tea nozzles WRS daily Self serve ketchup dispensers cleaned daily when empty/nozzles cleaned when bag is replaced Shake blender nozzles sanitized at least every 4 hours W Some rust around seal on ice machine/to be addressed 10 Clean around lid in cold top/some slime buildup Line hand sink 115F equipped 18 Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed 36 Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer Reserved by: Print: Print: Title: Person in Charge Owner Title: Person in Charge Owner								T			
front cooler drawers ambient 32/31 pot roast 163 hamburger cooler/hamburger 41 glass front custard freezer reach in -11 reach in freezer ambient -2 steam well/mushrooms 153 under counter cooler/milk 40 cold top/cut tomatoes 41 shake machine mix 41 sliced cheese 41 custard mix chocolate 42 WIC/roast beef 41 custard mix vanilla 42 cheese 41 cheese 4	steam wells front/soup			cold wells by grill/fish		creamer		+			
glass front custard freezer reach in -11 reach in freezer ambient -2 steam well/mushrooms under counter cooler/milk 40 cold top/cut tomatoes 41		soup	180	steam wells/gravy	156	WIF/ambient		-3			
under counter cooler/milk	front c	cooler drawers ambient	32/31	pot roast	163	hamburger cooler/hamburger		41			
custard mix chocolate	glass fr	ont custard freezer reach in	-11	reach in freezer ambient	-2	steam well/mushrooms		153			
custard mix chocolate Custard mix vanilla Cheese Cheese	unde	r counter cooler/milk	40	cold top/cut tomatoes	41						
Custard mix vanilla	shal	ke machine mix	41	sliced cheese	41						
Nontrol Bellow: OBSERVATIONS AND CORRECTIVE ACTIONS	custa	ard mix chocolate	42	WIC/roast beef	41						
Items	cust	tard mix vanilla	42	cheese	41						
To go hand sink equipped. Hot water at 105 F. Need to post employee health poster. Quats spray bottle properly labeled at 200 ppm quats To clean around front soup area/counters Soda/tea nozzles WRS daily Self serve ketchup dispensers cleaned daily when empty/nozzles cleaned when bag is replaced Shake blender nozzles sanitized at least every 4 hours W Some rust around seal on ice machine/to be addressed 10 Clean around lid in cold top/some slime buildup Line hand sink 115F equipped 3 ani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed 36 Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 45 Replace moldy caulking around 3 comp sink Received by: Print: Title: Person In Charge/ Owner			OB	SERVATIONS AND CORRECTI	VE ACTION	NS					
Quats spray bottle properly labeled at 200 ppm quats To clean around front soup area/counters Soda/tea nozzles WRS daily Self serve ketchup dispensers cleaned daily when empty/nozzles cleaned when bag is replaced Shake blender nozzles sanitized at least every 4 hours W Some rust around seal on ice machine/to be addressed Clean around lid in cold top/some slime buildup Line hand sink 115F equipped Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 34 Flies 45 Replace moldy caulking around 3 comp sink Received by: Print: Title: Person In Charge/ Owner			TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND			
To clean around front soup area/counters Soda/tea nozzles WRS daily Self serve ketchup dispensers cleaned daily when empty/nozzles cleaned when bag is replaced Shake blender nozzles sanitized at least every 4 hours W Some rust around seal on ice machine/to be addressed 10 Clean around lid in cold top/some slime buildup Line hand sink 115F equipped Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 45 Replace moldy caulking around 3 comp sink Received by: Print: Title: Person In Charge/ Owner		To go hand sink eq	uipped.	Hot water at 105 F. Ne	eed to po	ost emp	loyee health poster				
Soda/tea nozzles WRS daily Self serve ketchup dispensers cleaned daily when empty/nozzles cleaned when bag is replaced Shake blender nozzles sanitized at least every 4 hours Some rust around seal on ice machine/to be addressed 10 Clean around lid in cold top/some slime buildup Line hand sink 115F equipped 8 Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed 36 Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 45 Replace moldy caulking around 3 comp sink Received by: Print: Title: Person In Charge/ Owner		Quats spray bottle	oroperly	labeled at 200 ppm qua	ats						
