	Retail Food Establishment Inspection Report															
Date:         Time in:         Time out:         License/Pe           4/21/2023         2:30         4:01         FOOI									15				Est. Type Risk Category Page <u>1</u> of <u>2</u>	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							int	4	-Inv		atior	n	5-CO/Construction 6-Other TOTAL/SCOF	RE		
Establishment Name: Contact/Owner Name									Name	:					* Number of Repeat Violations: V Number of Violations COS: se trap : Follow-up: Yes V	^
Physical Address:         Pest control :           2616 Ridge Rd Rockwall, TX         Ecolab/3-29-2023											ood num/2-	9-2023	G LE	reas S/3	se trap : Follow-up: Yes ♥ O/92/F /3-1-2023 No □	1
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemMark $\checkmark$ a checkmark in appropriate box for IN, NO, NA, COSMark and $\checkmark$ in appropriate box for R													h			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												ſ				
Compliance Status         Time and Temperature for Food Safety           0         I         N         N         C           U         N         O         A         O           T         O         A         C         (F = degrees Fahrenheit)					R	C L	) I J N	Ν	N A	С	Employee Health	R				
Т	s     (F = degrees Fahrenheit)       I. Proper cooling time and temperature						T	~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
_	•	2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from	-		
3											~		eyes, nose, and mouth			
	•				3. Proper Hot Holding temperature(135°F)						-		Preventing Contamination by Hands			
	~				4. Proper cooking time and temperature						~		alo		14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b> 15. No bare hand contact with ready to eat foods or approved	
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				alternate method properly followed (APPROVED Y. N. )	
	•				6. Time as a Public Hea	alth Control; p	rocedures	& records				•			Highly Susceptible Populations	
					Ap	proved Sourc	e				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							eggs cooked Chemicals				
		destruction         Gordon           8. Food Received at proper temperature											17. Food additives; approved and properly stored; Washing Fruits			
	Check at receipt								~				& Vegetables Water only 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						
3					10. Food contact surface Sanitized at			aned and			~			•	19. Water from approved source; Plumbing installed; proper backflow device	
	<				11. Proper disposition or reconditioned	of returned, pre	viously se	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points of a line								ems (2 Po	ints)	viola	_	Req	uire N	Cor	·	R
U T	N	0	A	A O Demonstration of Knowledge/ Personnel					נ 1	JN	0	A	O S			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling							~			29. Thermometers provided, accurate, and calibrated; Chem Thermal test strips					
	~	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation				
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				Π		~				30. Food Establishment Permit (Current/insp report sign posted)				
					Conformance v										12/31/2023 Utensils, Equipment, and Vending	
	~	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				
					Cons	sumer Adviso	ry				r				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consume foods (Disclosure/Remi in menu with as	inder/Buffet Pl					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	I	N	N	C					Actio R	0	) I	Ν	Ν	С		R
U T	N	0	A	O S	Prevention of 34. No Evidence of Inse	of Food Conta				1 1	[	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)	
	ע ע				animals 35. Personal Cleanlines		<i>,</i>		$\left  \cdot \right $		~				Physical Facilities	
	•				36. Wiping Cloths; prop	perly used and	stored		$\vdash$	1	Τ				42. Non-Food Contact surfaces clean	
⊢	~				37. Environmental cont	tamination			$\square$		~	+			43. Adequate ventilation and lighting; designated areas used	$\vdash$
╞	38. Approved thawing method				[ ]		~				44. Garbage and Refuse properly disposed; facilities maintained	$\square$				
Proper Use of Utensils					1	T	t			45. Physical facilities installed, maintained, and clean						
	~				39. Utensils, equipment dried, & handled/ In us						~				46. Toilet Facilities; properly constructed, supplied, and clean	Ī
╞	~				40. Single-service & sir and used	ngle-use article	es; properl	y stored	$\left  \right $		~				47. Other Violations	-
	•								1							1

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Received by: (signature) Nicole Jankovec	Print: Nicole Jankovec	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	nent Name: <b>)</b>	Physical A <b>2616</b>	Ridge Road	City/State:	III, TX	License/Permit # FOOD5115	Page	<u>2</u> of <u>2</u>					
Item/Loc	otion	Tomp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	ion		Temp F					
		Temp F	Item/Location	-									
small	glass front cooler/milk		cold top/cut tomatoes	3	WIF ambient			-11					
ice co	offee for reference	42	ham/sour crean	n	expo cooler/milk/milk 45								
reach	in freezer ambient	7	under/egg		lemon for reference			49					
reach	in cooler/sour cream	39	reach in cooler/har	n	ranch 4								
ra	aw chicken	40	raw beef/mashed potatoe	s	butter in ice bath 39								
grill	drawers/cream	40	WIC/Mac n chees	е									
egg o	cold well/raw eggs	39	sausage										
sausag	e on flat top/hot holding	168	raw beef										
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	Item Number         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Drink hand sink with soap and paper towels												
2	Small glass front cooler needs to cold hold at 41F or below. Milk discarded.												
	Line hand sink 109 F with soap and paper towels												
40			m Ecolab Sink & Surf	ace									
42	To clean in/around/												
45	To clean floors (food debris) and walls												
42	To clean outside and inside of reach in coolers												
42 42	To clean inside egg		s) to clean beside and toward	the back w	ell/lots of	food debris and grea	200						
42			but kitchen line is note				130						
45	Small vent hood/ne	•											
			0+F with soap and par	ner towels	2								
			0 ppm chlorine sanitiz		,								
	3 comp sink 114F	ig at io		01									
		red toda	y to replace any with r	ust or bro	ken								
			rdered to replace brok										
45			broken/plans to replace pe			ed of repair in kitch	nen						
	DarPro picks up and disposes spent grease. Dumpster area looks good.												
10	Need to clean ice deflector panel												
	Left side drink hand sink 100+F with soap and paper towels												
2	Milk in expo cooler moved to WIC to be used first/in cooler less than 4 hours or discarded if more than 4 hours												
2	To add more water and ice to ice slurry for butter. To be used in less than 4 hours/half a tub only												
Received (signature)	2		Print:			Title: Person In Charge/	Owner						
	Nicole Jankovec		Nicole J	'ec	Contraction Manager								
Inspected (signature)	Nicole Jankovec <sup>Thy:</sup> Chrísty Cor	tezz 1	RS Christy C	ortez	RS		_						
Form FH-06	(Revised 09-2015)	3, 1				Samples: Y N #	collecte	d					