Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

Date: 1:30 Time out: 3:10		3:10	License/Permit # FS-8861 Up 3-Complaint 4-Investigation			Est. Type Risk (Category	Page 1	of <u>2</u>									
					C omplain Owner Na		4-I	inves	tiga	tion		* Number of Repeat Violations:		TOTAL/S	CORE			
Ph	vsic	al A	ddre	ess:			est control :			Ноо			Gre	ease	Number of Violations COS:	up: Yes	11/8	9/B
169					Cockwall, TX Status: Out = not in c	$\frac{\text{Te}}{\text{ompliance}} \text{IN} = \text{in}$	rminix/7-2		= not o				L		waste/1000gal/4-2023 No plicable COS = corrected on site R	2 – ranast vio	lation W/- V	Watch
Ma					points in the OUT box for	or each numbered it	tem	Mark '✓'	a che	ckma	rk in	appro	opriat	e bo	x for IN, NO, NA, COS Mark an xive Action not to exceed 3 days	in appropriate	e box for R	waten
Co	mpli	iance							R	_		ance	Stati	us	ve Action not to exceed 3 days			D
U T	N O A O S (F = degrees Fahrenheit)					U T	U N O A O Employee Health				R							
	~				Proper cooling time	and temperature					/				12. Management, food employees and knowledge, responsibilities, and report		employees;	
3					2. Proper Cold Holdin	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and excluse eyes, nose, and mouth	sion; No disc	charge from	
	~				3. Proper Hot Holding	temperature(135	°F)								Preventing Contaminat	tion by Han	ds	
		~			4. Proper cooking time	e and temperature	e				~				14. Hands cleaned and properly washe	ed/ Gloves u	sed properly	
		~			5. Proper reheating pro	ocedure for hot ho	olding (165°)	F in 2			7				15. No bare hand contact with ready to alternate method properly followed (A			,
					6. Time as a Public He	ealth Control: pro	cedures & r	records									11	
	~				0. 1 45 4 1 4 6 1 6	- Control, pro-		cords			- 1				Highly Susceptible P 16. Pasteurized foods used; prohibited	_	ered	
	Approved Source			pproved Source					~				Pasteurized eggs used when required liquid pasteurized eggs	_	erea .			
	~				7. Food and ice obtain good condition, safe, a destruction			od in							Chemicals			
					8. Food Received at pr	roper temperature	·						T		17. Food additives; approved and prop	perly stored;	Washing Fru	iits
	'				check at rece	eipt					-				& Vegetables Water	. 1 1	11	
						n from Contami				W					18. Toxic substances properly identifie	ed, stored and	d used	
	~				9. Food Separated & preparation, storage, d	isplay, and tasting	g								Water/ Plumb			
3					10. Food contact surfa	ppm/temperatur	re				~				19. Water from approved source; Plum backflow device	-		
	~				11. Proper disposition reconditioned disc			d or			~				20. Approved Sewage/Wastewater Dis disposal	sposal Syster	n, proper	
					D.,	ionian Formalo						_		~				
0	I	N	N	С	PI	iority Founda	ation Item		ts) vi	olati 0	ons .			Cor	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	on of Knowledge/	/ Personnel					N O	N A		rective Action within 10 days Food Temperature Contro	ol/ Identifica	ation	R
				0	Demonstration 21. Person in charge pand perform duties/ Co	on of Knowledge/	/ Personnel	wledge,		O U	I	N	N A	C O				R
	N			0	Demonstration 21. Person in charge p	on of Knowledge/ present, demonstra ertified Food Man	/ Personnel ation of knownager/ Poster	wledge,		O U	I N	N	N A	C O	Food Temperature Control 27. Proper cooling method used; Equi	nipment Adec		R
	N /			0	Demonstration 21. Person in charge properties and perform duties Company 21.	on of Knowledge/ present, demonstra ertified Food Mar unauthorized pers	/ Personnel ation of knownager/ Poster sons/ personn	wledge, d		O U	I N	N	N A	C O	Food Temperature Control 27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and Thermometers thereof the strips	ion	quate to	
	N /			0	21. Person in charge p and perform duties/ Co 3 22. Food Handler/ no	on of Knowledge/ present, demonstra ertified Food Man unauthorized pers ordkeeping and l Labeling	/ Personnel ation of knownager/ Posted sons/ personn Food Packa	wledge, d		O U	I N	N	N A	C O	27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate,	nipment Adec	quate to	
	N V			0	Demonstration 21. Person in charge pand perform duties/ Co. 3 22. Food Handler/ no co. Safe Water, Reco.	on of Knowledge/ present, demonstra- ertified Food Mar- unauthorized persordkeeping and Labeling er available; adeq uvailable (shellsto	dition of knownager/ Posterosons/ personr Food Packa	wledge, d nel nel		O U	I N	N	N A	C O	Food Temperature Control 27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the statistical test strips digital	nipment Adec	quate to ed; Chemical	V
