## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

4,						Time out: <b>6:10</b>	FC	OD	5						Est. Type Risk Category Page 1 o	
Es	stabli	shm	ent l	Nam	tion: 1-Routine e:	2-Follow U	Contact/Ow	<b>nplaint</b> mer Nam		4-1	Inve	stiga	tion		5-CO/Construction   6-Other   TOTAL/SC * Number of Repeat Violations:	CORE
Pł	IOF nysic	al A	ddre	ss:		Pe	est control :			Нос			Gı	rease	e trap : Follow-up: Yes 7	7/B
26			_		Rockwall, TX  Status: Out = not in con	TNI ·	olab/4-23-2 compliance	2024 NO = 1			co/3-2		LE	S/2	2000gal/3-22-2024 № □	Vatch
	ark t	he ap	prop	riate	points in the OUT box for e	each numbered it		⁄Iark'✓'a	chec	ekma e Im	ırk in ımed	appro iate	opria <i>Cor</i>	te bo	plicable COS = corrected on site R = repeat violation W-Wox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	atti
O U	II N O A O Time and Temperature for Food Safety						R		O U	ompli I N	ance N O	Stat N A	C O	Employee Health	R	
Т	~			S	1. Proper cooling time an	grees Fahrenhe nd temperature	it)			Т				S	12. Management, food employees and conditional employees;	
	_				2. Proper Cold Holding t	temperature(41	°F/ 45°F)				_				knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	
3					2777oper cold froming (	.emperature(11	1, 10 1)				~				eyes, nose, and mouth	
W					3. Proper Hot Holding te										Preventing Contamination by Hands	
		~			Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2)						~				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	
		•			Hours)	edure for not ne	Jung (105 1 h	12			~				alternate method properly followed (APPROVED Y N. )	
	6. Time as a Public Health Control; procedures & records						ords				ı			Highly Susceptible Populations		
Approved Source								~				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  Gordon										Chemicals	
	~				8. Food Received at prop	per temperature	:				_				17. Food additives; approved and properly stored; Washing Fruit & Vegetables	s
					check at recei	from Contami	nation				~				Water only 18. Toxic substances properly identified, stored and used	
	<b>/</b>				9. Food Separated & pro preparation, storage, disp	otected, prevente	ed during food								Water/ Plumbing	
					10. Food contact surface			nd	_						19. Water from approved source; Plumbing installed; proper	
3					Sanitized at p  11. Proper disposition of						_				20. Approved Sewage/Wastewater Disposal System, proper	
	~				reconditioned disca		lously served of				~				disposal	
0	I	N	N	C		•		2 Points	-	О	I	N	N	С	rective Action within 10 days	R
T T	N	0	A	o s	Demonstration  21. Person in charge pre			dge.		U T	N	0	A	o s	Food Temperature Control/ Identification	
	~				and perform duties/ Cert 4	tified Food Mar	nager/ Posted				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
L	~				22. Food Handler/ no un	authorized pers	sons/ personnel				~				28. Proper Date Marking and disposition	
					Safe Water, Record	dkeeping and l Labeling	Food Package				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	~				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						~				<ol> <li>Food Establishment Permit (Current/insp report sign poster</li> <li>12/31/2024</li> </ol>	ed)
			Ī		Conformance w 25. Compliance with Va			d							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				HACCP plan; Variance of processing methods; man						~				supplied, used	
					Const	umer Advisory	y			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
L	~				26. Posting of Consumer foods (Disclosure/Remirin menu	nder/Buffet Plat		bel	L	2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
O U						the state of the s										
T	I	N O	N A	C				ctive Act		0	I	N	N	C	ys or Next Inspection , Whichever Comes First	R
	N	N O	N A	C O S		f Food Contan	nination				I N				Food Identification  41.Original container labeling (Bulk Food)	R
				O	Prevention of	of Food Contan	nination on, rodent/other	R		O U	I	N	N	C O	Food Identification	R
	N V			O	Prevention of 34. No Evidence of Insection animals	of Food Contamination ct contamination s/eating, drinkin	nination on, rodent/other og or tobacco us	R		O U	I N	N	N	C O	Food Identification 41.Original container labeling (Bulk Food)	R
W	N V			O	34. No Evidence of Insecanimals 35. Personal Cleanliness	of Food Contamination of contamination of cating, drinking the rely used and st	nination on, rodent/other og or tobacco us	R		O U T	I N	N	N	C O	Food Identification 41.Original container labeling (Bulk Food)  Physical Facilities	R
W	N V			O	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness 36. Wiping Cloths; proposition of the section of t	of Food Contament of Contamination of Food C	nination on, rodent/other og or tobacco us	R		O U T	I N	N	N	C O	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	R
W	N V			O	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing management of the section of the sectio	of Food Contan ect contamination s/eating, drinkin erly used and st amination method	nination  n, rodent/other  ng or tobacco us  tored	e		O U T	I N	N	N	C O	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	R
W	N V			O	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing management of the section of the sectio	of Food Contament of Contamination of Co	nination on, rodent/other ag or tobacco us tored  ils erly used, store erly used	e e		O U T	I N	N	N	C O	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	R

## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:	JI TY	License/Permit # Pag	ge <u>2</u> of <u>2</u>					
ПОГ	1433	2020	Ridge Rd  TEMPERATURE OBSERVA		III, IA	1000 3113						
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I					
cold top/cut tomatoes		41	reach in cooler/raw burge	r 41	under/milk		41					
	ham	41	WIC/ham	43	b	39-51						
u	nder/batter	41	green peppers	42	whi	54						
reach	n in cooler/cheese	41	Mac n cheese	42								
	ham	41	turkey gravy	43								
	aw chicken	41	creamer	44								
e	gg well/egg	41	WIF ambient	6								
reach	in freezer ambient	11	expo cooler/ranch	41								
Item	AN INCORPORTON OF YOUR		SERVATIONS AND CORRECTI			HE COMPTEIONS OF SERVE	ANID					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Drink hand sink 100	F equip	ped									
	Warewash hand sink 115 F equipped											
	3 comp sink 115+F											
10/33	3 Dishwasher not sanitizing/ changed sani source /COS to 100ppm chlorine											
	Lots of food debris/missing grout in cookline											
	Need major cleaning in/around/on/between equipment, walls											
	Sani bucket at 272-700ppm Sink and Surface/test strips on site											
	Sausage on grill/company policy is 30 minutes to discard											
42	To clean shelves											
	Dough mixer/rusty/to address											
	Line hand sink 100+F equipped											
45												
47	To clean ceiling/ceil To store clean dishe		ean dish rack 6 inches o	off of floo	or							
42			covers where clean dish			od debris, dead fly						
2	WIC to cold hold at					ou downe, dodd ny						
	To clean floors in WIF											
	to clean cart where											
	to Clean floors in back storage closet											
	Dar Pro picks up and disposes of spent grease											
45	To address maintenance/ metal baseboards near dry storage outside of WIF											
_	To seal holes in walls near chemical dispensers, FRP needs to be replaced on chemical wall											
	Shelf stable individual creamers only											
2	whipped topping needs to cold hold at 41F or below											
	butter needs to cold hold at 41F or below/ ice slurry to be up to product level											
_	Drink counter sink by RR 100+F equipped											
		.,	edaibbea									
Received (signature)	•		Nicole Ja	ankov	ec_	Title: Person In Charge/ Owner Manager	er					
Inspected (signature)	Nicole Jankovec Iby: Christy Cor	tez, 1	RS Christy Co	ortez,		Samples: Y N # collect	. 1					