## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

1 1		3/2	02	23	Time in: 1:40	7:me out: 3:00	_	icense/Pe							Est. Type Risk Category Page 1 of 2	-
		<b>se of</b> ishme			tion: 1-Routine	2-Follow		- <b>Complai</b> /Owner N		4-	Inve	stiga	ation		5-CO/Construction   6-Other   TOTAL/SCORI   * Number of Repeat Violations:	Ξ
G	iov	anr	ni			l r	Agror Pest control	Dikta	l	Но	a d		C		Number of Violations COS: 10/90/	7
20	91	Sun	nm	er L	ee Dr Rockwall,	TX o	wner to s	end		L Gonza	alez/10-2		ow	nei	er to send	
М					points in the OUT box for		l item	Mark 'v		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch oox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	
О	I	iance N	N	C	Time and Ten	nperature for	Food Safety		R	О		N	N	С		R
T	N	О	A	o s	(F = d 1. Proper cooling time	legrees Fahrenh and temperatur				T T		0	A	o s	Employee Health  12. Management, food employees and conditional employees;	
	~					· · · · · · · · · · · · · · · · · · ·					~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	g temperature(4	41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(13	35°F)								Preventing Contamination by Hands	
		•			4. Proper cooking time						<b>'</b>				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>	
	~				5. Proper reheating pro Hours)	cedure for hot	holding (165	°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )	
	~				6. Time as a Public Hea	alth Control; pr	rocedures &	records							Highly Susceptible Populations	
					Ap	proved Source	ee				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs COOKed	
	_				7. Food and ice obtaine good condition, safe, and			ood in							Chemicals	
	Ľ					/Lisanti							1			
	~				8. Food Received at pro		ire				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			•		Protection	n from Contan	nination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pr preparation, storage, di		_	ood							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 100	ces and Returna ppm/temperatu	ables ; Cleane ure	ed and			~			1	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc		eviously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	1	N	N	С	Pri	iority Found	dation Iten	ns (2 Poi		_	_	_		_	rrective Action within 10 days	D
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledg	ge/ Personnel	1	nts) v	o U T	I N	Req	n N A	Cor C O S		R
		N O		О		n of Knowledg	ge/ Personnel	l owledge,		O U	I N	N	N	C O		R
	N	N O		О	Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledg resent, demonstratified Food M	ge/ Personnel tration of kno Janager/ Post	owledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
	N V	N O		О	Demonstration 21. Person in charge pri and perform duties/ Ce 4	resent, demonstrified Food M	ge/ Personnel tration of kno Ianager/ Poste ersons/ person	owledge, ed		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N V	N O		О	21. Person in charge pr and perform duties/ Ce 4 22. Food Handler/ no u	resent, demonstritified Food M mauthorized pe ordkeeping and Labeling	ge/Personnel tration of knd fanager/ Postersons/ person d Food Pack	nnel		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
	N V	N O		О	21. Person in charge pr and perform duties/ Ce 4 22. Food Handler/ no u all	resent, demonstritified Food M unauthorized pe ordkeeping and Labeling r available; add vailable (shells)	tration of knd Ianager/ Postersons/ person d Food Pack	nnel age		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo	R
	N V	N O		О	Demonstration  21. Person in charge properties and perform duties / Ce 4  22. Food Handler / no under a food Handler / no	resent, demonstratified Food M unauthorized pe ordkeeping and Labeling r available; ade vailable (shells) Food labeled with Approved	ge/Personnel tration of kno lanager/ Poste ersons/ persor d Food Pack equate pressu tock tags; par	bowledge, ed nnel age ure, safe rasite		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending	R
	N V	N O		О	21. Person in charge properties and perform duties / Ce 4 22. Food Handler / no unall Safe Water, Reconsistency 23. Hot and Cold Water 24. Required records and destruction); Packaged	resent, demonstritified Food M mauthorized pe ordkeeping and Labeling r available; ade vailable (shells) Food labeled with Approved fariance, Specia e obtained for s	tration of knd lanager/ Postor ersons/ persor d Food Pack equate pressu ttock tags; par d Procedure alized Proces specialized	bowledge, ed nnel age ure, safe rasite		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)	R
