	irec		of \$50.00 is after 1st		City of	Rocl	kw		In	spo	ecti	└── Vomit └── Empl	gy po t clea <u>oyee</u>	olicy/tra		
Date: Time in: Time out: License/Per 03/29/2023 1:45 3:19 Fs 00					ermit # 003921						Food handlersFood mat51	Food managers		of _2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai					-	4-	Inve	estig	atio	n	5-CO/Construction 6-Oth * Number of Repeat Violations:	ier	TOTAL/S	SCOR		
Incogi					Contact/Owner 1 Charlie	Name:						✓ Number of Violations COS:		20/8	<u>ا/ م</u>	
Physica 1541 E		ess:		To pro			Ho Not a	od attach	ed yet			e trap//waste oil Follow-up: o check No	Yes 🖌	20/0	0/1	
	Complia		Status: Out = not	in compliance $IN = in control for each numbered item$	npliance N	$\mathbf{O} = \text{not}$						plicable $COS = corrected on site R = r$ NA, COS Mark an X in a			Watch	
IVIAIK U	e approp	Jiate	-				re In	nme	diate	Cor	rrect	ive Action not to exceed 3 days	ргорпал			
0 Î	Compliance Status 0 I N N C Time and Temperature for Food Safety									e Sta N A	tus C O	England Hall				
U N T	\mathbf{O} \mathbf{A} \mathbf{O} \mathbf{S} (F = degrees Fahrenheit) 1 Proper cooling time and temperature					T		0	A	s						
~			To discuss			knowledge, responsibilities, and reporting										
3		2. Proper Cold Holding temperature(41°F/ 45°F) ✓ Discarded						~				13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth				
-		•		ling temperature(135°F)								Posted				
				time and temperature		+	Preventing Contamination by 14. Hands cleaned and properly washed/ Glov								7	
				g procedure for hot holdi	ng (165°F in 2										,	
			Hours)	Procedure for not notal	ng (105 1° 111 2		15. No bare hand contact with ready to ea alternate method properly followed (API Not prepping at insp								.)	
	~		6. Time as a Public To fiscuss	c Health Control; proced	ures & records	+		<u> </u>	1		i	Highly Susceptible Pop	ulations			
I I	-			Ammond Commo				Г				16. Pasteurized foods used; prohibited foo	d not off	fered		
				Approved Source	P 1'					~	L	Pasteurized eggs used when required Cooking / baking				
W 🖌			good condition, sa	tained from approved so fe, and unadulterated; pa to? Where mac	rasite							Chemicals				
~				at proper temperature								17. Food additives; approved and properly & Vegetables	stored;	Washing Fru	uits	
			To check tra				-					Water only 18. Toxic substances properly identified, s	stored ar	d used		
		1		ction from Contaminat			V					Watch storage				
3			preparation, storag Protected outside	e, display, and tasting	C							Water/ Plumbing	-			
~			Sanitized at 20	urfaces and Returnables 0 ppm/temperature	160 SR		V					19. Water from approved source; Plumbir backflow device To add back siphonage device	ce to h	nose outs	side	
	~		11. Proper disposit reconditioned	tion of returned, previou	sly served or			~				20. Approved Sewage/Wastewater Dispos disposal	al Syster	m, proper		
0 I	N N	С		Priority Foundation	on Items (2 Po	nts) v	violat 0		Req N	uire N	Cor	rective Action within 10 days			<u> </u>	
U N T	0 A	O S		ation of Knowledge/ Po			U T		0	A	O S	Food Temperature Control/	dentific	ation		
~			and perform duties Must have one	ge present, demonstratio (Certified Food Manage on duty at all times no unauthorized persons	er (CFM) s of operation							27. Proper cooling method used; Equipm Maintain Product Temperature Watch28. Proper Date Marking and disposition	ent Ade	quate to		
			All employees	Recordkeeping and Fo	·		2					Items outside 29. Thermometers provided, accurate, and	l calibrat	ed; Chemica	ıl/	
				Labeling			2					Thermal test strips Need for quats				
~			150	Water available; adequat								Permit Requirement, Prerequisi		-		
~			24. Required record destruction); Packa Commerci	ds available (shellstock aged Food labeled	tags; parasite			~				30. Food Establishment Permit (Currer Posting	ıt/ insp s	ign posted)		
		r	Conforma	nce with Approved Pro								Utensils, Equipment, and		0		
w			HACCP plan; Var processing method	ith Variance, Specialized iance obtained for specials; manufacturer instruct what is done on s	lized		2					31. Adequate handwashing facilities: Acc supplied, used See / avoid using for other chores / J Sink				
				Consumer Advisory			2					32. Food and Non-food Contact surfaces of designed, constructed, and used	leanable	e, properly		
		1	26 Posting of Con	sumer Advisories; raw o	or under cooked		_					Remove any and all 33. Warewashing Facilities; installed, mai	ntained	used/		
~			foods (Disclosure/	Reminder/Buffet Plate)/ request / cooking to r	Allergen Label		2					Service sink or curb cleaning facility prov Mop sink keep accessib	ided	useu		
			Core Items (1	Point) Violations Re	quire Corrective	Action	_					ys or Next Inspection, Whichever Com				
O I U N T	N N O A	C O S	Preven	tion of Food Contamin	ation	R	O U T	Ν	N O	N A	C O S	Food Identification	'n			
W			34. No Evidence o animals Plans al	f Insect contamination, i	odent/other				~			41.Original container labeling (Bulk Food	.)			
