Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		20	Time in:		License/Permit # FOOD5115						Est. Type	Risk Category	Page 1	of 2			
10/16/2020 Purpose of Inspect			1:55	3:55 2-Follow Up	3-Compla		4-Investigation			.tion	— r	5-CO/Construction	6-Other	TOTAL/S			
Es		ishm				Co	ontact/Owner N		4-	inve	suga	tuon		* Number of Repeat Violations ✓ Number of Violations COS:	s:		
Physical Address: Pest control : 2616 Ridge Rd Rockwall, TX Besway/monthly							Hood Grease trap : city has info			Gr city	ease	e trap : Folloss info No[low-up: Yes				
M	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\s' a checkmark in appropriate box 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												Vatch				
Co	mpli I	iance N	Sta	tus		Ì		R	_	ompl		Stat	_	ve rection not to exceed 5 days			R
Ŭ T	N	0	A	o s	(F = d)	nperature for Food S degrees Fahrenheit)	sarety		Ŭ T	N	O	A	o s	Employee			
	~				1. Proper cooling time	and temperature				~				12. Management, food employees knowledge, responsibilities, and re		employees;	
	~				2. Proper Cold Holding	g temperature(41°F/ 45	5°F)			~				13. Proper use of restriction and exeys, nose, and mouth	xclusion; No disc	charge from	
	~				3. Proper Hot Holding	temperature(135°F)								Preventing Contam	nination by Han	ds	
		~			4. Proper cooking time	and temperature				~				14. Hands cleaned and properly w			
		~			5. Proper reheating pro Hours)	cedure for hot holding	g (165°F in 2			~				15. No bare hand contact with read alternate method properly followed)
	~				6. Time as a Public He	alth Control; procedur	res & records							Highly Susceptib	ble Populations		
					Aŗ	oproved Source				~				16. Pasteurized foods used; prohib Pasteurized eggs used when requir eggs cooked		ered	
	_				7. Food and ice obtained good condition, safe, and destruction			Chemicals									
					8. Food Received at pro	oner temperature								17. Food additives; approved and p	nronerly stored:	Washing Fru	ite
	~				check at rece	•				~				& Vegetables water only	property stored,	vv asimig i ra	.13
						n from Contaminatio	n			~				18. Toxic substances properly ider	ntified, stored and	d used	
	~				9. Food Separated & preparation, storage, di		ring food							Water/ Pl	lumbing		
3					10. Food contact surfact Sanitized at	ces and Returnables ; 0 ppm/temperature unkr	Cleaned and			~				19. Water from approved source; I backflow device	Plumbing installe	ed; proper	
	~				11. Proper disposition	of returned, previously				~				20. Approved Sewage/Wastewater disposal	r Disposal Syster	n, proper	
					reconditioned disc		Items (2 Po	ints) v	riolat	tions	Rea	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S		n of Knowledge/ Pers		R	O U T	I N	N O	N A	C O S	Food Temperature Co	ontrol/ Identific	ation	R
	~				21. Person in charge prand perform duties/ Ce 5	resent, demonstration ertified Food Manager	of knowledge, / Posted			~				27. Proper cooling method used; Maintain Product Temperature	Equipment Adec	quate to	
	~				22. Food Handler/ no u	inauthorized persons/	personnel			~				28. Proper Date Marking and dispo	osition		
					Safe Water, Reco	ordkeeping and Food Labeling	Package		2					29. Thermometers provided, accur Thermal test strips digital	rate, and calibrate	ed: Chemical	/
	~	23. Hot and Cold Water available; adequate pressure, safe		<u>v</u>									,				
	-			'	23. Hot and Cold Wate	Ü	pressure, safe							Permit Requirement, Pre			
	~				23. Hot and Cold Wate 24. Required records a destruction); Packaged	er available; adequate p				~				Permit Requirement, Pre 30. Food Establishment Permit	erequisite for O	peration	ted)
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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 (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishm IHOF	ment Name:	Physical A	ddress: Ridge Rd	City/State: Rockw a	ıl TY	License/Permit # FOOD5115	Page <u>2</u> of <u>2</u>					
IIIOF		2020	TEMPERATURE OBSERVA		ui, IA	1 00003113						
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp					
milk dis ambier	spenser cooler nt	35.4	reach in cooler/cheese	41	unde	r/chocolate mi	ilk 40					
drawei	r cooler/cannoli cream	36	raw chicken	37								
hot	holding/gravy	138	reach in freezer ambient	-18.2								
CC	old top/ham	40	reach in cooler/raw eggs	41								
CL	ut tomatoes	39	WIF ambient	-16.8								
u	nder/batter	39	WIC/chicken	41								
hot ho	olding on grill/sausage	137	ham/raw chicken	41/41								
h	ashbrowns	178	cold top/whipped topping									
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND CORRECTIONS AND COLUMN ATTENT			HE CONDITIONS OPSERS	ED AND					
Number	NOTED BLEOW.											
	Hand sink drink counter 123											
			will use 3 comp sink									
	Missing grout, food	debris a	and standing water									
	Fruit flies											
	Clean floor drains (food debris)											
	2 CLEAN floors, walls, in/around/on equipment											
	front hand sink 126											
	Avoid use of grocery store bags under waffle iron. use foil, change daily											
42	Clean carts, food debris											
39 W		Clean/degrease bacon griddles										
	Watch for food dropped on floor, dispose Patch holes in walls throughout, especially near sanitizer dispensers											
	Store wiping cloths			muzer u	isperise	713						
	· · · · · · · · · · · · · · · · · · ·		and sink by dishwasher									
70	3 comp sink 123	Cillia il	and sink by distiwasher									
10/29		ew and te	est strips on the way. Not	hooked u	n correc	ctly. Ecolab on the	way					
10/20		ovv arra to	or our po on the way. The	noonoa a	p 001100	ony. Leedab en me	way.					
Received (signature)	· •		Morgan	Gro	b	Title: Person In Charge/ O Manager	wner					
Inspected	by:		Print:			managor						
(signature)	Morgan Grob Christy C	orte		Cort	ez.	Samples: Y N # c	ollected					