Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

4/					Time in: 2:25	Time out: 3:43	F	Elicense/Po	<u>D5</u>	<u>11</u>		-4:	-4.		Est. Type Risk Category	Page 1 of 2	
Esta	ablis	shme	ent l	Nam	tion: 1-Routine e:	2-Follow U		3-Complai ct/Owner N		4-	Inve	stiga	ation		5-CO/Construction 6-Other * Number of Repeat Violations:	TOTAL/SCOP	KE
IH(ıl Ad	ldre	ess:		Pe	est control	l :		Но	od		Gı	rease	✓ Number of Violations COS: e trap : Follow-up: Yes ✓	12/88/	В
261	6 F	Rido	ge	Rd	Rockwall, TX		esway/ r	nonthly		Vent\	Vorks		LE	S/2	2000gal/3mo №		
Mar					points in the OUT box for	each numbered i	ıtem	Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat viol ox for IN, NO, NA, COS Mark an in appropriate	lation W-Watc box for R	h
_	ıplia	ance			Prio	rity Items (3	Points)	violations		C	ompl	iance	Stat	us	ive Action not to exceed 3 days		
O U T	I N	N O	N A	C O S		nperature for Fe egrees Fahrenhe		y	R	U T	N	N O	N A	C O S	Employee Health		R
				Į,	1. Proper cooling time a	and temperature)				~				12. Management, food employees and conditional of knowledge, responsibilities, and reporting	employees;	
					2. Proper Cold Holding	temperature(41	l°F/ 45°F)								13. Proper use of restriction and exclusion; No disc	charge from	
3					, .		,				~				eyes, nose, and mouth	Č	
	/				3. Proper Hot Holding t	temperature(135	5°F)								Preventing Contamination by Hand	ds	
	/				4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves us Gloves used		
		/			5. Proper reheating prod Hours)	cedure for hot ho	olding (165	5°F in 2			~				15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED	r approved YN)	
	/				6. Time as a Public Hea	alth Control; pro	ocedures &	records			<u> </u>				Highly Susceptible Populations		
															16. Pasteurized foods used; prohibited food not offer	ered	
						proved Source									Pasteurized eggs used when required eggs cooked		
					7. Food and ice obtained good condition, safe, and			Food in							Chemicals		
					destruction Gordo						1		1			W 11 F	
	/				8. Food Received at pro		e				~				17. Food additives; approved and properly stored; & Vegetables water only	Washing Fruits	
						from Contami	ination				~				18. Toxic substances properly identified, stored and	d used	
					9. Food Separated & propreparation, storage, dis			food							Water/ Plumbing		
					10. Food contact surface			ned and			Π				19. Water from approved source; Plumbing installe	ed: proper	
	4				Sanitized at 300	ppm/temperatur	re	ica ana		3					backflow device	м, ргорсі	
					11. Proper disposition of reconditioned	of returned, previ	viously serv	ved or			~				20. Approved Sewage/Wastewater Disposal System disposal	n, proper	
Щ		L			reconditioned disc			ms (2. Po	inte) v	riolat	tions	Ron	uire	Cor	rective Action within 10 days		
											woms						
	I N	N O	N A	C		of Knowledge			R	O U	I N	N O	N A	C O		ation	R
Т	N				Demonstration 21. Person in charge pro	of Knowledge/	e/ Personne	el nowledge,		О	I N	N	N	C	Food Temperature Control/ Identifica		R
Т				О	Demonstration 21. Person in charge prand perform duties/ Cert 4	esent, demonstra rtified Food Man	e/ Personne ration of kn anager/ Pos	el nowledge, sted		O U	I N	N	N	C O	Food Temperature Control/ Identifica 27. Proper cooling method used; Equipment Adequation Product Temperature		R
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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)

Establishr IHOF	ment Name:	Physical A	ddress: Ridge Rd	City/State: Rockwa	all TX	License/Permit # FOOD5115	Page <u>2</u> of <u>2</u>					
11 101		2010	TEMPERATURE OBSERVA		iii, 17	1 0000110						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp					
OJ co	oler/ambient	35	suasage hot holding on flat to	137		crepes	35					
milk cooler/ambient		33	cold top/ham	39								
cold to	p under milk/sour cream	41/62	cut tomatoes	36								
whipp	ped topping on ice	54	omelet batter	41								
WIC	/bagged chicken	41	reach in cooler/mashed potatoes	41								
ham	/cut watermelon	41/41	shredded cheese	41								
W	IF ambient	3	reach in freezer ambient	4								
<u> </u>	eggs on ice	40	reach in cooler/hamburger	UZ_								
Item	AN INCIDENTION OF VOLID ES		SERVATIONS AND CORRECTIONS AND			HE CONDITIONS ODSED	VED AND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	drink hand sink 115	F										
	running dipper well											
19		ice mad	chine at drink counter									
2	Whipped topping out for an hour. Placed in under cooler to cool to 41. Must cold hold at 41 or below.pp											
42	Clean floor drains. Clean dishwasher drains.											
	Sani bucket 300ppm Ecolab SmartPower within required range per manufacturer's instructions											
	 											
39	Invert ice buckets											
45		missing	arout/food debris									
42	Clean floors, walls, missing grout/food debris Clean dry storage area/soda leak on floor											
72	Clean dry storage area/soda leak on floor grill hand sink 115 F											
32			ially on grill line. replac	o whon	nococc	on/						
			pment. Must clean to pre									
45			•	veni pes	15, 616. C	Jouid attract verif	1111.					
45	Clean walls and behind fryers											
2.4	3 comp sink 110+F											
34	Fruit flies											
	Table individual creamer no refrigeration required											
	RR sinks 100 F											
	Dumpster area looks good.											
2	Sour cream in to go cups at 62 discarded. Not their normal policy. Probably left over from a to go.											
	Clean, clean, clean. Email pics when completed											
Received	by:		Print:	_		Title: Person In Charge/	Owner					
(signature)	Jaime Cantu		Jaime (Canti		Manager	,					
Inspected	l by:		Print:	<u> </u>	<u></u>	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,						
(signature)		tez R	S Christy C	ortez	RS							
		- 0, 10		J. LUZ,		Samples: Y N #	# collected					