w				liness/eating, drinking o	r tobacco use	$\left \right $			1			Physical Facilitie	s			
			36. Wiping Cloths	; properly used and store	d	+	1					42. Non-Food Contact surfaces clean See				
1			37. Environmental	contamination		$\left \right $	v					43. Adequate ventilation and lighting; des To check hood when installed complete			chen	
			38. Approved thav			+	F					44. Garbage and Refuse properly disposed		0		
	-	<u> </u>	Т	Proper Use of Utensils			1		$\left \right $		\vdash	45. Physical facilities installed, maintaine	d, and cl	ean		
			39. Utensils, equip	ment, & linens; properly			+	-	\vdash			See 46. Toilet Facilities; properly constructed,	supplier	d, and clean		
1			dried, & handled/ See 40. Single-service	In use utensils; properly & single-use articles; pr	used			~				120 47. Other Violations				
			and used													

Retai	il Food Establishment Inspection Re	eport.
Need plans for outside unit	s as	• How will you verify the
are not secure at night etc		cooler kept temps?

Received by: (Printed / Charlie smith	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Kelly kirkpatrick.	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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General detailed cleaning in kitchen									
Establishn Incog	nent Name: nito	Physical A		ity/State: License/Permit # FS 3921			Page <u>2</u> of <u>2</u>		
meeg		1 00	TEMPERATURE OBSERVATI		100021				
Item/Loca	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		Temp F	
Outsid	e freezer	1.9	SmallBlack cooler	49/50	Discarded it all				
Three	door cooler outside		Pasta / cooked beans	49/60					
Tu	iscan sauce	37	Upright freezera	1.5					
	Butter	38	Upright	40					
C	Onion soup	38	Red sauce	41					
Pe	epper sauce	38	Fish / shrimp	41/40					
			Sausage butter	41/41					
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTENTION	ON IS DIREC	CTED TO TH	IE CONDITIONS OBSE	RVED A	ND	
20	Need to add a back si	ohonage	device to the outside hose a	ttachme	nt				
37/45	Need to add a back siphonage device to the outside hose attachment Two door freezer located outside shows signs of major condensation - this was not approved to be outside								
	All foods in freezer unit are HTT major condensation / this could also be rain / TO be secured and locked								
09	Cooler outside is not approved to be outside - this would not be allowed ever								
28	Product is labeled BU	T is not d	ated						
?	Jar of pesto??? Are you canning? - May not use made at home - to verify haccp plan if done on site								
45/37/09	Spoke to owner and d	iscussed	hazards with having extens	ion cord	s and ha	ving units			
	Must move inside asap to allow for proper use of cooler and freezer - need to be secured for now								
	Bar: hot water heater 150 watch								
	Menu no undercooked	litems							
W	Keep an eye on bar w	ood and	keep sealed						
34,	Evidence of mice inside cabinets to address and clean - May be past								
31	Hand sink to clean and	d watch v	vhat is stored around						
39	Watch clutter and prot	ect silver	ware						
	Kitchen: sanitizer 200	ppm							
37	Cans to be off floor as	well as b	ous tubs of suspolies						
42/45	Detailed cleaning need	ded unde	er behind and around						
02			ded of all contents as holding	g 50 F al	I Tcs food	ds			
42	Need to clean out Sou	s vide ur	iit						
	Allergens - nuts to ke								
W	-	-	P fish - unclear on site as no						
28	Need to organize and date mark all Tcs foods held over 24 hrs and discard at 6 days								
29	Need test strips and to set up bucket when prepping								
W	Store chemicals low throughout - ok								
14/	Dishmachine sanitizing at 160 SR								
W 20	Watch doors and weather stripping - working on this								
39 Avoid over crowding kitchen and refrigerators etc W Adhere to manufacturer guidelines on packages									
W Adhere to manufacturer guidelines on packages Received by: Print: Title: Person In Charge/ Owner									
^(signature) Charlie smith									
Inspected (signature)	^{by:} Kelly kírkpa	ıtríck	$\mathcal{RS}^{\text{Print:}}$			Samples: Y N	# collect	ed	
Form EH-06 (Revised 09-2015)									