Followup Fee \$50.00 after First Followup

Retail Food Establishment Inspection Report

Food handlers

8		7/			Time in: 10:57	Time out: 11:58	3	FS-93	358						$\stackrel{\text{CPFM}}{2}$ $\stackrel{\text{Food handlers}}{11}$ $\stackrel{\text{Page }}{\underline{1}}$ of	
Es	tabl	se of ishmo Que	ent]	Nan	tion: 1-Routine e:	2-Follow		3-Complai ct/Owner N	_	4-	-Inve	estig	atior	1	5-CO/Construction 6-Other TOTAL/SCO Number of Repeat Violations: Number of Violations COS: 10/00	
		al Ac Golia			ckwall, TX 75087	W	Pest contro Vise Choice	e 7/2023		Ho 5/20					e trap :/ waste oil Follow-up: Yes V	<i> </i> -
Ma					Status: Out = not in corpoints in the OUT box for	mpliance IN =	in compliand	ce N(Mark '	o = not ✓' a ch						plicable COS = corrected on site R = repeat violation W = Wat ox for IN, NO, NA, COS Mark an in appropriate box for R	tch
		ance				· `	· · · · · ·			C	ompl	lianc	e Stat	tus	ive Action not to exceed 3 days	
O U T	N N	N O A O S (F = degrees Fahrenheit)						R	U T	N	N O	A (C O S	Employee Health	R	
		~			1. Proper cooling time a	and temperatur	ire				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding See	temperature(4	41°F/ 45°F))		W	v				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	+
	~				3. Proper Hot Holding to See	emperature(13	35°F)				<u> </u>				Need state posters at handsink Preventing Contamination by Hands	
	'				4. Proper cooking time a						~				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proc	cedure for hot	holding (16	65°F in 2		-	./				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	+
		Hours) See 6. Time as a Public Health Control; procedures & records											Gloves	+		
	~					, F					Π				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
						proved Sourc					~				Pasteurized eggs used when required	
	>				7. Food and ice obtained good condition, safe, an destruction LaBott										Chemicals	
	~				8. Food Received at pro		ure				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Т
					Checked upon de	from Contan	mination				~				Water only 18. Toxic substances properly identified, stored and used	+
	~				9. Food Separated & propreparation, storage, dis	otected, preven	ented during	g food							Water/ Plumbing	
	/				10. Food contact surface Sanitized at _200	es and Returna ppm/temperat	ables ; Clea ture	ned and		3				·	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition o										Air gap under ice machine 20. Approved Sewage/Wastewater Disposal System, proper	+
	•				reconditioned Disca	ard imm	nediate	eıy			~				disposal	
		_			ъ.	·	1 4° T4	(A.D.)				_	_	~	4 4 4 44 40 4	
0	I N	N O	N A	C					ints) 1	0	I	N	N	C	rective Action within 10 days Food Temperature Control/ Identification	R
O U T	N	N O	N A	C O S	Demonstration 21. Person in charge pre	of Knowledg	ge/ Personn	nel nowledge,		_	I N	_	_	_	Food Temperature Control/ Identification	R
				О	Demonstration 21. Person in charge pre and perform duties/ Cer 2	esent, demonstrified Food M	ge/ Personn stration of kr lanager (CF	nel nowledge,		O U	I	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N			О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1	of Knowledgesent, demonstratified Food M	ge/ Personn stration of kr Manager (CF ersons/ persons/	nowledge, FM)		O U	I N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
	N			О	Demonstration 21. Person in charge pre and perform duties/ Cer 2	of Knowledgesent, demonstratified Food M	ge/ Personn stration of kr Manager (CF ersons/ persons/	nowledge, FM)		O U	I N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N			О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water	esent, demonstratified Food M nauthorized perdkeeping and Labeling	ge/ Personn stration of kr Manager (CF ersons/ persond Food Pace lequate press	nowledge, FM) sonnel ckage sure, safe		O U	I N	N	N	C	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation	R
	N V			О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water 24. Required records av	esent, demonstrified Food M nauthorized per rdkeeping and Labeling r available; add	ge/ Personn stration of kr Manager (CF ersons/ persond Food Pace lequate press	nowledge, FM) sonnel ckage sure, safe		O U	I N	N	N	C	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted	R
	N V			О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no un 1 Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged Commercial Conformance w	esent, demonst tified Food M nauthorized pe rdkeeping and Labeling r available; add vailable (shells Food labeled	ge/ Personn stration of kr danager (CF ersons/ person d Food Pace lequate press stock tags; p	nowledge, FM) sonnel ckage sure, safe parasite		O U	I N	N	N	C	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite Utensils, Equipment, and Vending	R