	N /			0	Demonstration 21. Person in charge properties of the control of t	on of Knowledge/ present, demonstra- ertified Food Mar- unauthorized persondkeeping and Labeling er available; adeq available (shellstood Food labeled with Approved	/ Personnel ation of knownager/ Poster sons/ personn Food Packa quate pressure pck tags; para	wledge, d nel		O U	I N	N	N A	C O	Food Temperature Control 27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the strips digital Permit Requirement, Prerequiation of the strips of the stri	nipment Adection and calibrate uisite for Operrent/insp repart	quate to ed; Chemical peration port sign pos	IV
	N /			0	Demonstration 21. Person in charge pand perform duties/ Co. 3 22. Food Handler/ no season Safe Water, Reco. 23. Hot and Cold Water 24. Required records a destruction); Packaged	or of Knowledge/ present, demonstratertified Food Man unauthorized pers ordkeeping and labeling er available; adeq available (shellstoned Food labeled with Approved labeled variance, Specialise obtained for specialise	dition of knownager/ Poster sons/ personr Food Packa quate pressure pck tags; para Procedures ized Process, ecialized	wledge, d nel		O U	I N	N	N A	C O	27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the strips digital Permit Requirement, Prerequipment 30. Food Establishment Permit (Cur 12/31/2023)	nipment Adection and calibrate uisite for Operrent/insp repart	quate to ed; Chemical peration port sign pos	IV
	N V			0	Demonstration 21. Person in charge pand perform duties/ Comparison of the compariso	or of Knowledge/ present, demonstratertified Food Man unauthorized pers ordkeeping and labeling er available; adeq available (shellstoned Food labeled with Approved labeled variance, Specialise obtained for specialise	dition of knownager/ Poster sons/ personr Food Packa quate pressure pck tags; para Procedures ized Process, ecialized ructions	wledge, d nel		O U	I N	N	N A	C O	27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the test strips digital Permit Requirement, Prerequents 30. Food Establishment Permit (Curate 12/31/2023) Utensils, Equipment, and 31. Adequate handwashing facilities: And test strips digital	and calibrate uisite for Op urrent/insp re and Vending Accessible an	quate to ed; Chemical peration port sign pos g nd properly	V
	N V			0	Demonstration 21. Person in charge pand perform duties/ Comparison of the compariso	or of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and l Labeling er available; adeq available (shellsto d Food labeled with Approved l Variance, Speciali the obtained for spenanufacturer instransumer Advisory mer Advisories; ra	A Personnel ation of knownager/ Poster sons/ personr Food Packa quate pressure ock tags; para Procedures ized Process, ecialized ructions y	wledge, d nel nel ge e, safe asite , and		O U T	I N	N	N A	C O	27. Proper cooling method used; Equi- Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the strips digital Permit Requirement, Prerequence of the straight of the	ion and calibrate uisite for Op urrent/insp re and Vending Accessible an	quate to ed; Chemical peration port sign pos g nd properly , properly	V
	N V V V		A	OS	21. Person in charge pand perform duties/ Co. 3 22. Food Handler/ no co. 23. Hot and Cold Water, Reco. 23. Hot and Cold Water destruction); Packaged Conformance 25. Compliance with HACCP plan; Variance processing methods; no Co. 26. Posting of Consumfoods (Disclosure/Reno Co	or of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and l Labeling er available; adeq available (shellsto d Food labeled with Approved l Variance, Speciali the obtained for spenanufacturer instransumer Advisory mer Advisories; ra ninder/Buffet Plat	A Personnel ation of knownager/ Poster sons/ personr Food Packa quate pressure pck tags; para Procedures ized Process, ecialized ructions y aw or under c tee// Allergen	wledge, d nel nel ge e, safe asite , and cooked Label	R	2	I N V V V V V V V V V V V V V V V V V V	N O	N A	Day	27. Proper cooling method used; Equi- Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the strips digital Permit Requirement, Prerequipart Requirement, Prerequipart Requirement, Prerequipart Requirement, Present (Curt 12/31/2023) Utensils, Equipment, and Strips Requirement, Present	ion and calibrate uisite for Op urrent/insp re and Vending Accessible an ees cleanable maintained, provided	quate to ed; Chemical peration port sign pos g nd properly , properly	l/ sted)