	V	N O		О	21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no u all  Safe Water, Reco 23. Hot and Cold Watee 24. Required records and destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demonstritified Food M mauthorized pe ordkeeping and Labeling r available; ade vailable (shells) Food labeled with Approved fariance, Specia e obtained for s	tration of knd lanager/ Postersons/ persons/ person d Food Pack equate pressu tock tags; par d Procedure: alized Process specialized structions	bowledge, ed nnel age ure, safe rasite		O U T	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly	R
	V	N O		О	21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no u all  Safe Water, Reco 23. Hot and Cold Watee 24. Required records and destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demonstritified Food M inauthorized pe ordkeeping and Labeling r available; ade vailable (shells) Food labeled with Approved ariance, Specia e obtained for s anufacturer ins sumer Adviso er Advisories;	tration of knd lanager/ Posto ersons/ persor  d Food Pack equate pressu ttock tags; par d Procedure: alized Proces specialized structions  ory  raw or under	bowledge, ed annel age age are, safe rasite s, and cooked		2	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used	R
	V V V		A	OS	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u all  Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem	resent, demonstritified Food M mauthorized pe ordkeeping and Labeling r available; ade vailable (shells) Food labeled with Approver fariance, Specia e obtained for s anufacturer ins sumer Adviso er Advisories; i inder/Buffet Pl	tration of knd lanager/ Postor	bowledge, ed nnel age ure, safe rasite s, and cooked n Label	Action	2 2 2 2 Note	I N	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
		N O		О	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u all Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consumfoods (Disclosure/Rem  Core Items (1 Point	resent, demonstritified Food M mauthorized pe ordkeeping and Labeling r available; ade vailable (shellst Food labeled with Approver fariance, Specia e obtained for s anufacturer ins sumer Adviso er Advisories; a inder/Buffet Pl of Violations of Food Conta	tration of knd lanager/ Postor lanager/ Postor d Food Pack equate pressu ttock tags; pan d Procedure alized Proces specialized structions ory raw or under late)/ Allerge s Require C amination	bowledge, ed annel age age are, safe rasite s s, and cooked n Label	R	2 2 2	to E	NO	N A	COSS	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ays or Next Inspection , Whichever Comes First  Food Identification	R
OUU		N	N N	O S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u all  Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged  Conformance vib V HACCP plan; Variance processing methods; m  Con 26. Posting of Consumfoods (Disclosure/Rem  Core Items (1 Poin  Prevention 34. No Evidence of Insanimals	resent, demonstritified Food M mauthorized per resent, demonstritified Food M mauthorized per resent, demonstritified Food M mauthorized per resent despite and Labeling research available; adec vailable (shellst Food labeled with Approved rariance, Special evoltained for seanufacturer inservations) sumer Advisories; inder/Buffet Pl mt) Violations of Food Contaget contaminate	tration of knd lanager/ Postor	bowledge, ed annel age are, safe rasite s, and cooked n Label corrective at ther	Action	2 2 2 2 Not	to E	N O	N A	Da C O O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OUU	V V	N	N N	O S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u all  Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged  Conformance v  25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem  Core Items (1 Point Prevention)  34. No Evidence of Insanimals 35. Personal Cleanlines	resent, demonstratified Food M mauthorized per ordkeeping and Labeling reavailable; ade vailable (shells) Food labeled with Approved fariance, Special e obtained for seanufacturer ins sumer Advisories; ander/Buffet Pl ord Violations of Food Conta ect contaminat ss/eating, drink	tration of known and tration and tration of known and tration and	bowledge, ed annel age are, safe rasite s, and cooked n Label corrective at ther	Action	2 2 2 1 Not	I N	N O	N A	Da C O O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)	
