Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		212	2 ሰ '	21	Time in: 2:05	Time out: 3:36		License/Po							Est. Type Risk Category Page 1 of 2	2
					tion: 1-Routine	2-Follow U		3-Complai		_	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOI	RE
Es	tabli	ishm	nent	Nam 87	ne:			act/Owner N							* Number of Repeat Violations: Vumber of Violations COS:	
Ph	ysic	al A	Addre			Ec	est contro	onthly		Ho- Vent	od Works	/3mo	Gı So	rease	e trap : Follow-up: Yes V 15/85/	B
Ma					tatus: Out = not in co points in the OUT box for Prio	each numbered i		Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	ch
O U	mpli I N	iance N O	e Sta N A	tus C O		nperature for F		ty	R	O U		iance N O	Stat N A	tus C O	Employee Health	R
Т	>			S	1. Proper cooling time a	egrees Fahrenhe and temperature				T	/			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	l°F/ 45°F))							13. Proper use of restriction and exclusion; No discharge from	
3					3. Proper Hot Holding t	(125	=0E)				~				eyes, nose, and mouth	L
	~				Proper Hot Holding to Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		•			5. Proper reheating prod			65°F in 2			'				15. No bare hand contact with ready to eat foods or approved	
		~			Hours) 6. Time as a Public Hea	alth Control: pro	ncedures	& records			•				alternate method properly followed (APPROVED Y. N)	
	~				o. Time as a rubile free	aur Control, pro	ocedures	& records					Ī		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
Approved Source									~				Pasteurized eggs used when required eggs cooked			
	'				7. Food and ice obtaine good condition, safe, ar destruction MBM	nd unaduÎterated	l; parasite								Chemicals	
	/				8. Food Received at pro		e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
				ı		from Contami	ination			W					18. Toxic substances properly identified, stored and used	
	'				9. Food Separated & pr preparation, storage, dis	splay, and tastin	ng								Water/ Plumbing	
W					10. Food contact surfact Sanitized at _200_	ppm/temperatur	oles ; Clea re	ined and		3					19. Water from approved source; Plumbing installed; proper backflow device Air gap under ice machine	
	/				11. Proper disposition of reconditioned disc.	of returned, prevarded	viously ser	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							ation Ite	ems (2. Po	inte) :	riolat	tions	Rea	uire	Cor	rective Action within 10 days	
_	_						anon it	cms (2 1 0.	mts) v	_	_	_		Cor	recuve Acuon wunin 10 aays	
O U T	I N	N O	N A	C O S	Demonstration		e/ Personr	nel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
		N O		О	21. Person in charge pr and perform duties/ Cer	esent, demonstr	e/ Personr	nel knowledge,		O U	I N	N	N	C 0	·	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	าy's 8871	I-30	Address:	City/State: Rockwa	all. TX	License/Permit # FS-9262	Page <u>2</u> of <u>2</u>					
	. , c cc	1.00	TEMPERATURE OBSERVA		<u>,</u>							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp l					
salad cold top/cut melon		41	chicken	40	ome	omelet cold top/egg						
dessert cooler/strawberries		41	WIF ambient	4	und	under/sausage						
unde	er/whipped topping	41	under counter cooler ambien	4	hot	hot wells/gravy						
whipp	ed topping on counter	71	freezer grill drawers ambien	11	mas	mashed potatoes						
glas	ss front cooler/		pancake cold top/pancake batt	er 47	gr	grill drawers/						
	milk	41	under/pancake batte	r 41	cu	cut tomatoes						
WIC/cut tomatoes		41	cold top/pico	41		turkey						
	turkey	41	drawers/ boiled egg	41	egg in a	bag (commercially seale	d) 40					
	.	Ol	BSERVATIONS AND CORRECT	IVE ACTIO	NS		<u> </u>					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Drink hand sink 100) +F										
39	Nail brushes are sittin	g in sink	x, slow draining. Should b	e stored i	n sanitiz	er or in dry containe	er					
37	Best to hand mops	to dry				•						
2	One can of whipped topping out on counter, must store in cooler (under) at 41 or below. Discarded.											
	Soda/tea nozzles WRS daily											
39	Store ice cream scoops in running dipper well											
42	Clean tops of count		<u> </u>									
32				attainat	ole							
32	Scored cutting boards to be replaced or cleaned if attainable Rusty shelves in WIC											
	Dishwasher hand sink 100+ F											
33	Dishwasher not sanitizing, will use 3 comp sink until repaired											
	Will sanitize dishes currently in dishwasher											
	3 comp sink 138 F/s											
34	Couple of flies in kit		11									
40												
32												
19	Need air gap under	ice ma	chine									
	Non refrigerated creamers only											
	Sani bucket 200 ppi	m quats	<u> </u>									
45	Clean floors, some	small a	mounts of food debris a	ınder ed	uipmen	t						
45	Clean walls											
Received (signature)	•		Print:			Title: Person In Charge/ Ov	ner					
(Signature)	Frank Ross d by: Chvisty Cov		Frank F	₹oss		Manager						
Inspected	d by:		Print:			<u> </u>						
(signature)	-7		RS Christy C		DC							