	N V V			0	21. Person in charge pand perform duties/ Co 3 22. Food Handler/ no 2 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Varianc processing methods; no Conformation (Disclosure/Ren 1 Poi Prevention Prevention 2 Preven	or of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and labeling er available; adeq available (shellstoned Food labeled with Approved labeled variance, Specialise obtained for spenanufacturer instracturer instracturer instracturer Advisory mer Advisories; raninder/Buffet Plat int) Violations and Food Contain	A Personnel ation of knownager/ Poster sons/ personr Food Packa quate pressure ock tags; para Procedures ized Process, ecialized ructions www.or.under.cc te)/ Allergen Require Co mination	wledge, d nel nel ge e, safe asite , and cooked Label	R	2	N	NOO	N A A A A A A A A A A A A A A A A A A A	COS	27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the transport of transport of the transport of the transport of the transport of transport of the transport of the transport of the transport of transport of the transport of transport of the transport of tr	ion and calibrate uisite for Operrent/insp repart and Vending Accessible and ess cleanable maintained, provided	quate to ed; Chemical peration port sign pos g nd properly , properly	
OUU	N V V V V V V V V V V V V V V V V V V V	O	A	O s	21. Person in charge pand perform duties/ Co. 3 22. Food Handler/ no co. Safe Water, Reco. 23. Hot and Cold Wate. 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Varianc processing methods; no Co. 26. Posting of Consumfoods (Disclosure/Remote Core Items (1 Poing Prevention 34. No Evidence of In animals	on of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and labeling er available; adeq available (shellsto d Food labeled with Approved lavariance, Speciali ee obtained for spenanufacturer instransumer Advisory mer Advisories; raninder/Buffet Plat int) Violations and of Food Contain sect contamination	A Personnel ation of knownager/ Poster sons/ personrel food Packa quate pressure pock tags; para procedures ized Process, ecialized ructions for the procedure for the procedure for the process of the p	wledge, d nel	R	2 Not 2 0 U	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day C O	27. Proper cooling method used; Equi- Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the strips digital Permit Requirement, Prerequence of the strips digital Permit Requirement, Prerequence of the strips digital 10. Food Establishment Permit (Curant 12/31/2023 Utensils, Equipment, and 31. Adequate handwashing facilities: An supplied, used 32. Food and Non-food Contact surface designed, constructed, and used 33. Warewashing Facilities; installed, and service sink or curb cleaning facility pressure of the stripe of th	ion and calibrate uisite for Operrent/insp repart and Vending Accessible and ess cleanable maintained, provided	quate to ed; Chemical peration port sign pos g nd properly , properly	sted)
OUU	N V V V V V V V V V V V V V V V V V V V	O	A	O s	21. Person in charge pand perform duties/ Co 3 22. Food Handler/ no 2 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; no 26. Posting of Consum foods (Disclosure/Ren 27. Core Items (1 Poi Prevention 34. No Evidence of In animals 35. Personal Cleanline 25. Personal Cleanline 26. Posting of Consumple 2	on of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq available (shellsto di Food labeled with Approved I Variance, Speciali- te obtained for spenanufacturer instra- nsumer Advisory mer Advisories; ra- ninder/Buffet Plat at of Food Contan sect contaminatio ess/eating, drinkin	dition of knownager/ Poster stons/ personnel ation of knownager/ Poster stons/ personnel Food Packa quate pressure pock tags; para Procedures ized Process, ecialized ructions y www or under c tee)/ Allergen Require Co mination on, rodent/oth ag or tobacco	wledge, d nel	R	2 Not 2 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day C O	Food Temperature Control 27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the strips of the strip	and calibrate uisite for Operation and Vending Accessible and calibrate and Vending Accessible and comes First cation Good)	quate to ed; Chemical peration port sign pos g nd properly , properly	sted)
OUU	N V V V V V V V V V V V V V V V V V V V	O	A	O s	21. Person in charge pand perform duties/ Co 3 22. Food Handler/ no 2 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Varianc processing methods; no 26. Posting of Consumfoods (Disclosure/Ren 24. No Evidence of In animals 25. Personal Cleanline 26. Wiping Cloths; present 26. Wiping Cloths; present 27. Personal Cleanline 27.	or of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq available (shellsto d Food labeled variance, Speciali te obtained for spenanufacturer instrainment Advisory mer Advisories; ra ninder/Buffet Plat of Food Contan sect contaminatio perly used and st	dition of knownager/ Poster stons/ personnel ation of knownager/ Poster stons/ personnel Food Packa quate pressure pock tags; para Procedures ized Process, ecialized ructions y www or under c tee)/ Allergen Require Co mination on, rodent/oth ag or tobacco	wledge, d nel	R	2 Not 2 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day C O	Food Temperature Control 27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the strips digital Permit Requirement, Prerequiate Theorem (Curata) 30. Food Establishment Permit (Curata) 12/31/2023 Utensils, Equipment, and Service sink or curb cleaning facilities: And Service sink or curb cleaning facility properties of the strips of t	inipment Adection and calibrate uisite for Operation of the control of the contro	quate to ed; Chemical peration port sign pos g nd properly , properly used/	sted)
