Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 6 /		/20)2	23	Time in: 2:30	3:45		icense/Po			ırre	nt5	noı	ne	e posted Est. Type Risk Category Page 1 of	2	
Pu	rpo	se of	f Ins	pect	tion: 1-Routine	2-Follow U		-Complai		4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO)RE	
		ishm 1y's					Contact	Owner N	Name:						* Number of Repeat Violations: Vumber of Violations COS:	/ A	
		al Ac			ΓX		est control olab/6-2-2		nthly	Hoo Miller		2023	Gı So	rease	se trap : Follow-up: Yes 10/90	//	
		Com	pliai	ice S	tatus: Out = not in co	ompliance IN = in	compliance	, NO	$\mathbf{O} = \mathbf{not}$	observ	ved	N/	\ = no	ot ap	pplicable COS = corrected on site R = repeat violation W-Wat	tch	
Ma	ırk tl	he ap	prop	riate	points in the OUT box for Prio								_		pox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days		
0	Î	iance N	N	С	Time and Ter	nperature for F	ood Safety	,	R	О		N	N	С		R	
U T	N	0	A	o s		legrees Fahrenhe	eit)			U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;		
	~				1. Froper cooming time	and temperature					~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	g temperature(41	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
10/		_			3. Proper Hot Holding	temperature(135	°F)		\blacksquare						,		
W		4 Proper cooking time and temperature						,							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
	~				5. Proper reheating pro			°F in 2			~				15. No bare hand contact with ready to eat foods or approved	_	
	~				Hours)						~				alternate method properly followed (APPROVED Y. N.)		
	~	6. Time as a Public Health Control; pr			cedures &	records							Highly Susceptible Populations				
					Ar	proved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
						Food and ice obtained from approved source; Food in									eggs cooked		
				good condition, safe, and unadulterated; parasite destruction										Chemicals			
				-	8. Food Received at pr	oper temperature	2								17. Food additives; approved and properly stored; Washing Fruits		
	~				check at rece	eipt					~				& Vegetables		
					Protection	n from Contami	ination				~				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & preparation, storage, di			ood							Water/ Plumbing		
3					10. Food contact surface Sanitized at 200	ces and Returnab ppm/temperatur	oles ; Cleane re	ed and			/			-	19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition	of returned, prev	iously serv	ed or	H						20. Approved Sewage/Wastewater Disposal System, proper	-	
	_				reconditioned										disposal		
0	I						ints) v	О	I	N	N	С	·	R			
U T	N	0	A	o s	Demonstration 21. Person in charge pr					U T	N	О	A	o s	Food Temperature Control/ Identification		
	~				and perform duties/ Ce						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no u	nauthorized pers	sons/ persor	nnel			~				28. Proper Date Marking and disposition	+-	
					Safe Water, Reco	ordkeeping and l	Food Pack	age			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	1	
	~				Safe Water, Reco	Labeling					~						
					23. Hot and Cold Wate 24. Required records a	Labeling er available; adeq vailable (shellsto	quate pressu	ıre, safe		\	<u></u>				Thermal test strips Atkins probe)	
	ν ν				23. Hot and Cold Wate 24. Required records a destruction); Packaged	Labeling er available; adeq vailable (shellsto Food labeled	quate pressu	rasite		W	~				Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted))	
					23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V	Labeling or available; adeq vailable (shellsto Food labeled with Approved dariance, Speciali	quate pressu pck tags; pa Procedure ized Proces	rasite		W					Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
					23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance	Labeling or available; adeq vailable (shellsto Food labeled with Approved draiance, Speciali e obtained for spe	pock tags; pa Procedure ized Proces ecialized	rasite		W	\rightarrow \right				Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted Utensils, Equipment, and Vending		
	✓				23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	Labeling or available; adeq vailable (shellsto Food labeled with Approved draiance, Speciali e obtained for spe	procedure pressured Procedure ized Processecialized ructions	rasite		 W 					Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	·				23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum	Labeling r available; adeq vailable (shellsto Food labeled with Approved 'ariance, Speciali e obtained for speanufacturer instrustumer Advisory er Advisories; ra	Procedure ized Proces ecialized ructions y	rasite s s cooked			~				Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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/		
