						Retail	Food Esta	blis	51111	nen	t In	spo	ect	ion Report		First aid Allergy Vomit cle Employe	policy
	ate: 1 2 3	3/2	202	22	Time in: 9:26	Time out: 10:49	FOO			30)			I	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Pı	ırpo	se o	f Ins	spec	tion: 1-Routine	2-Follow Up	3-Compla	int		4-Inv		atio	n	5-CO/Constr * Number of I		6-Other	TOTAL/SCORE
EI	ctabli Ch	nic	0		ie:		Contact/Owner 1	Name				1 _		✓ Number of	Violations Co	OS:	9/91/A
Pl 50	ysic 3 I-	al A 30	ddre Ro	ess: ckw	all, TX	Ecola	ontrol : ab/monthly			Iood cilited	:/3mo			se trap : 3mo		Follow-up: Yes ✓ No ☐	3/3///
М	ark tl	Com ne ap	plia prop	nce S riate	tatus: Out = not in con points in the OUT box for e	IN = in con each numbered item	npliance No Mark			erved mark i				ox for IN, NO, NA , C	corrected on s	site R = repeat vio k an X in appropria	olation W-Watch te box for R
Co	ompli	ance	Sta	tus	Prior	rity Items (3 Po	ints) violations	Req		Imme Comp				tive Action not to e.	xceed 3 day	28	
O U T	Î N	N O	N A	C O S		perature for Food egrees Fahrenheit)	Safety	R		O I U N T	N O	N A	C O S		Empl	oyee Health	R
	~			~	1. Proper cooling time at	nd temperature				-	,			12. Management, knowledge, respon		vees and conditional nd reporting	employees;
3					2. Proper Cold Holding	temperature(41°F/	45°F)			-	,			13. Proper use of reyes, nose, and m		nd exclusion; No dis	scharge from
	~				3. Proper Hot Holding to	emperature(135°F)								Prev	venting Con	tamination by Har	nds
	~				4. Proper cooking time a	*				~	•					ly washed/ Gloves	
	~				5. Proper reheating proce Hours)	edure for hot holding	ng (165°F in 2			~	•					ready to eat foods of the control of	
	~				6. Time as a Public Heal	lth Control; proced	ures & records							H	lighly Susce	eptible Populations	
					Арр	proved Source				~	•			16. Pasteurized for Pasteurized eggs u used for ba	ised when re	ohibited food not of equired	fered
	~				7. Food and ice obtained good condition, safe, and destruction Sygma										Cł	nemicals	
	~				8. Food Received at prop	_				-	,			& Vegetables		and properly stored;	Washing Fruits
					check at recei	IPI from Contaminat	ion		_	~				water onl 18. Toxic substance	ces properly	identified, stored ar	nd used
	~				9. Food Separated & propreparation, storage, disp		luring food								Water	r/ Plumbing	
	~				10. Food contact surface Sanitized at 200 p	es and Returnables ppm/temperature	; Cleaned and		3	3				19. Water from ap backflow device	proved sour	ce; Plumbing install	led; proper
	~				11. Proper disposition of reconditioned disca	f returned, previous	sly served or		-	~	,			20. Approved Sew disposal	vage/Wastew	vater Disposal Syste	em, proper
0	I	N	N	С			on Items (2 Po	ints)		ation	s Rec	uire N	_	rrective Action with	hin 10 days		R
U T	N	N O	A	o s		of Knowledge/ Pe				U N		A	o s	Food T	Temperatur	e Control/ Identific	
	~				21. Person in charge pre and perform duties/ Cert 4 22. Food Handler/ no un	tified Food Manage	er/ Posted			•	,			27. Proper cooling Maintain Product 28. Proper Date M	Temperature		equate to
	Safe Water, Recordkeeping and Food Package Labeling					-	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Thermal test strip		ccurate, and calibra	ted; Chemical/			
	~				23. Hot and Cold Water	available; adequate	e pressure, safe							digital Permit Re	equirement,	Prerequisite for O	peration
	~				24. Required records avadestruction); Packaged F		ags; parasite			~				30. Food Establis		mit (Current/insp re	eport sign posted)
					Conformance w 25. Compliance with Va	vith Approved Pro										pment, and Vendir	
	•				HACCP plan; Variance processing methods; man	obtained for specia nufacturer instructi	lized			•	•			supplied, used			
					Cons	umer Advisory			- 1	1		1	1	1 32 Food and Non-	-food Contac	ct surfaces cleanable	
					26 Poeting of Consumer	r Advisories: raw o	r under cooked			•	,			designed, construc		d	
L	·				26. Posting of Consumer foods (Disclosure/Remir in menu					,	, ,			designed, construc	Facilities; in	stalled, maintained,	
0	✓ I	N	N	C	foods (Disclosure/Remir	nder/Buffet Plate)/	Allergen Label	Acti	_	,	,	_	_	designed, construct 33. Warewashing Service sink or cur	Facilities; in rb cleaning f	d stalled, maintained, acility provided	used/
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Pico at 49 in ice cold well placed there 30 minutes prior. Discussed using an ice slurry and sinking Discard unused equipment outside back door Flies outside back door at grease container Dishwasher sanitizing at 100 ppm chlorine sanitizer 3 comp sink 124+F	7 8 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	S TED TO TH Dloyee p	E CONDITI	ons obse	ERVED AN	Temp 3C											
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