OUTT	N V V V V V V V V V V V V V V V V V V V	O	A	O s	21. Person in charge pand perform duties/ Co. 3 22. Food Handler/ no of Safe Water, Reco. 23. Hot and Cold Water. 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Varianc processing methods; no Conformation Conformation (Disclosure/Remonstrates) Prevention 34. No Evidence of In animals 35. Personal Cleanline 36. Wiping Cloths; pre 37. Environmental conformation of Conformation	on of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and labeling er available; adeq available (shellsto d Food labeled with Approved lavariance, Speciali ee obtained for spenanufacturer instransumer Advisory mer Advisories; raninder/Buffet Plat at of Food Contain sect contamination epserly used and stantamination	dition of knownager/ Poster stons/ personnel ation of knownager/ Poster stons/ personnel Food Packa quate pressure pock tags; para Procedures ized Process, ecialized ructions y www or under c tee)/ Allergen Require Co mination on, rodent/oth ag or tobacco	wledge, d nel	R	2 Not	V V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day C O	27. Proper cooling method used; Equimaintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the statistical permit Requirement, Prerequipart Requipart R	in and calibrate and calibrate and vending Accessible and an	peration port sign pos g nd properly used/	T/
OUTT	N V V V V V V V V V V V V V V V V V V V	O	A	O s	21. Person in charge pand perform duties/ Co 3 22. Food Handler/ no 2 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Varianc processing methods; no 26. Posting of Consumfoods (Disclosure/Ren 24. No Evidence of In animals 25. Personal Cleanline 26. Wiping Cloths; present 26. Wiping Cloths; present 27. Personal Cleanline 27.	on of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and labeling er available; adeq available (shellsto d Food labeled with Approved lavariance, Speciali ee obtained for spenanufacturer instransumer Advisory mer Advisories; raninder/Buffet Plat at of Food Contain sect contamination epserly used and stantamination	dition of knownager/ Poster stons/ personnel ation of knownager/ Poster stons/ personnel Food Packa quate pressure pock tags; para Procedures ized Process, ecialized ructions y www or under c tee)/ Allergen Require Co mination on, rodent/oth ag or tobacco	wledge, d nel	R	2 Not	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day C O	27. Proper cooling method used; Equimaintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the product Temperature 29. Thermometers provided, accurate, and the product Thermal test strips digital Permit Requirement, Prerequent and Service Stablishment Permit (Cural 12/31/2023) Utensils, Equipment, and an analysis and Service stablishment Permit (Cural 12/31/2023) 31. Adequate handwashing facilities: An analysis and Service sundant Non-food Contact surface designed, constructed, and used 32. Food and Non-food Contact surface designed, constructed, and used 33. Warewashing Facilities; installed, and Service sink or curb cleaning facility property of the product of the pro	in and calibrate and calibrate and calibrate and vending and vending and vending accessible and accessible accessible and accessible and accessible and accessible accessible and accessible accessible and accessible accessible and accessible acces	quate to ed; Chemical peration port sign pos g nd properly used/ ureas used es maintained	T/
OUTT		O	A	O s	21. Person in charge pand perform duties/ Co 3 22. Food Handler/ no 2 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Varianc processing methods; no 26. Posting of Consum foods (Disclosure/Ren 24. No Evidence of In animals 25. Personal Cleanline 36. Wiping Cloths; processing methods; processing methods of In animals 35. Personal Cleanline 36. Wiping Cloths; processing methods of In animals 36. Wiping Cloths; processing methods of International Conference	on of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq available (shellsto d Food labeled with Approved I Variance, Speciali te obtained for spenanufacturer instrained Food Contan sect contaminatio sect contaminatio ess/eating, drinkin operly used and st ntamination method oer Use of Utensi	A Personnel ation of knownager/ Posted sons/ personrel p	wledge, d nel nel nel nel nes e, safe asite , and cooked Label ner o use	R	2 Not	V V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day C O	27. Proper cooling method used; Equimaintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the strips digital Permit Requirement, Prerequipation of the strips digital of the strips	in and calibrate and calibrate uisite for Operation of the content of the conte	peration port sign pose g nd properly used/	T/