OUT	V V V	N	N N	O S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u all Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	resent, demonstritified Food M mauthorized pe ordkeeping and Labeling r available; ade vailable (shellst Food labeled with Approved ariance, Specia e obtained for s anufacturer ins sumer Adviso er Advisories; inder/Buffet Pl  of Food Conta ect contaminate ss/eating, drink perly used and	tration of known and tration and tration of known and tration and	bowledge, ed annel age are, safe rasite s, and cooked n Label corrective at ther	Action	2 2 2 2 Not	I N	N O	N A	Da C O O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	
OUU	V V V V V V V V V V V V V V V V V V V	N	N N	O S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u all  Safe Water, Reco 23. Hot and Cold Watee 24. Required records as destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consumfoods (Disclosure/Rem  Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro  37. Environmental con 37. Environmental con	resent, demonstritified Food M mauthorized pe ordkeeping and Labeling r available; ade vailable (shellst Food labeled with Approved ariance, Specia e obtained for s anufacturer ins sumer Advisories; a inder/Buffet Pl nt) Violations of Food Conta ect contaminat ass/eating, drink perly used and tamination	tration of known and tration and tration of known and tration and	bowledge, ed annel age are, safe rasite s, and cooked n Label corrective at ther	Action	2 2 2 1 Not	I N V	N O	N A	Da C O O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	
OUT	V V V	N	N N	O S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u all Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consumfoods (Disclosure/Rem  Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental cont 38. Approved thawing	resent, demonstratified Food M mauthorized per contained Food M mauthorized per contained Food M mauthorized per contained Food Industry matching research matching match	tration of knd lanager/ Postor	bowledge, ed annel age are, safe rasite s, and cooked n Label corrective at ther	Action	2 2 2 1 Not	I N	N O	N A	Da C O O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	
OUT	V V V V V V V V V V V V V V V V V V V	N	N N	O S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u all Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consumfoods (Disclosure/Rem  Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental cont 38. Approved thawing  Prop	resent, demonstritified Food M mauthorized per ordkeeping and Labeling r available; ade vailable (shells) Food labeled with Approver fariance, Specia e obtained for s anufacturer ins sumer Adviso er Advisories; a inder/Buffet Pl  of Food Conta ect contaminate ss/eating, drink perly used and tamination method er Use of Uten t, & linens; pro	tration of knd lanager/ Postor	bowledge, ed annel age age are, safe arasite as s, and accooked an Label accooked an Label account and account and account acc	Action	2 2 2 1 Not	I N V	N O	N A	Da C O O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ays or Next Inspection , Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	
OUT	V V V V V V V V V V V V V V V V V V V	N	N N	O S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u all Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing Prop	resent, demonstritified Food M inauthorized per ordkeeping and Labeling research available; ade vailable (shells) Food labeled with Approved variance, Special e obtained for seanufacturer ins sumer Advisories; anufacturer ins of Food Conta ect contaminate ect contaminate ess/eating, drink perly used and tamination method er Use of Uten t, & linens; prose se utensils; prose	tration of known and tration of known and tration of known and tration of known and tration of known are tracked and tracked a	bowledge, ed annel age are, safe rasite s, and cooked n Label corrective at there are use at the course at the cou	Action	2 2 2 1 Not	I N V	N O	N A	Da C O O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  avs or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	

## **Retail Food Establishment Inspection Report**

Received by: (signature) Antonio Cruz	Print: Antonio Cruz	Title: Person In Charge/ Owner Chef
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Giovanni 2091 Summer Lee Dr Rockwall, TX FS-9460  TEMPERATURE OBSERVATIONS  Item/Location Temp F Item/Location Temp F Item/Location Temp T Item/Location Tem	Establish	mont Nomo	Dhysical A	ddwygo	City/Ctata		Licence/Demait # Dec	o 2 of 2				
TEMPERATURE OBSERVATIONS Temp F Tembeseiton   1   2 door freezer ambient   1   2 door freezer ambient   1   2 door freezer ambient   2 door freezer freezer ambient   2 door freezer ambient   2 door freezer fre					City/State: Rockwa	all. TX	FS-9460	e <u>2</u> of <u>2</u>				
cold top/polenta			1 = 00 .			,						
