Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/14/2023			202	23	Time in: 10:35	Time out: 11:17	FS-9							Est. Type Risk Category Page 1 of	2	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								-	4-	-Inve	stiga	ation	ı	5-CO/Construction 6-Other TOTAL/SCO	RE	
Establishment Name: Contact/Owner Nation #4														* Number of Repeat Violations: ✓ Number of Violations COS:	^	
Physical Address: Pest control: 309 S Goliad Rockwall, TX GoEco/8-28-2023							}	Hood Ven Hood US/6-26-2023 Grease Americ					e trap : Follow-up: Yes 9/91/	А		
Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R											ch					
	1	•	- 64-	4	Prior	rity Items (3 Point	ts) violations	Requi						ive Action not to exceed 3 days		
O	III N O A O Time and Temperature for Food Safety						R	_) I				C			
T		(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T				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 and temperature					H		~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	+				
	V	6 Time as a Public Health Control: procedures & records					Highly Susceptible Populations									
	Ľ									T,				16. Pasteurized foods used; prohibited food not offered		
						proved Source				~				Pasteurized eggs used when required eggs cooked		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction TX Bakery										Chemicals				
	~				8. Food Received at proj	per temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					check at recei	PI from Contamination	1			~				18. Toxic substances properly identified, stored and used	+	
3		9. Food Separated & protected, prevented during food						-				Water/ Plumbing				
Ľ	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and				Ш		I				19. Water from approved source; Plumbing installed; proper					
3					Sanitized at p	opm/temperature				~				backflow device		
	~				11. Proper disposition of reconditioned disca	f returned, previously arded	served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
_		N.T.	N.T.				`				D.T.	D.T.		Teetive 1200010 William 10 days	T.	
O U T	I N	N O	N A	o s		of Knowledge/ Perso	onnel	R	O U T	J N	N O	N A	C O S	Food Temperature Control/ Identification	R	
		N O	N A		21. Person in charge pre and perform duties/ Cert 1	esent, demonstration o tified Food Manager/	onnel of knowledge, Posted		O U	J N			C		R	
	N	N O	N A		21. Person in charge pre	esent, demonstration o tified Food Manager/	onnel of knowledge, Posted		O U	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 V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3	esent, demonstration o tified Food Manager/	onnel f knowledge, Posted ersonnel		O U	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	R	
	N V	NO	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3	esent, demonstration o tified Food Manager/ nauthorized persons/ por rdkeeping and Food I Labeling	onnel f knowledge, Posted ersonnel Package		O U	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/	R	
	N V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor	esent, demonstration o tiffied Food Manager/ nauthorized persons/ por dkeeping and Food I Labeling available; adequate prailable (shellstock tags	onnel of knowledge, Posted ersonnel Package ressure, safe		O U	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)		
	N V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged F	essent, demonstration o tiffied Food Manager/ nauthorized persons/ pool dkeeping and Food I Labeling available; adequate prailable (shellstock tags Food labeled	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures		O U	V V			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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending		
	N V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged F	esent, demonstration o tiffed Food Manager/ nauthorized persons/ por takeping and Food I Labeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Probained for specialized Probained for specialized	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and		O U	V V			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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023		
	V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	esent, demonstration o tiffed Food Manager/ nauthorized persons/ por takeping and Food I Labeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Probained for specialized Probained for specialized	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and		O U				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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	esent, demonstration o tified Food Manager/ nauthorized persons/ por detection and Food I Labeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Probtained for specialized probtained for specialized nufacturer instructions umer Advisory	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and ed s		O U				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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used		
	V V V			S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged Foods (Discharge methods; marked processing methods; marked processing of Consumer foods (Discharge Pemin 26. Posting of Consumer foods (Discharge Pemin 27. Person 27. Perso	esent, demonstration o tified Food Manager/ nauthorized persons/ por detection and Food I Labeling available; adequate prailable (shellstock tags Food labeled rith Approved Proceduriance, Specialized Probtained for specialized probtained for specialized nufacturer instructions umer Advisory r Advisories; raw or under/Buffet Plate)/ All	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and ed s nder cooked lergen Label	Action	n Not	V V V V V V V V V V V V V V V V V V V	O Xxcee	A A A A A A A A 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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/		
	V V	N O	N A		21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; mai Cons 26. Posting of Consumer foods (Disclosure/Remin Core Items (1 Point C	esent, demonstration o tified Food Manager/ nauthorized persons/ por detection and Food I Labeling available; adequate prailable (shellstock tags Food labeled rith Approved Proceduriance, Specialized Probtained for specialized probtained for specialized nufacturer instructions umer Advisory r Advisories; raw or under/Buffet Plate)/ All	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and ed s nder cooked lergen Label re Corrective	R	OUTT	V V V V V V V V V V V V V V V V V V V	0	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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
