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Receiv (signatu		^{Print:} Victor Garcia	Title: Person In Charge/ Owner Manager
Inspect (signatu	rei by: Christy Cortez, RS	^{Print:} Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: a's Restaurant	Physical A 2079	Summer Lee Drive	City/State: Rockwa	II, TX	License/Permit # Page 2 of FS-8303		<u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	TONS Temp F	Item/Locat	ion		Temp F				
	ooler/strawberries for	41/20	left cold top/sour cream	41		er counter cooler amb	ient	32				
hot hole	ding reach in/queso/queso	137/140	shredded cheese	/IC/cooked chicl	ken	41/41/41						
hot ho	lding reach in/chicken	167	drawers/ceviche/shrimp	41/42	Т	aco meat		41/41/41				
g	round beef	170	middle cold top/pork	42	ground beef			41/41/41				
WIC	/brisket/beans	50/41	drawers/pork mix cheese	42	back WIC/cevich			41				
rav	w beef/pico	40/41	line drawers/beef	41	raw beef			41				
W	IF ambient	-3	chicken/salmon	41/42								
bea	ans on stove	189	tilapia/shrimp	42/42	~~~							
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Number	AN INSTECTION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Prep hand sink equipped at 100+F. Post employee health poster.											
35	Always store employee drinks and food low and separate											
1	Discarded brisket made previous day as never made it to 41F											
27	Must aggressively cool using shallow metal pans, take temps often, no lids. 2 hours to 70F then 4 hours to 41F or below											
	Line hand sink 100+F with soap and paper towels											
	Drink hand sink with soap and paper towels											
W	Need air gap under ice tea dispenser in drink counter											
36	Avoid storing wiping cloths on aprons/store in sani buckets instead											
	Soda/tea nozzles WRS daily											
36	Store wiping cloths in sani buckets											
	Sani buckets at 200											
			0 ppm chlorine sanitizer	•								
W	Always use a handl											
45/42			ne food debris/under eq	uipment	<u> </u>							
	Bar 3 comp sink 12											
	Bar hand sink 120F			- 41- L -								
			down and cleaned mor	nthly								
24	Alchohol covered n	Igntiy										
34	Fly Discussed seaking soda d	isponsor p	ozzles nightly/using a small scru	h bruch on	white par	disponsor not dotag	hablo					
	Beer taps cleaned a	-		b blush on	white par		nabic	,				
45	RR sinks at 100+F with soap and paper towels Adhere all hand sinks to walls/caulk behind sinks/replace where moldy											
42	Clean in/around/on equipment											
W	Watch condition of wood chargers for cast iron sizzle plates											
Received (signature)	•		Print:			Title: Person In Charge/	Owner					
	Victor Garcia		Victor G	<u>iarci</u>	a	Manager						
Inspected (signature)	Victor Garcia ^{Iby:} Chrísty Cov	tez, î	RS Christy Co	ortez,	RS	Samples: Y N #	collecte	ed				
Form FH-06	(Revised 09-2015)		-			r, "						