	N V			О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no un 1 Safe Water, Recon 2 23. Hot and Cold Water 24. Required records av destruction); Packaged Commercial	esent, demonstratified Food M nauthorized per rdkeeping and Labeling r available; add vailable (shells Food labeled with Approved ariance, Special obtained for sanufacturer ins	ge/ Personn stration of kr Anager (CF ersons/ person d Food Pace lequate press stock tags; p ed Procedur ialized Proces specialized	nowledge, FM) sonnel ckage sure, safe parasite		O U	I N	N	N	C	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
	V V			О	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged Commercial Conformance with Variance processing methods; ma Temps taken 2x	esent, demonstratified Food M nauthorized per rdkeeping and Labeling r available; add vailable (shells Food labeled with Approved ariance, Special obtained for sanufacturer ins	ge/ Personn stration of kr Anager (CF ersons/ persons/ pe	nowledge, FM) sonnel ckage sure, safe parasite		O U	I N	N	N	C	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R
	V V			О	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged Commercial Conformance with Variance processing methods; ma Temps taken 2x	esent, demonstrified Food M mauthorized per rdkeeping and Labeling r available; add vailable (shells Food labeled with Approved ariance, Special obtained for sanufacturer insk K daily sumer Advisories;	ge/ Personn stration of kr Anager (CF ersons/ person ad Food Pace lequate present stock tags; p ed Procedur ialized Procespecialized structions ory raw or under	nowledge, FM) sonnel ckage sure, safe parasite res ess, and		O U		N	N	C	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
	V V V			О	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged Commercial Conformance with Va HACCP plan; Variance processing methods; ma Temps taken 25 26. Posting of Consume foods (Disclosure/Remi Available on requestions)	esent, demonstrified Food M mauthorized per rdkeeping and Labeling r available; add railable (shells Food labeled with Approve ariance, Specia obtained for s anufacturer ins K daily sumer Advisories; inder/Buffet Pit	ge/ Personn stration of kr Anager (CF ersons/ person d Food Pace lequate present stock tags; p ed Procedur ialized Procespecialized structions ory raw or under	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label	R	UTT	V V V V V V V V V V V V V V V V V V V	NO	N A	C O S	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite 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/	R
	N V V V V	0	A	OS	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction): Packaged Commercial Conformance with Va HACCP plan; Variance processing methods; ma Temps taken 25. Consume foods (Disclosure/Remi Available on request Core Items (1 Poin Prevention of Consume Core Items (1 Poin Prevention of Core Items (1 Poin	esent, demonstrified Food M nauthorized per rdkeeping and Labeling r available; add railable (shells Food labeled with Approve ariance, Specia obtained for sanufacturer ins x daily sumer Advisories; inder/Buffet Pl t t t) Violation of Food Conta	ge/ Personn stration of kr Anager (CF ersons/ person ad Food Pace dequate present stock tags; p ed Procedur ialized Procespecialized structions ory raw or under the procedure of the process of the procedure of the process of the pr	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label Corrective	Action	O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A	c o s	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite 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 35. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OU	N V V	N	A N	o s	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged Commercial Conformance with Variance processing methods; ma Temps taken 25. Cons 26. Posting of Consume foods (Disclosure/Remi Available on request Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals See	esent, demonstratified Food M nauthorized per rdkeeping and Labeling r available; add vailable (shells Food labeled with Approved ariance, Special obtained for sanufacturer insected in the second of	ge/ Personn stration of kr Anager (CF ersons/ person de Food Pace dequate press stock tags; p ed Procedur dialized Proces specialized structions ory raw or under Plate)/ Allerg tamination tion, rodent	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	i Noo	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite 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	
OU	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A N	o s	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged 1 Commercial Conformance v 25. Compliance with Va HACCP plan; Variance processing methods; ma Temps taken 25 26. Posting of Consume foods (Disclosure/Remi Available on request Core Items (1 Poin Prevention of 34. No Evidence of Instanimals See 35. Personal Cleanlines	esent, demonstratified Food M nauthorized per rdkeeping and Labeling r available; add vailable (shells Food labeled vith Approve ariance, Specia obtained for sanufacturer ins x daily sumer Advisories; inder/Buffet Pl t t) Violation of Food Conta ect contaminat s/eating, drink	ge/ Personn stration of kr danager (CF ersons/ person def Food Pace lequate press stock tags; p ed Procedur ialized Proce specialized structions ory raw or under Plate)/ Allerg tamination tion, rodent king or tobac	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	I Note that the second	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite 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 ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food)	