OUU		N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; mai Cons 26. Posting of Consumer foods (Disclosure/Remin Core Items (1 Point C	esent, demonstration o tified Food Manager/ nauthorized persons/ pool deeping and Food I Labeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Probtained for specialized Probtained for specialized nufacturer instructions umer Advisory The Advisories; raw or under/Buffet Plate)/ All	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and ed s inder cooked lergen Label re Corrective on	Action	n Nooi	V V V V V V V V V V V V V V V V V V V	O N	A A A A A A A A A A A A A A A A A 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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		
OUU	V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged Food Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked Consideration of Consumer foods (Disclosure/Remin Prevention o 34. No Evidence of Inse	esent, demonstration of tiffed Food Manager/ nauthorized persons/ pool of the property of the	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures roccess, and ed s Inder cooked dergen Label for Corrective on ent/other	Action	n Nooi	V V V V V V V V V V V V V V V V V V V	O N	A A A A A A A A A A A A A A A A A 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
OUT	V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; market Cons 26. Posting of Consumer foods (Disclosure/Remin Core Items (1 Point Prevention o 34. No Evidence of Inseanimals	esent, demonstration of tiffied Food Manager/ muthorized persons/ perdepending and Food I Labeling available; adequate provided in the person of the person	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures roccess, and ed s Inder cooked dergen Label for Corrective on ent/other	Action	n Nooi	V V V V V V V V V V V V V V V V V V V	O N	A A A A A A A A A A A A A A A A A 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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 25. Food Identification 41. Original container labeling (Bulk Food)		
OUT	V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consumer foods (Disclosure/Remin Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 22.	esent, demonstration of tiffied Food Manager/ nauthorized persons/	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures roccess, and ed s Inder cooked dergen Label for Corrective on ent/other	Action	n Nooi	V V V V V V V V V V V V V V V V V V V	O N	A A A A A A A A A A A A A A A A A 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities		
OUT		N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged Food Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin Core Items (1 Poins 134. No Evidence of Inseanimals 135. Personal Cleanliness 136. Wiping Cloths; proposed in the process of the proce	esent, demonstration of tified Food Manager/ nauthorized persons/ pool of the property of the	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and ed s Inder cooked dergen Label fore Corrective on ent/other	Action	n Nooi	V V V V V V V V V V V V V V V V V V V	O N	A A A A A A A A A A A A A A A A A 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean		
OUT	V V V V V V V V V V V V V V V V V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged Food Packaged Fo	esent, demonstration of tified Food Manager/ nauthorized persons/ pool of the property of the	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and ed s Inder cooked dergen Label fore Corrective on ent/other	Action	n Nooi	V V V V V V V V V V V V V V V V V V V	O N	A A A A A A A A A A A A A A A A A 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used		
OUT	V V V V V V V V V V V V V V V V V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged Food Packaged Fo	esent, demonstration of tiffed Food Manager/ nauthorized persons/	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and ed s Index cooked lergen Label re Corrective on ent/other obacco use	Action	n Not	V V V V V V V V V V V V V V V V V V V	O N	A A A A A A A A A A A A A A A A A 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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 13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 14. 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		
OUT	V V V V V V V V V V V V V V V V V V V	N	N	S	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un 3 Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged Food Packaged Fo	sent, demonstration of tified Food Manager/ lauthorized persons/ per description of the Labeling available; adequate probabilities and provided available; adequate probabilities and provided available (shellstock tags Food labeled with Approved Proceed triance, Specialized Probtained for specialized probtained for specialized probabilities and probabilities and probabilities and probabilities and provided available (shellstock tags Food labeled Probtained Food Proceed Proce	onnel of knowledge, Posted ersonnel Package ressure, safe s; parasite dures rocess, and ed s Inder cooked dergen Label ore Corrective on ent/other obacco use	Action	n Not	V V V V V V V V V V V V V V V V V V V	O N	A A A A A A A A A A A A A A A A A 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 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 23. 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		

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name: It Station #4	Physical A	ddress: S Goliad	City/State:	all TY	License/Permit # FS-9204	Page <u>2</u> of <u>2</u>					
Done	it Station #4	2309	TEMPERATURE OBSERV	l .	all, IA	1 0-320-						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
2 dooi	cooler/sausage	36/38	2 door drink cooler ambie	nt 32								
	sausage	38										
reach	in cooler/cooked egg	40										
	cheese	41										
	e freezer ambient	-1										
	or freezer ambient	-1										
	t white freezer ambient	2										
2 dooi	drink cooler ambient	38	SEDVATIONS AND CODDEC	PIVE ACTIO	NC							
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Front hand sink 100)+F eau	ipped									
10			OS to 100ppm chlorine	sanitiza	<u> </u>							
9			raw shelled eggs low			or roady to oat	foods					
				Separati	e/Hot Ov	er ready to eat	. 10005					
	Back hand sink 100	J+r equ	ippeu									
	3 comp sink 110F						_					
	Bottles labeled corr											
35			separate/ not on prep	table/vita	mins							
	Kolaches and TCS with TPHC stickers											
	Date marking correct											
36	Store wiping cloths	in sani l	ouckets									
45 Some food debris on floor in kitchen/to clean												
10/	Gloves used			NOE								
W	Eggs cooked in electric skillet/all equipment to be NSF											
Received (signature)	*	tinez	Print: Margarita	a Mart	inez	Title: Person In Charg						
Inspected (signature)	Margarita Mari 1 by: Chvisty Cov	tez, 1	RS Christy C	Cortez,	RS	Samples: Y N	# collected					