## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite: '16	3/2	202	24		e out: 55	License/Po			en	t/t	0	po	St Est. Type Risk Category Page 1 of 2	<u>}</u>
Purpose of Inspection: 1-Routine 2-Follow Up					3-Complaint 4-Investigation 5-C						<u> </u>	5-CO/Construction 6-Other TOTAL/SCOR	Æ		
Εģ	ggs	squ	ıisi <sup>.</sup>	te (	cafe	Just	in Yoor		**					* Number of Repeat Violations:  Y Number of Violations COS:  Paran : Follow-un: Ves   20/80/	В
29	ysic 51	al A <b>Rid</b>	lge	Rd	Rockwall, TX	Pest contro	send		Ho Gaze	od :1/3-1-2	2024			r to send	
Ma					tatus: Out = not in complian points in the OUT box for each n Priority I	umbered item	Mark '		eckma	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	a
O U	mpli I N	iance N O	e Sta N A	tus C O	Time and Temperat		ety	R	O U		iance N O	Stat N A	us C O	Employee Health	R
<u>т</u>				S	(F = degrees  1. Proper cooling time and ter				Т				S	12. Management, food employees and conditional employees;	
3					2. Proper Cold Holding tempe	erature(41°F/ 45°F	)			-				knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	
3						•	,			•				eyes, nose, and mouth	
	•				Proper Hot Holding temper     Proper cooking time and tell					1 1				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
		~			Proper cooking time and tell     Proper reheating procedure	•	65°F in 2			~				gloves used property washed. Gloves used property  15. No bare hand contact with ready to eat foods or approved	
		•			Hours)					~				alternate method properly followed (APPROVED $\overset{.}{Y}_{.}$ $\overset{.}{N}_{.}$ )	
	•				6. Time as a Public Health Co	ontrol; procedures	& records							Highly Susceptible Populations	
					Approve	d Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	İ
	~				7. Food and ice obtained from good condition, safe, and unac									Chemicals	
	•				destruction Gordon/Sy 8. Food Received at proper ter					1 1				17. Food additives; approved and properly stored; Washing Fruits	
	~				check at receipt	mperature				~				Wegetables water only	İ
					Protection from				3					18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & protected preparation, storage, display,	· *	g food							Water/ Plumbing	
3				~	10. Food contact surfaces and Sanitized at ppm/te		aned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of return reconditioned discard		erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority	Foundation It	ems (2 Po	_	_	_	_		_	rective Action within 10 days	
U T	I N	0	N A	C O S	Demonstration of Ki			R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
					21. Person in charge present, and perform duties/ Certified				2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	1
	~					1 000 Manager/ 1 V									
	<b>ソ</b>				22. Food Handler/ no unautho	•			2					28. Proper Date Marking and disposition	
						orized persons/ per	sonnel		2	~				29. Thermometers provided, accurate, and calibrated; Chemical/	
					22. Food Handler/ no unautho  Safe Water, Recordkeep Labe  23. Hot and Cold Water availa	ping and Food Pa	sonnel  ckage  ssure, safe		2	~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation	
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Received by: (signature) Raymond Martinez	Print: Raymond Martinez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

under coultem L L 10 N 36 N 2 E L L V	cold /cut tomatoes cheese sausage	Temp F 41 41	Ridge Rd F TEMPERATURE OBSERVAT Item/Location lunch cold top/cut tomatoes	Rockwa IONS Temp F	Item/Loca		Temp I					
under coultrem L L 10 N 36 N 2 E L L V	cold /cut tomatoes cheese sausage	41	Item/Location				Temp I					
under coultrem L L 10 N 36 N 2 E L L V	cold /cut tomatoes cheese sausage	41		тетр г			Temp					
under coultem L L 10 N 36 N 2 E L L V	cheese sausage		ianen cela tepreat tematece				41					
under cou  Item   L  10   N  36   N  2   E  11   V	sausage	4 I	ob o o o		sausage							
under cou  Item Number L 10 36 N 2 L 10 V			cheese		sausage 2 door reach in cooler/milk		41					
under cou  Item L 10 N 36 N 2 E 10 I 1 V	- l!— -	42	cheese				41					
Item Number L 10 N 36 N 2 E I I V	chorizo	42	under counter cooler/all TCS	52-54	2 doo	r reach in freezer	4					
Item Number L 10 N 36 N 2 E I I V	ham	42	reach in freezer ambient	-5								
Item Number L 10 N 36 N 2 E I I V	er/ sausage	42	WIC/chorizo	79								
Item	ham	41	chorizo	98								
Item	unter cooler/cut tomatoes	41	sausage patties	119								
Number			•		IC							
Number   1   L   10   N   36   N   2   E   L   11   V   11   V   12   N   N   N   N   N   N   N   N   N	AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECTIVE STATES AND CORRECT			HE CONDITIONS OBSERVED A	AND					
10 N 36 N 2 E 10 1 V	NOTED BELOW:											
36 N 2 E 1 V	_ine hand sink 100F	equipp	ped									
2 [	Need sani bucket se	etup du	ring prep and service/CC	S to 20	0ppm o	quats						
1 V	Need to store wiping	g cloths	in sani buckets									
1 V	Discarded TCS foods in under counter cooler as were well above 41F/there since 9am											
-	Ice accumulation on condenser											
27 N	WIC/discarded chorizo made at 9am/never made it 2 hours to 70F then 4 hours to 41F or below											
	Must aggressively cod	ol/use sh	allow metal pans, don't sta	ick, no li	ds until 1	fully 41F in the center	r					
27	27 Don't place hot foods in far back corner of cooler											
28 Must date mark and discard at day 7 after making or opening/discarded chorizo dated 4/8/2												
	Store employee drinks low/separate, not on prep tables											
	Need hand soap at warewash hand sink/keep accessible  Suggested to get an air curtain for WIC											
	Need new weather											
				le in the	sun/ha	ave discussed hefor						
	Do not store sanitizer solution for dishwasher outside in the sun/have discussed before  Mahoney picks up and disposes of spent grease/watch area around and keep clean											
	Avoid storing knives	•		atori ai C	a arour	ia ana noop dican						
			• •									
	1 / '											
	Juice machine moved to right outside kitchen door and close proximity to hand sink											
	Fresh squeezed juice with a 3 day shelf life/then discard											
	Discussed menu/asterisks and where to place appropriately											
	All individual creamer, jellies, sugars, peanut butter											
V	When serving outside must have umbrellas out over tables/brought in for rain today											
Dagairea L												
Received by (signature)	***		Drints		I	Title: Donger In Classes / O	**					
Inspected by (signature)	y: Raymond Martino oy: Chvisty Cov	ez	Print: Raymond	Marti	nez	Title: Person In Charge/ Owner Manager	r					