	✓				23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem in menu	Labeling r available; adeq vailable (shellsto Food labeled with Approved 'ariance, Speciali e obtained for speanufacturer instrusumer Advisory er Advisories; ra inder/Buffet Plat	Procedure ized Proces ecialized ructions w or under te)/ Allerge	rasite s s s cooked cooked cooked cooked		2	<i>v</i>				Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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	\rightarrow \right	N	N A	C	23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem in menu Core Items (1 Poin	Labeling er available; adeq vailable (shellsto Food labeled with Approved ariance, Speciali e obtained for spe anufacturer instr usumer Advisory er Advisories; ra inder/Buffet Plat int) Violations	Procedure ized Proces ecialized ructions y aw or under te)/ Allerge Require C	rasite s s s cooked cooked cooked cooked	Action	2 Not	v to E	N	N	С	Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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		
OUTT	\rightarrow \right	N O	N A	COSS	23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem in menu) Core Items (1 Point Prevention)	Labeling r available; adeq vailable (shellsto Food labeled with Approved 'ariance, Speciali e obtained for speanufacturer instructurer instructure	Procedure ized Proces ecialized ructions y aw or under te)/ Allerge Require C mination	rasite s s s, and cooked n Label		2 Not	to E				Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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 ays or Next Inspection, Whichever Comes First Food Identification		
	V I N N			О	23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; modes (Disclosure/Remin Menu) Core Items (1 Point Prevention) 34. No Evidence of Instanimals	Labeling or available; adeq vailable (shellsto Food labeled with Approved 'ariance, Speciali e obtained for speanufacturer instr usumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations ect contamination	Procedure ized Proces ecialized ructions y aw or under te)/ Allerge Require C mination on, rodent/o	re, safe rasite s s recooked n Label		2 Not 0 U	v to E	N	N	C O	Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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 ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)		
T	\rightarrow \right			О	23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Remin Menu Core Items (1 Poin Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines	Labeling or available; adeq vailable (shellsto Food labeled with Approved drainace, Speciali e obtained for spe anufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat of Food Contan eect contaminatio ss/eating, drinkin	Procedure ized Proces ecialized ructions y aw or under te)/ Allerge Require C mination on, rodent/o	re, safe rasite s s recooked n Label		2 Poot O U T	to E	N	N	C O	Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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 ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities		
T	v v			О	23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem in menu Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	Labeling or available; adeq vailable (shellsto Food labeled with Approved 'ariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan eet contaminatio ss/eating, drinkin perly used and st	Procedure ized Proces ecialized ructions y aw or under te)/ Allerge Require C mination on, rodent/o	re, safe rasite s s recooked n Label		2 Not 0 U	to E	N	N	C O	Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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 ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean		
T	V V V V V			О	23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Remin menu Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con	Labeling ravailable; adeq vailable (shellsto Food labeled with Approved 'ariance, Speciali e obtained for speanufacturer instressumer Advisory er Advisories; rainder/Buffet Plat nt) Violations of Food Contan eet contamination ss/eating, drinkin perly used and steamination	Procedure ized Proces ecialized ructions y aw or under te)/ Allerge Require C mination on, rodent/o	re, safe rasite s s recooked n Label		2 Poot O U T	to E I N	N	N	C O	Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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 ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used		