Cut tomatoes 41 sliced tomatoes 41 WIC/raw chicken under/sausage 41 under/tuna 41 pasta/pasta 4 beef 41 shrimp 41 cheese 4 bolognese sauce 41 grill drawers/stuffed shrimp 41 beef 41 steam table/sauce 156 raw chicken 41 white freezer ambient 50 soup 158 scallops 41 bar cooler/cream 4 bar cooler/cre	Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
under/sausage 41 under/tuna 41 pasta/pasta 4 beef 41 shrimp 41 cheese 4 bolognese sauce 41 grill drawers/stuffed shrimp 41 beef 4 steam table/sauce 156 raw chicken 41 white freezer ambient 5 soup 158 scallops 41 bar cooler/cream 4 mashed potatoes 160 pasta 41  International Anniber North State 160 pasta 41 bar cooler/cream 4  MAN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND KOTTON BRIDGE.  31 Prep hand sink 100F equipped 1 Line hand sink 100F equipped 1 Line hand sink 100F equipped 1 Cheen control of the conditions of the					-							
beef 41 shrimp 41 cheese bolognese sauce 41 grill drawers/stuffed shrimp 41 beef steam table/sauce 156 raw chicken 41 white freezer ambient soup 158 scallops 41 bar cooler/cream mashed potatoes 160 pasta 41 bar cooler/cream mashed 160 pasta 41 bar cooler/cream mashed 160 pasta 41 bar cooler/cream 160 pasta 41 bar cooler/					+	1		41				
bolognese sauce 41 grill drawers/stuffed shrimp 41 beef steam table/sauce 156 raw chicken 41 white freezer ambient soup 158 scallops 41 bar cooler/cream mashed potatoes 160 pasta 41 bar cooler/cream mashed pasta 61 past	un				+	<u>' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' </u>		41/41				
steam table/sauce 156 raw chicken 41 white freezer ambient soup 158 scallops 41 bar cooler/cream mashed potatoes 160 pasta 41 bar cooler/cream mashed potatoes 160 pasta 41    Sample				shrimp				41				
mashed potatoes 160 pasta 41 bar cooler/cream ashed potatoes 160 pasta 41 p								41				
mashed potatoes   160   pasta   41    OBSERVATIONS AND CORRECTIVE ACTIONS  AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Marking and sink at 78F/minimum temp to be 100F. Need paper towels as well Line hand sink 100F equipped  33   Prep hand sink at 78F/minimum temp to be 100F. Need paper towels as well Line hand sink 100F equipped  34   Need to organize warewashing area with proper flow of clean converging with clean out of dishwasher/ discussed 42   Avoid use of wiping cloths on shelving under prep table/lots of food debris and soiled 32   To clean cutting boards where discolored 3 comp sink 120F  Dishwasher sanitizing at 100 ppm chlorine sanitizer  Sani buckets at 100ppm chlorine sanitizer  Sani buckets at 100ppm chlorine sanitizer  42   Clean shelves under prep tables and plastic liners/sanitize 3   Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris    Dar Pro picks up and disposes spent grease   Need to clean walls, floors, under equipment   Need to clean in/around/on equipment and inside coolers    37   Best to wrap raw meat in freezer/protect from frost   Wood trays to be used with butcher paper only or verify NSF/not used for meat   Drink hand sink 100+F equipped    37   Need to protect water pitchers and spices in bowl by patio door   W   Avoid hanging spray bottles on plate cart by patio door/store low and separate instead   Bar hand sink 100F equipped    38   Bear dishwasher sanitizing at 100 ppm chlorine sanitizer    Bar dishwasher sanitizing at 100 ppm chlorine sanitizer    Bear dishwasher san	stea	am table/sauce		raw chicken	41			3				
OBSERVATIONS AND CORRECTIVE ACTIONS		soup	158	scallops	41	bar cooler/cream						
An inspection of Your establishment has been made. Your attention is directed to the conditions observed and Noted below.  An inspection of Your establishment has been made. Your attention is directed to the conditions observed and Noted below.  Prep hand sink at 78F/minimum temp to be 100F. Need paper towels as well  Line hand sink 100F equipped  A void use of wiping cloths on shelving under prep table/lots of food debris and soiled  To clean cutting boards where discolored  a comp sink 120F  Dishwasher sanitizing at 100 ppm chlorine sanitizer  Sani buckets at 100ppm chlorine sanitizer  Clean shelves under prep tables and plastic liners/sanitize  Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris  Dar Pro picks up and disposes spent grease  Need to clean walls, floors, under equipment  Need to clean in/around/on equipment and inside coolers  Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:   Title: Person la Charge/ Owaer	mas	shed potatoes		<u> </u>								