Self serve ketchup dispensers cleaned daily when empty/nozzles cleaned when bag is replaced Shake blender nozzles sanitized at least every 4 hours W Some rust around seal on ice machine/to be addressed 10 Clean around lid in cold top/some slime buildup Line hand sink 115F equipped Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 45 Replace moldy caulking around 3 comp sink Received by: Print: Received by: Print: Title: Person In Charge/ Owner	42	To clean around fro	nt soup	area/counters							
Shake blender nozzles sanitized at least every 4 hours W Some rust around seal on ice machine/to be addressed 10 Clean around lid in cold top/some slime buildup Line hand sink 115F equipped Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 45 Replace moldy caulking around 3 comp sink Received by: Print: Received by: Print: Title: Person in Charge/ Owner		Soda/tea nozzles V	VRS dai	ly							
W Some rust around seal on ice machine/to be addressed 10 Clean around lid in cold top/some slime buildup Line hand sink 115F equipped 18 Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed 36 Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 34 Flies 45 Replace moldy caulking around 3 comp sink Received by: Print: Received by: Print: Title: Person In Charge/ Owner		<u> </u>	-	•		cleaned	d when bag is replace	d			
Clean around lid in cold top/some slime buildup Line hand sink 115F equipped Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 34 Flies 45 Replace moldy caulking around 3 comp sink Received by: Print: Received by: Print: Title: Person In Charge/ Owner											
Line hand sink 115F equipped Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 45 Replace moldy caulking around 3 comp sink Replace moldy caulking around 3 comp sink Received by: Print: Title: Person In Charge/ Owner	-				essed						
Sani bucket not testing at 200ppm because towels had previously been soaked in chlorine, then washed biscussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 45 Replace moldy caulking around 3 comp sink Received by: Print: Title: Person In Charge/ Owner	10			•							
Discussed with owner chlorine must be thoroughly rinsed and wiping cloths to be free of chlorine before adding quats sanitizer COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 34 Flies 45 Replace moldy caulking around 3 comp sink Replace moldy caulking around 3 comp sink Title: Person In Charge/ Owner	10				ualu baan	analead in	a ablasina than waabad				
COS to 200 ppm quats with clean wiping cloths Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 34 Flies 45 Replace moldy caulking around 3 comp sink Received by: Print: Title: Person In Charge/ Owner		-		•							
Must never mix chlorine and quats as will become a chemical contaminant Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 34 Flies 45 Replace moldy caulking around 3 comp sink Received by: Print: Title: Person In Charge/ Owner	30				to be free or	CHIOTHE DE	elore adding quals samilizer				
Warewash hand sink 100+F equipped 3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer Flies 45 Replace moldy caulking around 3 comp sink		•			a chemi	cal cont	taminant				
3 comp sink 117 F Dishwasher sanitizing at 100 ppm chlorine sanitizer 34 Flies 45 Replace moldy caulking around 3 comp sink Received by: Print: Title: Person In Charge/ Owner				•	<u>a 01101111</u>	0011					
Dishwasher sanitizing at 100 ppm chlorine sanitizer 34 Flies 45 Replace moldy caulking around 3 comp sink Received by: Print:		+									
34 Flies 45 Replace moldy caulking around 3 comp sink											
Received by: Print: Title: Person In Charge/ Owner	34										
	45	Replace moldy cau	lking ard	ound 3 comp sink							
Becky Lapp Becky Lapp Becky Lapp Owner Inspected by: (signature) Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected							Title: Person In Charge/ Owner	r			
Inspected by: (signature) Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected	(signature)	Becky Lapp		Becky l	app		Owner				
Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected	Inspected	d by:	,	Print:							
	(Signature)	Christy Cov	tez, 1	RS Christy Co	ortez,	KS	Samples: Y N # collec	ted			