Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	/14				2:3	0	Time out: 4:02	F	Eicense/Pe	<u>86</u>	_					Est. Type	Risk Category	Page 1 of	
Purpose of Inspection: 1-Routine 2-Follow Establishment Name:					2-Follow U	Vup 3-Complaint 4-Investigation Contact/Owner Name:					5-CO/Construction 6-Other * Number of Repeat Violations:		TOTAL/SCORE						
Genghis Grill								Contact/Owner Name:								✓ Number of Violations COS:		10/02	/D
Physical Address: 1699 Laguna Rockwall, TX Compliance Status: Out = not in compliance IN =						Ec	Pest control: Ecolab/monthly			<u> </u>		uth	waste/3mo № □		<u> </u>				
Ma					Status: points in t	he OUT box for	each numbered i	ıtem	Mark '		ckma	rk in	appr	opria	te bo	plicable COS = corrected on site to for IN, NO, NA, COS Mark a ve Action not to exceed 3 days	R = repeat viol	lation W-Wa e box for R	itch
	mpli	iance				1110	Tity Items (5	of Office)	violations		Co	mpli	iance	Stat	us	ve Action not to exceed 5 days			
O U T	N	N O	N A	O S			nperature for Fe egrees Fahrenhe		y	R	U T	I N	N O	N A	C O S	Employe	ee Health		R
	~			~	1. Prope	r cooling time a	and temperature	;				~			~	12. Management, food employees knowledge, responsibilities, and i		employees;	
_	_				2. Prope	r Cold Holding	temperature(41	1°F/ 45°F)								13. Proper use of restriction and e		charge from	
3					2 Propo	r Uat Ualding t	temperature(135	20E/				~				eyes, nose, and mouth			
	~				Î											Preventing Contain			
		~			_		and temperature		70E: 2			~				14. Hands cleaned and properly gloves used			
		~			5. Prope Hours)	r reheating prod	cedure for hot ho	olding (16	5°F in 2			~				15. No bare hand contact with real alternate method properly follows:			
	~				6. Time	as a Public Hea	alth Control; pro	ocedures &	t records							Highly Suscepti	ible Populations		
							1.0									16. Pasteurized foods used; prohi	ibited food not off	ered	
							proved Source					•				Pasteurized eggs used when requi	ired		
	/					ndition, safe, an	d from approved ad unadulterated		food in							Chen	nicals		
						Sysco	oper temperature	ρ.								17. Food additives; approved and	I properly stored:	Waching Fruits	
	~				8.1000	Received at pre	per temperature	C				~				& Vegetables water only	i property stored,	washing Fruits	
						Protection	from Contami	ination			3				~	18. Toxic substances properly ide	entified, stored and	d used	
	~						otected, prevente splay, and tasting		food							Water/ F	Plumbing		
3				~	10. Food Sanitize	l contact surfac	es and Returnab ppm/temperatur	oles ; Clean	ned and			~				19. Water from approved source; backflow device	; Plumbing installe	ed; proper	
					11. Prop	er disposition of	of returned, prev	iously serv	ved or						1	20. Approved Sewage/Wastewate	er Disposal System	n, proper	_
	_				recondit		arded					_				disposal			
						Pri	ority Founda	ation Ite	ms (2 Po	ints) v	iolati	ions	Req	uire	Cor	rective Action within 10 days			
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Retail Food Establishment Inspection Report

1st followup is free. Additional followups will result in a \$50 fee.

Received by: (signature) Dan De Latte	Print: Dan DeLatte	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cor	tez, RS Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: ghis Grill	Physical A		City/State: Rockwa	JI TY	License/Permit # FS-8861	Page <u>2</u> of <u>2</u>				
Genç	Jilis Gilli	1099	TEMPERATURE OBSERVA		III, IA	1 3-0001					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp				
white	freezer ambient	3	pork/shrimp	41/41	pot s	tickers chicke	en 41-5				
under	counter freezer ambient	5	scallops	41		noodles	41				
	WIC/ham	42	cold wells/tofu	41	ur	nder/butter	41				
	beef	33	beans/potatoes	41/41	ric	e pots /rice	158/16				
	chicken	43	cut tomatoes	41							
	sausage	44	corn	41							
	butter	43	grill ambient	420							
mea	at display/beef	41	grill cold top/pot stickers pork								
Item	AN DISPECTION OF YOUR POST		SERVATIONS AND CORRECTI			IE COMPLETONS OBSERVE	ED AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	RR hand sink 100 + F										
	bar hand sink 100+F										
31	Avoid use of hand sink for anything other than hand washing, no plates, utensils, etc. Need paper towels at bar hand sink.										
	bar 3 comp sink 12										
34	Fruit flies in bar are			•							
			boards, food debris/to b								
36	Store wiping cloths in sani buckets/clean cloths around tea urns										
10	Sani buckets to be quats 200 ppm. Undetermined liquid at time of inspection. COS										
	Dishwasher 100 ppm chlorine sanitizer										
20	dishwasher hand sink 125 F										
32 39	Rusty shelves where clean dishes are stored/also watch shelves in WIC										
39	No live plants stored on dry dish rack stored above clean dishes and dry storage, etc. Move plant low and separate										
12	3 comp sink 115 F										
42	42 Clean floor drains 42 Clean shelves in WIC										
39											
2	Replace broken, cracked lids to bulk items (rice) WIC must cold hold at 41 or below.										
42											
32											
18											
	Grill sticks washed after every use										
2	Discarded pot stickers on top	t cold hold a	t 41 or belo	w. Store under if necess	sary.						
	Liquid pasteurized eggs only										
45/42	42 Clean floors, walls, shelves, equipment, display cases										
Dumpster looks decent. keep up with it.											
Received (signature)	•		Print:			Title: Person In Charge/ O	wner				
(signature)	Dan DeLatte		Dan De	Latte	e	Manager					
Inspected (signature)		tez. 1	RS Christy Co	ortez							
		0, 1		J. 102,		Samples: Y N # c	ollected				