Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

D	Date: Time in: Time out: License/Permit # Est. Type Risk Category															
5/16/2024 9:40 11:06 FS-8303										2						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									atior	1	5-CO/Construction 6-Other TOTAL/SCO	RE			
E	Establishment Name: Contact/Owner N											* Number of Repeat Violations:	KL.			
-					aurant		-			1 ~		V Number of Violations COS: 10/90/	Ά			
Physical Address: 2079 Summer Lee Dr Rockwall, TX Pest control: Hood Grease trap: Follow-up: Yes No No											c ttap. Tonow-up. Test	, ,				
					tatus: Out = not in compliance IN = in compliance	NO = n						pplicable COS = corrected on site R = repeat violation W-Water	ch			
M	ark t	he ap	prop	riate	points in the OUT box for each numbered item Ma							ox for IN, NO, NA, COS Mark an in appropriate box for R				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																
O U	I N N C Time and Temperature for Food Safety							O I U N	N O	N A	C	C				
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		-	T			S	12. Management, food employees and conditional employees;	+			
3								~				knowledge, responsibilities, and reporting				
					2. Proper Cold Holding temperature(41°F/ 45°F)		-					13. Proper use of restriction and exclusion; No discharge from	+			
	~							~			eyes, nose, and mouth					
	~	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands				
	~	4 Proper cooking time and temperature					-	\ <u>\</u>				14. Hands cleaned and properly washed/ Gloves used properly	+			
	Ť	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					F	+				GIOVES USED 15. No bare hand contact with ready to eat foods or approved				
	~							~				alternate method properly followed (APPROVED Y N)				
	~				6. Time as a Public Health Control; procedures & record	S	-			<u> </u>		Highly Susceptible Populations				
	ľ			<u> </u>								16. Pasteurized foods used; prohibited food not offered				
					Approved Source			~				Pasteurized eggs used when required eggs cooked				
					7. Food and ice obtained from approved source; Food in							2992 0001104				
	~	/			good condition, safe, and unadulterated; parasite destruction							Chemicals				
	-				BeneKeith 8. Food Received at proper temperature		_	<u> </u>		1 1		17. Food additives; approved and properly stored; Washing Fruits	-			
	~							~				& Vegetables				
	check at receipt			•		-	\ <u>\</u>				Water 18. Toxic substances properly identified, stored and used	+				
	Protection from Contamination				9. Food Separated & protected, prevented during food		-									
	~				preparation, storage, display, and tasting						Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		ľ	~				19. Water from approved source; Plumbing installed; proper backflow device				
					11. Proper disposition of returned, previously served or							20. Approved Sewage/Wastewater Disposal System, proper	+			
	~				reconditioned			\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\				disposal				
							_									
0	T	N	N	C	Priority Foundation Items (2) vio					rrective Action within 10 days	Ъ			
O U T		N O	N A	C O S	Priority Foundation Items (2 Demonstration of Knowledge/ Personnel	Points R) vio	O I U N	Reg N O		C	Food Temperature Control/ Identification	R			
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Received by: (signature) Victor Garcia	Print: Victor Garcia	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: a's Restaurant	Physical A	ddress: Summer Lee Dr	City/State: Rockwa	II, TX FS-8303		Page	ge <u>2</u> of <u>2</u>		
0.011	a o r tootaarant	2010	TEMPERATURE OBSERV		iii, 170	1.0000				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
desse	rt cooler/flan	38	steam table/refried bear	s 166	hot hold	hot holding reach in/queso/ beans 137/1				
desse	ert freezer ambient	17	queso/shredded chicke	n 150/178	hot holding reach in/beans			159		
left c	old top/sour cream	40	on stove/ bean	s 187	sa	sauce/brisket				
draw	ers/shrimp/cevice	40/40	front WIC/precooked chicke	en 47	back V	back WIC/shredded chicken				
grill dı	rawers/salmon/shrimp	41/41	precooked ground be	ef 45	ground beef			41/41		
middl	e cold top/pork mix	41	raw beef/veggie	s 41/39	Taco meat			40/40		
shre	edded cheese	41	pre cooked briske	et 42	raw pork/ceviche			41/41		
drav	wers/pork mix	41	WIF ambient	17	drink under counter cooler/milk			42		
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TI	HE CONDITIONS OBSER	VED A	۷D		
	Prep hand sink 110	+F equi	oped							
W	When prepping raw meat, need to p	rotect small wa	res adjacent to where placing raw beef a	fter being preppe	d/cut to preve	ent splashing and contamina	tion			
	3 comp sink 130F									
	Dishwasher sanitiz	ing at 10	Oppm chlorine							
	Line hand sink 100	+F equip	ped							
32	To clean cutting bo	ards, rep	place where badly sco	ed and d	iscolore	ed				
42	To clean in/around/	on equip	oment							
1	Discarded pre-cook	ked mea	ts in front WIC as neve	er made it	to 41F	or below				
27	Must aggressively	cool 2 ho	ours to 70 then 4 hours	to 41F o	r below	1				
45	Maintenance to floo	ors in ba	ck/holes in walls by ha	llway/to s	eal and	l repair				
	Drink hand sink 10	0+F equ	ipped							
	Soda and tea nozzl	es WRS	daily							
	Bar 3 comp sink 13	0F								
	Bar hand sink 130F	equipp	ed							
45	To replace moldy c	aulking l	pehind sinks (in bar)							
	Margarita machine	emptied	nightly/deep cleaned	monthly						
34	Some fruit flies in b	_								
	Bar cooler ambient 34F									
	Ceviche in lime for 24 hours									
	Sani bucket at 200ppm quats									
Received	hv.		Print:		Т	Title: Person In Charge/	Owner			
(signature)	Victor Garcia		Victor	Garci	arcia Mana					
Inspected (signature)	Victor Garcia Thy: Christy Cov	tez. 1	RS Christy C	ortez.						
		0''				Samples: Y N #	# collecte	ed		