OUTT		O	A	O s	21. Person in charge pand perform duties/ Co 3 22. Food Handler/ no 2 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Varianc processing methods; no Conformation Conformation (Disclosure/Ren 26. Posting of Consumfoods (Disclosure/Ren 27. Prevention 34. No Evidence of In animals 35. Personal Cleanline 36. Wiping Cloths; pro 37. Environmental cor 38. Approved thawing	on of Knowledge/ present, demonstra- ertified Food Man unauthorized pers ordkeeping and labeling er available; adeq available (shellsto di Food labeled with Approved lavariance, Specialise obtained for spenanufacturer instrance Advisory mer Advisories; raninder/Buffet Plat nt) Violations lateral of Food Contain sect contamination esest contamination esest contamination method per Use of Utensi nt, & linens; propesse utensils; propesse unauthorized personal	A Personnel ation of knownager/ Poster sons/ personrel food Packa quate pressure pock tags; para procedures fized Process, ecialized functions for the procedure for the proce	wledge, d nel	R	2 Not 2	V V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day C O	27. Proper cooling method used; Equimaintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and the product Temperature 29. Thermometers provided, accurate, and the product Thermal test strips digital Permit Requirement, Prerequent and Service Stablishment Permit (Cural 12/31/2023) Utensils, Equipment, and an analysis and Service stablishment Permit (Cural 12/31/2023) 31. Adequate handwashing facilities: An analysis and Service sundant Non-food Contact surface designed, constructed, and used 32. Food and Non-food Contact surface designed, constructed, and used 33. Warewashing Facilities; installed, and Service sink or curb cleaning facility property of the product of the pro	in and calibrate and calibrate uisite for Operation of the content of the conte	peration port sign pose g nd properly used/	T/

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 A	ddress: Laguna	City/State:	all, TX	License/Permit # Page FS-8861	<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS	·	<u> </u>					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp F				
small white freezer		-3	cooked potatoes	52	rice		149				
under counter freezer		5	cooked cauliflower	51	under	cooler/dumpling	41				
large white freezer		-4	roasted red tomatoes	50							
WIC/steak		39	cut tomatoes	51							
ra	aw chicken	38	line cold top/cut tomatoes	41							
CL	ıt tomatoes	40	cut veggies	41							
vegg	gie cold wells/corn	51	cut potatoes	40							
COO	ked broccoli	50	Rice hot holding	•							
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Bar hand sink 119 F	equipp	ped								
	Bar 3 comp sink 12	0 F									
	Sani sink setup to 2	:00ppm	quats								
	Sani bucket setup to	o 200 p	pm quats								
	3 comp sink 120 F										
	Sani dispenser at 2	Sani dispenser at 200 ppm quats									
32	Rusty shelves in dr										
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
45	Missing grout in bad	ck/prep	area/some food debris								
39			tion. Instead store dry and must		e, sanitize	e every 4 hours (at least)					
		n between meats for allergy purposes									
32		bar/needs to be sealed as exposed wood and gummy/also in bar, exposed wood									
	All surfaces to be cl										
2	Neither veggie cold well is working/were using ice/not enough, needed water to make an ice slurry										
	Ice slurry to be up to product level/temporary solution only/compressor on order/on back order										
	To use ice slurry to cold hold at 41F or below until repaired/TCS foods discarded over 4 hours over 41F										
	Sticks used for allergy requests/ only used for 1 order at a time then WRS										
	Otherwise using spatulas which are WRS at least every 4 hours										
۱۸/	Line hand sink 110F equipped										
W 10											
10											
45 45											
40											
12/15	Label all spray bottles To clean in/around/on equipment, floor drains, floors										
+2/40	To clean in/around/on equipment, floor drains, floors Ghost kitchen cooking poke bowls/salmon and tuna and all other ingredients cooked										
W											
v v	For fish, follow thawing instructions on package (to remove from package if indicated)										
Received			Print:			Title: Person In Charge/ Owner					
(signature)	Vicki Macy		Vicki M	acy		Manager					
Inspected (signature)		ton 1	RS Christy C	ortez	RS	-					
	6 (Revised 09-2015)	cey, 1	Cillisty C	JI LEZ,	110	Samples: Y N # collect	ed				