## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

1:					Time in: 1:00	Time out: 2:34		FS-9	262	2_	_			—ır	Est. Type Risk Category Page 1	
Es	tabli	ishm	ent	Nan		2-Follow U		<b>3-Compla</b> ct/Owner I		4-	Inve	stiga	ation		* Number of Repeat Violations:	SCORE
_		า <mark>y's</mark> al A			71	D <sub>o</sub>	est contro	1.		11-			I C		✓ Number of Violations COS: e trap :   Follow-up: Yes ✓	86/R
67	0 E	1-30	0 R	ock	wall, TX	Ec	olab/m	onthly		Ho Mille		021	no	curr	e trap : Follow-up: Yes Follow-up: Yes No	
M					points in the OUT box f		item	Mark '		eckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W- ox for IN, NO, NA, COS Mark an in appropriate box for R	Watch
	mpli	iance			Pr.	iority Items (3	Points)	violations		C	ompl	iance	e Stat	us	ive Action not to exceed 3 days	
U T	I N	N O	N A	C O S		emperature for Fordegrees Fahrenhe		y	R	U T		N O	N A	C O S	Employee Health	R
	~				1. Proper cooling tim	e and temperature					~			~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					Proper Cold Holding	ng temperature(41	°F/ 45°F)				•				13. Proper use of restriction and exclusion; No discharge from	
3					p	-8 <b>f</b> ( · -					~				eyes, nose, and mouth	
	~				3. Proper Hot Holdin	g temperature(135	5°F)								Preventing Contamination by Hands	
		~			4. Proper cooking tim	ne and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly	у
		~			5. Proper reheating pr Hours)	rocedure for hot ho	olding (16	5°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N	)
					6. Time as a Public H	ealth Control; pro	cedures &	k records							Weekly Consentible Develotions	
	~														Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					A	approved Source					~				Pasteurized eggs used when required eggs cooked	
	7				<ol><li>Food and ice obtain good condition, safe,</li></ol>			Food in							Chemicals	
					destruction McLa										Chemicais	
	~				8. Food Received at p	•	2				/				<ul><li>17. Food additives; approved and properly stored; Washing Fr</li><li>&amp; Vegetables</li></ul>	uits
	<u> </u>				check at rec	eipi on from Contami	ination			3				<b>V</b>	water only 18. Toxic substances properly identified, stored and used	
					9. Food Separated &	protected, prevent	ed during	food								
	~				preparation, storage,		_								Water/ Plumbing	
3					10. Food contact surf Sanitized at 200	aces and Returnab ppm/temperatur	oles ; Clear re	ned and			~			٠	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned disc	of returned, previous	iously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
								ms (2 Po	ints)	riolat	ions	Req	uire	Cor	rrective Action within 10 days	
					=1	,	ation it	1113 (2 1 0	mus) i							
O U T	I N	N O	N A	C O S		on of Knowledge			R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
				0	Demonstrati 21. Person in charge and perform duties/ C	on of Knowledge/	/ Personn	el nowledge,		O U		N	N	C O		R
	N			0	Demonstrati  21. Person in charge and perform duties/ C 3	on of Knowledge/ present, demonstra Certified Food Man	/ Personn ration of ki nager/ Pos	el nowledge, sted		O U	N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Patrice Harris	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:	Physical A		city/State:	U T\/	License/Permit #	Page <u>2</u> of <u>2</u>				
Denn	ıy's #8871	670 E		Rockwa	II, IX	FS-9262					
Item/Loca	ation	Temp F	TEMPERATURE OBSERVAT  Item/Location	Temp F	Item/Loca	ition	Temp				
front c	old top/cut melon	41	under/shredded cheese	41		WIC/ham	40				
unde	r/whipped topping	41	omelet cold top/raw egg	40	hashbrowns		40/4				
glass f	front cooler/sour cream	42	grill drawers/hashbrowns	38	raw chicken		33				
Juice	dispenser ambient	39	ham/cheese	38/36	†	tomatoes	40				
ice cre	eam freezer ambient	11	grilled veggies	36							
under c	counter cooler/hashbrowns	39	freezer drawers/chicken	23							
sma	Il cold top/ham	43	potatoes	24							
pico	/cut tomatoes	43/46	WIF ambient	7							
•		OB	SERVATIONS AND CORRECTIV	E ACTION	S		1				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Front Hand sink 129	9 F with	soap and paper towels.	Post en	nploye	e health poster.					
	Soda/tea nozzles W					•					
	Running dipper wel		•								
18	To label all spray be	ottles/to	store low and separate	as well.	cos						
	To label all spray bottles/to store low and separate as well. COS  Line hand sink @ 126 F with soap and paper towels										
42			nen in/around and on/foo		S						
			soap and paper towels								
2			cold hold at 41F or below. Was open for	lunch. TCS	items to be	used within 4 hours or dis-	carded.				
42	to Clean around flat	top/foo	d debris								
39/10	to Clean knife magr	net and	store knives clean								
			WRS at least every 4 ho	ours							
	Sani buckets at 200	-400 pp	om quats								
	to Clean kitchen floo		•								
45	To Clean behind kit	chen ed	quipment								
				pt. to ch	eck.						
	Last service for hood cleaning was 9-2021. Fire dept. to check.  Dishwasher hand sink 118 F with soap and paper towels										
	Having to prime dishwasher often. Should sanitize without priming.										
	3 comp sink @127 F with sani sink setup to 200 ppm quats										
32	Rusty shelves in WIC										
	Silverware soaked in SmartPower previous to WRS										
W	No current invoice for grease trap. City to check for current maintenance records.										
W	No current invoice f	or greas	se trap. City to check for	current	maint	enance records.					
Received (signature)			Print:			Title: Person In Charge/	Owner				
(SISHALAIC)	Patrice Harris Iby: Chvisty Cov		Patrice	<u>Harr</u>	<b>IS</b>	Manager					
Inspected			Print:			J					