OU	N V V	N	A N	o s	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records averaged and commercial Conformance with Variance processing methods; ma Temps taken 25. Consumercosing of Consumercosing of Consumercosing of Consumercosing methods; ma Temps taken 25. Consumercosing of Consumerc	esent, demonstrified Food M nauthorized per rdkeeping and Labeling r available; add railable (shells Food labeled with Approve ariance, Specia obtained for sanufacturer ins x daily sumer Advisories; inder/Buffet Pl t at) Violation of Food Conta ect contaminat s/eating, drink perly used and ION	ge/ Personn stration of kr danager (CF ersons/ person def Food Pace lequate press stock tags; p ed Procedur ialized Proce specialized structions ory raw or under Plate)/ Allerg tamination tion, rodent king or tobac	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	1 Non	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite 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 34. Original container labeling (Bulk Food) Physical Facilities 45. Non-Food Contact surfaces clean See	
OU	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A N	o s	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged Commercial Conformance with Variance processing methods; ma Temps taken 2x Cons 26. Posting of Consume foods (Disclosure/Remi Available on request Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals See 35. Personal Cleanlines: 36. Wining Cloths: processing Core Items (10 Poin Service) 36. Wining Cloths: processing Core Items (10 Poin Service) 36. Wining Cloths: processing Cloths: p	esent, demonstratified Food M nauthorized per rdkeeping and Labeling r available; add railable (shells Food labeled with Approved ariance, Specia obtained for sanufacturer ins K daily sumer Advisories; inder/Buffet Pl t at) Violation of Food Conta ect contaminat s/eating, drink perly used and lon amination	ge/ Personn stration of kr danager (CF ersons/ person def Food Pace lequate press stock tags; p ed Procedur ialized Proce specialized structions ory raw or under Plate)/ Allerg tamination tion, rodent king or tobac	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	I Note that the second	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite 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 34. Original container labeling (Bulk Food) Physical Facilities 45. Non-Food Contact surfaces clean	
OU	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A N	o s	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction): Packaged Commercial Conformance with Variance processing methods; ma Temps taken 25. Consume foods (Disclosure/Remi Available on request 25. Personal Cleanlines: 36. Wiping Cloths; prof Stored in Solut 37. Environmental conta 38. Approved thawing resulting processing records and the second s	esent, demonstrified Food M nauthorized per rdkeeping and Labeling r available; add railable (shells Food labeled with Approver ariance, Specia obtained for sanufacturer insex daily sumer Advisories; inder/Buffet Pl t at) Violation of Food Conta ect contaminat s/eating, drink operly used and IOn amination method	ge/ Personn stration of kr Anager (CF ersons/ person ad Food Pace dequate present stock tags; p ed Procedur ialized Processpecialized structions ory raw or under Plate)/ Allerg as Require tamination tion, rodent king or tobact	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	I Note that I not I no	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite 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 ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	
OU	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A N	o s	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction): Packaged Commercial Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Temps taken 25. Consume foods (Disclosure/Remi Available on request Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals See 35. Personal Cleanlines: 36. Wiping Cloths; propersonal Cleanlines: 37. Environmental contains 38. Approved thawing repropersonal Cleanlines: 39. Utensils, equipment 39. Utensils, equipment	ratherized per capacitation of Knowledge esent, demonstratified Food M mauthorized per capacitation of Knowledge esent, demonstratified Food M mauthorized per capacitation of Food labeled with Approver ariance, Special obtained for sanufacturer insignation of Food Contact est contamination of Food Contact est contamination est of Uten capacitation of Uten capacitation est of Uten c	ge/ Personn stration of kr Anager (CF ersons/ person ad Food Pace dequate present stock tags; p ed Procedur ialized Processpecialized structions ory raw or under the tamination tion, rodent king or tobar d stored d stored	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label Corrective	Action	1 Non	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite 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 ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
