Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

3/		3/2	202	24	Time in: 2:00	Time out: 3:00		FS-8							Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U	р 🔲 :	3-Compla	int	4-	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/S	CORE
				Nam 3ril			Conta	ct/Owner N	Name:						* Number of Repeat Violat ✓ Number of Violations CO		4.4.6	0 /D
Ph	vsic	al A	ddre	ess:		Pes	st contro	ol :		Но	od		Gr	eas	e trap :	Follow-up: Yes	14/8	6/B
16					ockwall, TX	ompliance IN = in		3-18-202					_			No D	1 .: W/ Y	DV7 . 1
Ma					points in the OUT box fo	r each numbered it	tem	Mark '		eckma	ark in	appr	opria	te bo		k an 💢 in appropriat	e box for R	Watch
Co	mnli	iance	e Sta	fne	Prio	ority Items (3	Points)	violations	Requi	_	<i>nmed</i> ompl				ive Action not to exceed 3 day	28		
O U	I I N	N O	N A	CO		nperature for Fo		ty	R	O	Î	N O	N A	C O	Emple	oyee Health		R
Ť	-11	Ŭ		Š	(F = c	degrees Fahrenhei and temperature	it)			T	-11			Š	12. Management, food employe	-	employees:	
	~				1. I Toper cooling time	and temperature					~				knowledge, responsibilities, an		employees,	
					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)								13. Proper use of restriction an	d exclusion; No disc	charge from	_
3											~				eyes, nose, and mouth			
	~				3. Proper Hot Holding	temperature(135°	°F)								Preventing Con	tamination by Han	ıds	
	~				4. Proper cooking time	and temperature	:				~				14. Hands cleaned and properly gloves used for p	ly washed/Gloves u	ised properly	
	_				5. Proper reheating pro	ocedure for hot ho	olding (16	55°F in 2			.,				15. No bare hand contact with	ready to eat foods o		
	•				Hours)						•				alternate method properly follo	owed (APPROVED	YN)
	~				6. Time as a Public He	alth Control; proc	cedures &	& records							Highly Susce	ptible Populations		
					Ax	oproved Source					/				16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
															eggs cooked	quireu		
	,				7. Food and ice obtained good condition, safe, a	nd unadultaratadı									Ch	nemicals		
					destruction Sysco)										iemieuis		
	~				8. Food Received at pr	oper temperature	:				/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fru	its
					check at rece	eipt				_						identified stored on	d yead	
						n from Contamii				3					18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & p preparation, storage, di			food							Water	·/ Plumbing		
	~				10. Food contact surface Sanitized at 200			ned and		3				ĵ	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned disc						~				20. Approved Sewage/Wastew disposal	rater Disposal System	m, proper	
											ldot							
	_				Pr	iority Founda	tion Ite	ems (2 Po	ints) v	iolat	ions	Req	uire	Cor	rective Action within 10 days			
O U	I N	N O	N A	C O					ints) v	O U		Req	n N A	Cor C O			ation	R
O U T		N O	N A			n of Knowledge/	Personn	iel		0	I	N	N	C	Food Temperature	e Control/ Identific		R
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Received by: (signature) Vicki Macy	Print: Vicki Macy	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ghis Grill	Physical <i>A</i> 1699	ddress: Laguna	City/State: Rockwa	all. TX	License/Permit # FS-8861	Page <u>2</u> of <u>2</u>			
0011	9	1000	TEMPERATURE OBSERVA		, 173					
Item/Loc	Item/Location Temp F Item/Location Temp F Item/Location T									
white freezer ambient		5 -3	shrimp	41	cold top/egg		41			
under	under counter freezer ambient		left side cold well/tofu	48	chicken nuggets					
WIC/raw chicken		41	baby corn	48	under/dumplings		39			
	raw beef	41	bamboo shoots	52	chicken nuggets		39			
sh	shredded pork		right side cold top/cooked broccoli	40	large	white freeze	r 8			
Mea	Meat cold wells/ham		cut tomatoes	44						
	chicken	41	Rice pots/white rice	159						
	beef	41	brown rice	156						
		OH	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSERVE) AND			
	Bar Hand sink 100F	equipp	ed							
	Bar 3 comp sink 11									
	Sani sink setup to 200ppm quats									
	Sani buckets setup to 200ppm quats									
18	Need to store spray	bottles	chemicals low and sep	arate/no	t on pre	ep or on bar count	ers			
19			gap under ice machine							
	Dishwasher sanitizing at 100 ppm chlorine									
45	To clean walls behind dishwasher /mold									
	Warewash hand sink 120 F equipped									
18			d do not store on dry good	ls shelf/ s	tore low	and separate inste	ad			
43	Replace light in bac		•							
32	Rusty shelf/dry stor									
45	 		back to serving line/ne	-						
45			Il on top of baseboards		paired					
32	•		pack side of serving line							
2	Cold wells using ice slurry/ice and water level was not up to product level/COS/food needs to cold hold at 41F or below									
	Prep hand sink 100+F equipped									
	Not using wood sticks for cooking/ only to separate between orders on grill/no food contact									
	Using metal spatulas for cooking									
	All utensils to be washed, rinsed, sanitized at least every 4 hours									
15	temp of grill 420F									
	45 Missing grout throughout 42 To clean surfaces in her and particularly around and an rice note hand sink ato									
42 To clean surfaces in bar and particularly around and on rice pots, hand sink, etc										
Received (signature)			Print: \/icki \/1	201		Title: Person In Charge/ Ov	ner			
Inspecte	Vicki Macy		Vicki M	acy		Manager				
(signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N # co	llected			
Form EH 0	06 (Revised 09-2015)					Samples: Y N # co	necicu			