Prep hand sink at 78F/minimum temp to be 100F. Need paper towels as well  Line hand sink 100F equipped  33 Need to organize warewashing area with proper flow of clean converging with clean out of dishwasher/ discussed  42 Avoid use of wiping cloths on shelving under prep table/lots of food debris and soiled  32 To clean cutting boards where discolored  3 comp sink 120F  Dishwasher sanitizing at 100 ppm chlorine sanitizer  Sani buckets at 100ppm chlorine sanitizer  42 Clean shelves under prep tables and plastic liners/sanitize  39 Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris  Dar Pro picks up and disposes spent grease  Need to clean in/around/on equipment  Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer	Item	AN INCRECTION OF VOLD EC					HE CONDITIONS OBSERVED.	ND				
Line hand sink 100F equipped  33 Need to organize warewashing area with proper flow of clean converging with clean out of dishwasher/ discussed  42 Avoid use of wiping cloths on shelving under prep table/lots of food debris and soiled  32 To clean cutting boards where discolored  3 comp sink 120F  Dishwasher sanitizing at 100 ppm chlorine sanitizer  Sani buckets at 100ppm chlorine sanitizer  42 Clean shelves under prep tables and plastic liners/sanitize  39 Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris  Dar Pro picks up and disposes spent grease  Need to clean walls, floors, under equipment  Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer	Number											
Need to organize warewashing area with proper flow of clean converging with clean out of dishwasher/ discussed  42 Avoid use of wiping cloths on shelving under prep table/lots of food debris and soiled  32 To clean cutting boards where discolored  3 comp sink 120F  Dishwasher sanitizing at 100 ppm chlorine sanitizer  Sani buckets at 100ppm chlorine sanitizer  42 Clean shelves under prep tables and plastic liners/sanitize  39 Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris  Dar Pro picks up and disposes spent grease  Need to clean walls, floors, under equipment  Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer	31											
42 Avoid use of wiping cloths on shelving under prep table/lots of food debris and soiled 32 To clean cutting boards where discolored 3 comp sink 120F Dishwasher sanitizing at 100 ppm chlorine sanitizer Sani buckets at 100ppm chlorine sanitizer 42 Clean shelves under prep tables and plastic liners/sanitize 39 Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris Dar Pro picks up and disposes spent grease Need to clean walls, floors, under equipment Need to clean in/around/on equipment and inside coolers 37 Best to wrap raw meat in freezer/protect from frost Wood trays to be used with butcher paper only or verify NSF/not used for meat Drink hand sink 100+F equipped 37 Need to protect water pitchers and spices in bowl by patio door W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead Bar hand sink 100F equipped 31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket Bar dishwasher sanitizing at 100 ppm chlorine sanitizer	33				ing with cl	lean out of	f dishwasher/ discussed					
32 To clean cutting boards where discolored 3 comp sink 120F Dishwasher sanitizing at 100 ppm chlorine sanitizer Sani buckets at 100ppm chlorine sanitizer 42 Clean shelves under prep tables and plastic liners/sanitize 39 Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris Dar Pro picks up and disposes spent grease Need to clean walls, floors, under equipment Need to clean in/around/on equipment and inside coolers 37 Best to wrap raw meat in freezer/protect from frost Wood trays to be used with butcher paper only or verify NSF/not used for meat Drink hand sink 100+F equipped 37 Need to protect water pitchers and spices in bowl by patio door W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead Bar hand sink 100F equipped 31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket Bar dishwasher sanitizing at 100 ppm chlorine sanitizer	42	-						<u> </u>				
3 comp sink 120F Dishwasher sanitizing at 100 ppm chlorine sanitizer Sani buckets at 100ppm chlorine sanitizer 42 Clean shelves under prep tables and plastic liners/sanitize 39 Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris Dar Pro picks up and disposes spent grease Need to clean walls, floors, under equipment Need to clean in/around/on equipment and inside coolers 37 Best to wrap raw meat in freezer/protect from frost Wood trays to be used with butcher paper only or verify NSF/not used for meat Drink hand sink 100+F equipped 37 Need to protect water pitchers and spices in bowl by patio door W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead Bar hand sink 100F equipped 31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket Bar dishwasher sanitizing at 100 ppm chlorine sanitizer				<u> </u>								