OU	\(\) \(\)	N	A N	o s	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records averaged Commercial Conformance with Variance processing methods; ma Temps taken 25. Consumercosing of Consumercosing of Consumercosing of Consumercosing methods; ma Temps taken 25. Personal Clausianials Consumercosing of Consum	esent, demonstratified Food M nauthorized per rdkeeping and Labeling r available; add vailable (shells Food labeled with Approved ariance, Specia obtained for sanufacturer ins x daily sumer Advisories; inder/Buffet Pl t at) Violation of Food Conta ect contaminat s/eating, drink perly used and IOn amination method er Use of Uten i, & linens; pro ie utensils; pro ie utensils; pro	ge/ Personn stration of kr Anager (CF ersons/ person def Food Pace dequate present stock tags; p ed Procedur inalized Pr	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label Corrective /other ccco use	Action	I Note that I not I no	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	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 Digital Thermo availabe, strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Does not have onsite 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 ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mike Holloway	Print: Mike Holloway	Title: Person In Charge/ Owner Mod
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Solf serve L 34 All items HTT Chili, shred bf 155 156 Solf serve R 36 Hot holding Nacho chz 156 Candy cooler 8 Beef patty 167 Prep cooker R Blast chiller 18 Prep cooler L Salad 36 WIC 34 Tom/lett 32 32 Chix 35 Hot dog/chix 40 39 Shred ch 36 Hot dog 35 Whole tomatoe 36 Slice chz 33 Below 39 OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND		ment Name: Queen	Physical A	ddress: S. Goliad	City/State: Rockwal	l, Tx	License/Permit # FS-9358	'age of				
Solf serve L 34 All items HTT Chili, shred bf 155 15 Solf serve R 36 Hot holding Nacho chz 157 Candy cooler 8 Beef patty 167 Prep cooker R Blast chiller 18 Prep cooler L Salad 36 WIC 34 Tom/lett 32 32 Chix 35 Hot dog/chix 40 39 Shred ch 36 Hot dog 35 Whole tomatoe 36 Slice chz 33 Below 39 Whole tomatoe 36 Slice chz 33 Below 39 COSSENVATIONS AND CORRECTIVE ACTIONS NOTED BELOW: altemperature are taken in F Restrooms equipped both less than 100, mens 96, womens 94 45 Drain needs cleaning under fountain soda machine 45 Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 46 Gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 47 Need to replace all missing panel buttons 38 Hang mops up to dry properly 49 Light out above entrance to dry storage 40 Gerneral detailed cleaning underneath shelves in dry storage 41 WIC ice presents behind fans 42 WIC ice presents behind fans 43 Air curtain back door inoperable 34 Air curtain back door, bottom left corner 45 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	T. 57	a										
Solf serve L 34 All items HTT Chili, shred bf 155 15: Solf serve R 36 Hot holding Nacho chz 15: Candy cooler 8 Beef patty 167 Prep cooker R Blast chiller 18 Prep cooler L Salad 36: WIC 34 Tom/lett 32 32 Chix 35: Hot dog/chix 40 39 Shred ch 36 Hot dog 35: Whole tomatoe 36 Slice chz 33 Below 39 Whole tomatoe 36 Slice chz 33 Below 39 OBSERVATIONS AND CORRECTIVE ACTIONS Restrooms equipped both less than 100, mens 96, womens 94 45 Drain needs cleaning under fountain soda machine 45 Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3 comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3 comp sinknsetup back kitchen, 130 quats sani 200ppm 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 47 WiC ice presents behind fans 48 WiF need to replace all missing panel buttons 49 Air curtain back door inoperable 40 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F			-		•	Item/Loc						
Solf serve R 36 Hot holding Nacho chz 15' Candy cooler 8 Beef patty 167 Prep cooker R Blast chiller 18 Prep cooler L Salad 36' WIC 34 Tom/lett 32 32 Chix 35' Hot dog/chix 40 39 Shred ch 36 Hot dog 35' Whole tomatoe 36 Slice chz 33 Below 39 Whole tomatoe 36 Slice chz 33 Below 39 **OBSERVATIONS AND CORRECTIVE ACTIONS** Restrooms equipped both less than 100, mens 96, womens 94 5 Drain needs cleaning under fountain soda machine 45 Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3 comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns Need to repair exposed comer of FRP drive thru window 3 comp sinknsetup back kitchen, 130 quats sani 200ppm 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 46 Gerneral detailed cleaning underneath shelves in dry storage 47 WIC ice presents behind fans 48 WIF need to replace all missing panel buttons 49 Air curtain back door inoperable 40 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	Glass cake freezer				- I	Below						
