Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			ر		Time in:	Time out:		License/Po							Est. Type Risk Category Page 1 of 2
3/7/2023						11:30		FS-9204						—r	
Establishment Name: Cont					3-Complaint 4-Investigation act/Owner Name:					ation		S-CO/Construction			
Physical Address: 2309 S Goliad Rockwall, TX Pest control: GoEco/monthl						ol : nthly/2-28-:		Ho- Vent Ho		-24-2022	Gı Ame	ease	e trap : Follow-up: Yes 7 10/90/A		
M					Status: Out = not in corpoints in the OUT box for Prior	each numbered		Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days
O U				C	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O U	N	iance N O	Stat N A	C O	Employee Health
Т	1. Proper cooling time and temperature						Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature(41°F/ 45°F)							\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands		
		~			4. Proper cooking time a	and temperatu	ıre				~				14. Hands cleaned and properly washed/ Gloves used properly
		~			5. Proper reheating proc Hours)	cedure for hot	holding (1	65°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)
3					6. Time as a Public Hear	lth Control; pi	rocedures	& records							Highly Susceptible Populations
					Арр	proved Sourc	ce				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked
	~				7. Food and ice obtained good condition, safe, and destruction TX Bal								Chemicals		
	~				8. Food Received at pro	per temperatu	ıre				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	check at receipt Protection from Contamination								~				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing
3					10. Food contact surface Sanitized at I			aned and			~			· ·	19. Water from approved source; Plumbing installed; proper backflow device
	~				11. Proper disposition of reconditioned disca	f returned, pre	eviously se	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal
			_												
	_				Pric	ority Found	dation It	ems (2 Po		_	_	_		_	rective Action within 10 days
O U T	I N	N O	N A	C O S	Demonstration	of Knowledg	ge/ Personi	nel	ints) 1	o U T	I N	Req N O	N A	Cor C O S	Food Temperature Control/ Identification
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledgesent, demonstrified Food M	ge/ Person stration of k Manager/ Po	nel knowledge, osted		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Fetablishn	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
	it Station #4		S Goliad	Rockwa	all, TX	FS-9204	1 450 2 01 2					
			TEMPERATURE OBSERVA		1		1					
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp					
glass fr	ont 2 door cooler/sausage	40	2 door glass front drink cooler ambier	31								
	sausage	36	2 door galas front drink cooler ambier	t 36								
white	cooler/cooked egg	41										
	sausage	41										
	ham	41										
	esidential freezer ambient	-3										
small wh	hite upright freezer ambient	2										
2 door	reach in freezer ambient	8	CERVATIONS AND CORRECTIONS		NG							
Item	AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS ORSI	ERVED AND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Front hand sink 101	with so	pap and paper towels.	Employe	e healt	h poster poste	ed.					
6			ay for TCS foods. Made at	Bam, will b	e discard	ed at 12pm/wher	n closing.					
10	Need sani bucket se	etup du	ring prep and service									
	3 comp sink 112 F											
36	Store wiping cloths i	n sani	buckets/not on prep tab	les								
	Back hand sink 105 F equipped with soap and paper towels.											
37	Time to defrost both white freezers in back storage area											
37 Store items 6 inches off of floor to clean/in back storage area												
W	Watch hallway dry s	ion on w	/alls									
W	Eggs cooked on site in an electric skillet. All cooking equipment and storage should be NSF											
45	Some cleaning to be	done	to floors, some food de	bris								
42	Some cleaning to be	done	to tables, prep areas, fi	yers, sto	rage co	ntainers						
			h soap and paper towe	•								
37	Protect paper towels and donut	sacks (in b	rown paper coverings). Suggested p	lastic contain	ers to store	them in or remove fro	m RR					
	Gloves used to hand	dle glov	es									
Received (signature)	•		Print:	N.4		Title: Person In Char	_					
Increases	Margarita Marti Iby: Chvisty Cov	inez	Margarita	Marti	nez	Manage	r					
(signature)	Clareseta Care	ton 1	RS Christy C	ortoz	DC							