Dishwasher sanitizing at 100 ppm chlorine sanitizer  Sani buckets at 100ppm chlorine sanitizer  Clean shelves under prep tables and plastic liners/sanitize  39 Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris  Dar Pro picks up and disposes spent grease  Need to clean walls, floors, under equipment  Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print: Title: Person In Charge/ Owner		5										
Sani buckets at 100ppm chlorine sanitizer  42 Clean shelves under prep tables and plastic liners/sanitize  39 Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris  Dar Pro picks up and disposes spent grease  Need to clean walls, floors, under equipment  Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print: Title: Person In Charge/ Owner		'										
42 Clean shelves under prep tables and plastic liners/sanitize  39 Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris  Dar Pro picks up and disposes spent grease  Need to clean walls, floors, under equipment  Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:  Title: Person In Charge/ Owner												
Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use need to clean inside freezer/food debris  Dar Pro picks up and disposes spent grease  Need to clean walls, floors, under equipment  Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:  Title: Person In Charge/ Owner	42											
Dar Pro picks up and disposes spent grease  Need to clean walls, floors, under equipment  Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print: Title: Person In Charge/ Owner	39	a sa a s										
Need to clean walls, floors, under equipment  Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:  Print:  Title: Person In Charge/ Owner		, , ,										
Need to clean in/around/on equipment and inside coolers  37 Best to wrap raw meat in freezer/protect from frost  Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:  Title: Person In Charge/ Owner												
37 Best to wrap raw meat in freezer/protect from frost Wood trays to be used with butcher paper only or verify NSF/not used for meat Drink hand sink 100+F equipped 37 Need to protect water pitchers and spices in bowl by patio door W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead Bar hand sink 100F equipped 31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by: Print: Title: Person In Charge/ Owner		Need to clean walls	, floors,	under equipment								
Wood trays to be used with butcher paper only or verify NSF/not used for meat  Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:  Title: Person In Charge/ Owner		Need to clean in/are	ound/or	equipment and inside of	coolers							
Drink hand sink 100+F equipped  37 Need to protect water pitchers and spices in bowl by patio door  W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead  Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:  Title: Person In Charge/ Owner	37											
37 Need to protect water pitchers and spices in bowl by patio door W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead Bar hand sink 100F equipped 31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by: Print: Title: Person In Charge/ Owner		Wood trays to be us	sed with	butcher paper only or v	erify NS	SF/not u	sed for meat					
W Avoid hanging spray bottles on plate cart by patio door/store low and separate instead Bar hand sink 100F equipped 31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by: Print: Title: Person In Charge/ Owner		Drink hand sink 100	)+F equ	ipped								
Bar hand sink 100F equipped  31 Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:  Title: Person In Charge/ Owner		Need to protect water pitchers and spices in bowl by patio door										
Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket  Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:  Title: Person In Charge/ Owner	W	Avoid hanging spray bottles on plate cart by patio door/store low and separate instead										
Bar dishwasher sanitizing at 100 ppm chlorine sanitizer  Received by:  Print:  Title: Person In Charge/ Owner												
Received by:  Print:  Title: Person In Charge/ Owner	31					vashing/d	Iripping/to replace gask	et				
		Bar dishwasher sanitizing at 100 ppm chlorine sanitizer										
Inspected by:  (signature) Christy Cortez, RS Christy Cortez, RS					Cru	Z		er				
Samples: Y N # collected		d by: Christy Cor	tez, 1	Christy Co	ortez,	RS	Samples: V. M. #11	otad				