Candy cooler 8 Beef patty 167 Prep cooker R Blast chiller 18 Prep cooler L Salad 36 WIC 34 Tom/lett 32 32 Chix 35 Hot dog/chix 40 39 Shred ch 36 Hot dog 35 Whole tomatoe 36 Slice chz 33 Below 39 Whole tomatoe 36 Slice chz 33 Below 39 Blast chiller AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F Restrooms equipped both less than 100, mens 96, womens 94 45 Drain needs cleaning under fountain soda machine 45 Need to close cat's wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 46 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 42 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 46 Gerneral detailed cleaning underneath shelves in dry storage 47 WIC ice presents behind fans 48 WIF need to replace all missing panel buttons 49 Air curtain back door inoperable 40 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	S	Solf serve L	34	All items HTT		Chili, shred bf 155		5 156				
Blast chiller 18 Prep cooler L Salad 36 WIC 34 Tom/lett 32 32 Chix 35 Hot dog/chix 40 39 Shred ch 36 Hot dog 35 Whole tomatoe 36 Slice chz 33 Below 39 OBSERVATIONS AND CORRECTIVE ACTIONS Bleen Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. all temperatures are taken in F Restrooms equipped both less than 100, mens 96, womens 94 45 Drain needs cleaning under fountain soda machine 46 Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 41 Light out above entrance to dry storage 42 Gerneral detailed cleaning underneath shelves in dry storage 43 Light out above entrance to dry storage 44 Gerneral detailed cleaning underneath shelves in dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 46 Gerneral detailed cleaning underneath shelves in dry storage 47 WIC ice presents behind fans 48 WIF need to replace all missing panel buttons 49 Air curtain back door inoperable 30 Air curtain back door inoperable 31 Gap in back door, bottom left corner 32 Grill drawers not being used 33 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	S	Solf serve R	36	Hot holding			Nacho chz	159				
Blast chiller 18 Prep cooler L Salad 36 WIC 34 Tom/lett 32 32 Chix 35 Hot dog/chix 40 39 Shred ch 36 Hot dog 35 Whole tomatoe 36 Slice chz 33 Below 39 **Deservations and Corrective Actions** **Deservations and Corrective Actions** **Deservations and Corrective Actions** **Deservations of YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F **Restrooms equipped both less than 100, mens 96, womens 94 45 Drain needs cleaning under fountain soda machine 45 Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 42 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 46 Gerneral detailed cleaning underneath shelves in dry storage 47 WIC ice presents behind fans 48 WIF need to replace all missing panel buttons 49 Air curtain back door inoperable 30 Air curtain back door inoperable 31 Air curtain back door inoperable 32 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	С	andy cooler	8	Beef patty	167	Pr	ep cooker R					
WIC 34 Tom/lett 32 32 Chix 35 Hot dog/chix 40 39 Shred ch 36 Hot dog 35 Whole tomatoe 36 Slice chz 33 Below 39 **DOBSERVATIONS AND CORRECTIVE ACTIONS** **DOBSERVATIONS AND CORRECTIVE ACTIONS** **DORIGH BELLOW: all temperatures are taken in F** Restrooms equipped both less than 100, mens 96, womens 94 45 Drain needs cleaning under fountain soda machine 45 Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 46 Gerneral detailed cleaning underneath shelves in dry storage 47 WIC ice presents behind fans 48 WIF need to replace all missing panel buttons 49 Air curtain back door inoperable 30 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	E	Blast chiller	18	Prep cooler L				36				
Hot dog/chix 40 39 Shred ch 36 Hot dog 35 Whole tomatoe 36 Slice chz 38 Below 39 Below 39 Below 39 OBSERVATIONS AND CORRECTIVE ACTIONS Restrooms equipped both less than 100, mens 96, womens 94 45 Drain needs cleaning under fountain soda machine 45 Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 40 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 45 Mic need to replace all missing panel buttons 34 Air curtain back door inoperable 36 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F		WIC	34		32		Chix	35				
Whole tomatoe 36 Slice chz 33 Below 39 Item	Ho.	_	_	-				35				
Deservations and corrective actions Item												
An INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F Restrooms equipped both less than 100, mens 96, womens 94 45		iole torriatoe				10	Delow 39					
Number NOTED BELOW: all temperatures are taken in F Restrooms equipped both less than 100, mens 96, womens 94 45 Drain needs cleaning under fountain soda machine 45 Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 35 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	Item	AN INSPECTION OF YOUR ES					THE CONDITIONS OBSERVED) AND				