T	v v			О	23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem in menu Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	Labeling or available; adeq vailable (shellsto Food labeled with Approved 'ariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan sect contaminatio ss/eating, drinkin perly used and st tamination method	Procedure ized Proces ecialized ructions y aw or under te)/ Allerge Require C mination on, rodent/o	re, safe rasite s s recooked n Label		2 Poot O U T	to E	N	N	C O	Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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 ays or Next Inspection , Whichever Comes First Food Identification 41.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	V V V V V			О	23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; modes (Disclosure/Remin Menu Core Items (1 Poin Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	Labeling or available; adeq vailable (shellsto Food labeled with Approved dariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan eect contamination syceating, drinkin uperly used and st tamination method er Use of Utensi	Procedure ized Proces ecialized ructions y aw or under te)/ Allerge Require C mination on, rodent/o ng or tobacc tored	rasite s s s, and cooked n Label corrective ther co use		2 Poot O U T	to E I N	N	N	C O	Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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 ays or Next Inspection, Whichever Comes First Food Identification 41. 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	V V V V V			О	23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem in menu Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	Labeling er available; adeq vailable (shellsto Food labeled with Approved 'ariance, Speciali e obtained for spe anufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations ect contamination sect contamination method er Use of Utensi t, & linens; prop se utensils; prop se utensils; prop	Procedure ized Proces ecialized ructions y aw or under te)/ Allerge Require C mination on, rodent/o ng or tobacc tored ils erly used, s erly used	s s s, and s cooked on Label corrective ther co use		2 Poot O U T	to E I N	N	N	C O	Thermal test strips Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted need current/to be posted 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 ays or Next Inspection , Whichever Comes First Food Identification 41.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		

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

Form EH-06 (Revised 09-2015)

	ment Name: Ny's #8871	Physical A	ddress:	City/State: Rockwa	all TX	License/Permit # Page need current/to be posted	e <u>2</u> of <u>2</u>					
Boili	19 0 11 001 1	1 00	TEMPERATURE OBSERVA		AII, 17X							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
glass	front cooler/milk	41	grill freezer drawers ambien		on grill	117						
sma	Il cold top/butter	41	omelet cold top/eggs	41	grill dr	41						
salad	cold top/ cut melon	41	under/eggs	41		41						
the	rmalizer/chili	144	small cold tip/cut tomatoes	41		41						
panca	ake cold top/cream	41	pico	41	chorizo		41					
pa	ncake batter	41	sliced tomatoes	41	WIC/ham/turkey		41/41					
stea	am wells/chili	144	cheese	41	hashbrowns		41/41/41					
spa	aghetti sauce	143	drawers/Mac n chees	e 41	W	IF ambient	-3					
-		OF	SERVATIONS AND CORRECT	VE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	INT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO TI	HE CONDITIONS OBSERVED A	ND					
	Drink hand sink 100+F equipped. Need to post employee health poster											
10/39	Need to clean running	dipper v	well/utensils and containe	r/buildup	of greas	e and/or food debris						
	Sani bucket 200 ppm quats											
10	Need to clean soda nozzles/some buildup											
	Shelf stable creamers											
	Line hand sink 115F											
42	Need to clean inside											
42			ut of plate holders, and	all equip	ment							
45	Need to clean walls		•									
39			insed, sanitized at leas									
10			knife magnet and store			ot in an action /2 min and man						
W	Sausage on grill must hot hold at 135+F. Will discard at 4 hours/very small amounts at inspection/3 pieces max Right side line hand sink 100+F equipped											
			• • • • • • • • • • • • • • • • • • • •									
	Warewash hand sink 118 F equipped											
	3 comp sink 121F Dishwasher sanitizing at 100m chlorine sanitizer											
32	Rusty shelves in W		om chlorine samilizer									
36	•		in coolers to control co	ndensati	on							
36					011							
34	Discard wiping cloths when heavily soiled or frayed A few flies											
	Store is cleaner, more organized, improvements noted											
	The state of the s											
Received	hv•		Print:		-	Title: Person In Charge/ Owner	•					
(signature)	· ·			Harı	ris	Manager	•					
Inspected (signature)		to-	Print: Christy C	ortoz								
5 511 00	6 (Revised 09-2015)	vez, 1	RS Christy C	UI LEZ,	110	Samples: Y N # collect	ted					