## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Thysical Address:
Establishment Name:   ContactOwner Name:   Post Surror   Project Surror
Complainer States
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Compliance States
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2. Proper Cold Holding temperature(41°F-45°F)  2. Proper Hot Holding temperature(135°F)  3. Proper Hot Holding temperature  4. Proper cooking time and temperature  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  4. Proper enhanting procedure for hot holding (165°F in 2 Hours)  6. Time as a Public Health Control; procedures & records  Approved Source  7. Food and ice obtained from approved sources: Food in good condition, sife, and unadalterated; parasite destruction Sysco  8. Food Received at proper temperature  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contents arriaces and Returnables: Cleaned and Santitized at _200_ ppun temperature  11. Proper disposition of returned, previously served or reconditioned discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 da
S. Proper Hot Holding temperature   3. Proper Hot Holding temperature   4. Proper cooking time and temperature   4. Proper cooking time and temperature   4. Proper cooking time and temperature   5. Proper reheating procedure for hot holding (165°F in 2 Hours)   4. Proper reheating procedure for hot holding (165°F in 2 Hours)   5. Proper reheating procedure for hot holding (165°F in 2 Hours)   6. Time as a Public Health Control: procedures & records   16. Pasteurized foods used; problited food not offered Pasteurized gest used when required eggs cooked when required eggs cooked when required eggs cooked when required eggs cooked   7. Food and ics chained from approved source; Pounds in good condition, self, and madulterated; parished destruction   7. Food Separated & proper temperature   7. Food Separate
4. Proper cooking time and temperature  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  4. Proper reheating procedure for hot holding (165°F in 2 Hours)  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  4. Proved Source  4. Proceeding Advanced Context with ready to ear foods or approved alternate method properly followed (APPROVED Y, N, )  4. Representation of the analysis of the procedure & records  4. Protection from Contemination  5. Prod and ice obtained from approved source: Food in good condition, safe, and unadulterated; parasite destruction  6. Time as a Public Health Control; procedures & records  4. Protection from Contamination  7. Food and ice obtained from approved source: Food in good continue, safe, and unadulterated; parasite destruction  8. Food Received at proper temperature  8. Food Received at proper temperature  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitzed at 200_partemperature  11. Proper disposition of returned, previously served or recontitioned discarded  12. Proper disposition of returned, previously served or recontitioned discarded  13. No N
S. Proper reheating procedure for hot holding (165°F in 2 Hours)   S. Proper reheating procedures for hot holding (165°F in 2 Hours)   S. Proper reheating procedures & records   S. No bars hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )
Hours   Hours   Approved Source   Itighty Susceptible Populations   Highly Susceptible Populations
Approved Source  Approved Source  Approved Source  16. Pasteurized closd used; prohibited food not offered Pasteurized eggs used when required eggs COOKed  Chemicals  Chemicals  Chemicals  17. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  Sysco  8. Food Received at proper temperature  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  Protection from Contamination  19. Food contact surfaces and Returnables; Cleaned and Samitized at 200. permetherperature  11. Proper disposition of returned, previously served or reconditioned discarded  Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Profering Foundation Items (2 Points) violations Require Corrective Action within 10 days  Proper cooling method used; Equipment Adequate to Maintain Proper Condition of Chemical/ Thermal test strips  Approved Proceedures  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available; delegate pressure, safe  24. Required records available; delegate pressure, safe  25. Food Establishment Permit (Current/insp report sign posted) 12/31/2020  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obstance for specialized proce
Approved Source    Pasteurized eggs used when required eggs COOKed
Protection from Contamination
8. Food Received at proper temperature    Protection from Contamination