Drain needs cleaning under fountain soda machine Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm Hang mops up to dry properly Light out above entrance to dry storage Gerneral detailed cleaning underneath shelves in dry storage WIC ice presents behind fans WIF need to replace all missing panel buttons Air curtain back door inoperable Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	Number				HOW IS DIKE	CILD TO I	THE CONDITIONS OBSERVE	TAIND				
Need to close cat5 wiring box in wall under cash station Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 46 WIC ice presents behind fans 47 WIC ice presents behind fans 48 WIF need to replace all missing panel buttons 49 Air curtain back door inoperable 40 Gap in back door, bottom left corner 41 Grill drawers not being used 42 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 43 Line freezer 3F		Restrooms equipped b	oth less	than 100, mens 96, womer	ıs 94							
Handsink equipped 105 in kitchen Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 46 WIC ice presents behind fans 47 WIC ice presents behind fans 48 Air curtain back door inoperable 39 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	45	Drain needs cleaning ι	ınder fou	ntain soda machine								
Sani bucket 200ppm 3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 35 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	45	Need to close cat5 wir	ing box i	n wall under cash station								
3comp sink front, 118, quats sani 200ppm 42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 36 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F												
42 Need gerneral detail cleaning of gaskets on solf serve, candy cooker, prep coolers 45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3 comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 35 Gap in back door, bottom left corner 67 Grill drawers not being used 67 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 68 Line freezer 3F												
45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 35 Gap in back door, bottom left corner 67 Grill drawers not being used 67 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 68 Line freezer 3F		·										
45 Gerneral detail cleaning underneath, behind around all equipment, ceiling diffusers/returns 45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 35 Gap in back door, bottom left corner 67 Grill drawers not being used 67 Gravy 137, gravy reheated 170, fries 201, steak fingers 195 68 Line freezer 3F	42	· · · · · · · · · · · · · · · · · · ·										
45 Need to repair exposed corner of FRP drive thru window 3comp sinknsetup back kitchen, 130 quats sani 200ppm 39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 34 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	45	· · · · · · · · · · · · · · · · · · ·										
39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 34 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	45											
39 Hang mops up to dry properly 43 Light out above entrance to dry storage 45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 34 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F		·										
Light out above entrance to dry storage Gerneral detailed cleaning underneath shelves in dry storage WIC ice presents behind fans WIF need to replace all missing panel buttons Air curtain back door inoperable Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F												
45 Gerneral detailed cleaning underneath shelves in dry storage 37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 34 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F		<u> </u>		storage								
37 WIC ice presents behind fans 45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 34 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F	45				iae							
45 WIF need to replace all missing panel buttons 34 Air curtain back door inoperable 34 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F		, ,										
34 Air curtain back door inoperable 34 Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F		·										
Gap in back door, bottom left corner Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F		·										
Grill drawers not being used Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F		·										
Gravy 137, gravy reheated 170, fries 201, steak fingers 195 Line freezer 3F												
Line freezer 3F		<u> </u>										
		· · · · · · · · · · · · · · · · · · ·										
All officiving must be our above floor for proper clearning	47											
	47	All Shelving must be o	iii above	Tiour for proper cleaning								
	Received	by		Print			Title: Person In Change/ O-	ner				
Received by: Drint: Title: Damen In Change! Owner.		See Abov	'e	See Ab	ove		Thic. I croui in Charge/ Ow	11(1				
Received by: (signature) See Above Print: See Above Title: Person In Charge/ Owner			<i>f</i> 1 .	Print: Dichard								
See Above See Above	(Signature)											