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at _200_ ppm/temperature  11. Proper disposition of returned, previously served or reconditioned discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  11. Proper disposition of returned, previously served or reconditioned discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  12. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  5. Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  25. Conformance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  15. Toxic substances properly identified, stored and used  Water/Plumbing  19. Water from approved source; Plumbing installed; proper backflow device  20. Approved Sewage/Wastewater Disposal System, proper disposal  20. Approved Sewage/Wastewater Disposal System, proper disposal  20. Approved Sewage/Wastewater Disposal System, proper disposal  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  22. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized process, and HACCP plan; Variance obtained
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Sanitized at _200_ ppm/temperature
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    O
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    O
U N O A S S Proper Control/ Identification  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5  22. Food Handler/ no unauthorized persons/ personnel  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  25. Compliance with Approved Procedures  26. Compliance with Variance, Specialized process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  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  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted) 12/31/2020  31. Adequate handwashing facilities: Accessible and properly supplied, used
and perform duties/ Certified Food Manager/ Posted  5  22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Annual Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  29. Thermometers pr
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25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  31. Adequate handwashing facilities: Accessible and properly supplied, used
Consumer Advisory  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  O I N N C R O I N N C
U N O A O T I I I I I I I I I I I I I I I I I I
34. No Evidence of Insect contamination, rodent/other animals  41. Original container labeling (Bulk Food)  35. Personal Cleanliness/eating, drinking or tobacco use
26 Wining Clother properly used and stored
37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used
38 Approved thawing method  44 Garbage and Refuse properly disposed: facilities maintained
38. Approved thawing method  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed maintained and clean
38. Approved thawing method  44. Garbage and Refuse properly disposed; facilities maintained

## **Retail Food Establishment Inspection Report**

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: a's Restaurant	Physical A	ddress: Summer Lee Dr	City/State:	ıll TX	License/Permit # FS-8303	Page <u>2</u> of <u>2</u>		
Cioni	a 3 Nostaurant	2013	TEMPERATURE OBSERVA		III, 17	1 0-0000			
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F		
Desse	ert cooler/flan	40	hot wells/chicker	177	salmon/shrimp		41/41		
reach i	n dessert freezer/ambient	1.9	beans/ground bee	<b>f</b> 168/172	fis	sh/chicken	41/41		
warmer/beans 1		165	middle cold top/cheese mi	× 44	drink uı	ink under counter cooler/milk			
Black	beans/ground beef	181/177	drawers/cheese mi	45	veggie WIC/shredded chicken		en 37		
W	IC/raw beef	38	right cold top/sour crear	n 40	ground beef/Chile con carne 3		e 35/37		
raw chicken		38	drawers/cut tomatoes	41		ceviche	37		
В	lack beans	38	shrimp/flautas	41/41	b€	eer coolers	36-38		
W	IF ambient	-10	grill dtawers/bee	f   41					
			SERVATIONS AND CORRECT		NS				
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVE	) AND		
T (dilloo)	NOTED BELOW.								
25	Prep Hand sink 128								
35	Store employee drinks low and separate, not over prep areas								
45	Missing grout in kitchen, standing water, food debris								
W	grill hand sink 100+								
0.0	drink hand sink 100								
36	+								
	Sani bucket 200ppr	-							
0.7	Dishwasher 100 pp		h						
37	Condensation in W								
W	Watch storing sour cream under raw ground beef  Large gaps in walls near back storage, patch holes in walls								
45	Large gaps in walls near back storage, patch holes in walls  Clean kitchen floor mats								
42									
W	Maintain air gap under ice machines  Label spray bottles, avoid storing next to fryer strainers								
18		avoid s	toring next to fryer stra	iners					
	bar hand sink 121								
0.4	bar 3 comp sink 11	4							
34	Fruit flies in bar								
39	Discard frayed spat								
39		e clean beer mugs on clean bar mats in cooler							
0.4	Pupusa cheese mix mixed this morning. Placed in WIC to cool to 41								
34	Gaps at front door								
	RR sinks 100+								
Dessi 1	by		Duint		Т	Title: Person In Charge/ Ow	mon		
Received (signature)			Victor (	Sarci	$a^{- }$	Manager Manager	ner		
Inspected	d by:		Print:	<u> </u>		managor			
(signature)	Victor Garcia d by: Chvisty C	orte		Corte	ez	Samples: Y N # col	lected		