	Retail Food Establishment Inspection Report														
Date: Time in: Time out: License/Per 5/10/2022 2:00 3:04 FOOI												Est. Type Risk Category Page <u>1</u> of <u>2</u>			
					ion: ✓ 1-Routine 2-Follow Up 3-Compla	_			estig	atio	n	5-CO/Construction 6-Other TOTAL/SCORE	2		
		^{shm}			e: Contact/Owner	Name:						 ★ Number of Repeat Violations: ✓ Number of Violations COS: 			
Ph	vsic	al A	ddre	ess:	ad Rockwall, TX Pest control : C-Tech/monthly		Ho . I. Is	od s/3n	10	G	reas	se trap : Follow-up: Yes 6/94/A			
	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W - Watch														
Ma	Mark the appropriate points in the OUT box for each numbered item Mark '√' 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														
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O								Î	mpliance I N N O		tus C O		R		
T						T			A	s	Employee Health 12. Management, food employees and conditional employees;	_			
								~				knowledge, responsibilities, and reporting			
3			2. Proper Cold Holding temperature(41°F/45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	~				3. Proper Hot Holding temperature(135°F)	-		1				Preventing Contamination by Hands			
		~		4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)			
	~				6. Time as a Public Health Control; procedures & records			<u> </u>				Highly Susceptible Populations	_		
	•				timers		-					16. Pasteurized foods used; prohibited food not offered			
	Approved Source 7. Food and ice obtained from approved source; Food in							~				Pasteurized eggs used when required all pasteurized eggs			
	~				good condition, safe, and unadulterated; parasite destruction corporate			T				Chemicals			
	~				8. Food Received at proper temperature check at receipt			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection from Contamination			~				Water only 18. Toxic substances properly identified, stored and used			
	 ✓ 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 						1			1	Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days 0 I N N C									R						
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel	ĸ		N	0	A	o s	Food Temperature Control/ Identification			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3			~				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; Chemical/ Thermal test strips digital			
	~				23. Hot and Cold Water available; adequate pressure, safe			1		<u> </u>	I	Permit Requirement, Prerequisite for Operation			
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	\prod		~				30. Food Establishment Permit (Current/insp report sign posted)			
					Conformance with Approved Procedures			<u> </u>				12/31/2022 Utensils, Equipment, and Vending	_		
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer Advisory			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	Ι	N	N	C	Core Items (1 Point) Violations Require Corrective	Actio	C	I	Ν	Ν	С		R		
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other				0	A	O S	Food Identification 41.Original container labeling (Bulk Food)			
<u> </u>	 				animals 35. Personal Cleanliness/eating, drinking or tobacco use	+		~							
	~ ~				36. Wiping Cloths; properly used and stored	+ +		~				Physical Facilities 42. Non-Food Contact surfaces clean			
	~				37. Environmental contamination	+	┢	~	-			43. Adequate ventilation and lighting; designated areas used			
	~				38. Approved thawing method	H	\vdash	v	$\left \right $			44. Garbage and Refuse properly disposed; facilities maintained			
-					Proper Use of Utensils	\square	1		$\left \right $			45. Physical facilities installed, maintained, and clean			
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	П		~				46. Toilet Facilities; properly constructed, supplied, and clean			
⊢	-				40. Single-service & single-use articles; properly stored	+	-		-			47. Other Violations			
1	~				and used			~							

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

Form EH-06 (Revised 09-2015)

to go cooler/whipped topping62under counter fry freezer/ambient18on speed rack/chicken strips4Creamer/ranch67/51reach in cooler/ham/ham74/36homestyle chicken4front counter cooler/iced coffee40liquid egg36spicy chicken4ice cream mix35reach in freezer/ambient10tacos4	2											
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ice cream mix 35 reach in freezer/ambient 10 tacos 4	2											
hot drawers/hamburger 169 reach in freezer#20 ambient 11	2											
hot drawers/hamburger 168 reach in freezer#20 ambient 11 eggrolls 4	1											
hamburger 166 reach in cooler/taco 40 under counter cool/cheese sauce 3	6											
burger cold top/cheese 41 chicken/chicken 38/40												
under/cheese sauce 41 WIC/chicken breast 51												
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE, YOUR ATTENTION IS DIRECTED TO THE CONDITIONS ORSERVED AND												
NOTED BELOW:												
To go hand sink 100 F												
Need paper towels at hand sink/to go												
Discarded TCS foods in to go cooler as unknown amount of time out of temp/above 41F												
Taco lettuce, shelled eggs, sandwich veggies on a 4 hour timer to discard. TPHC Back hand sink 100F. Post employee health poster at hand sink												
2 WIC was being loaded with new supplies, door open. Discarded Chicken at 51 as unknown amount of time out of temp	Back hand sink 100F. Post employee health poster at hand sink.											
3 comp sink 116 F												
	•											
Sani buckets at 200 ppm quats Air conditioning in building broken at inspection. Repair people on site. Current temp 79F.												
All chicken precooked. Only raw meat is frozen hamburgers.												
45 Clean/degrease floors												
2 One pan of ham discarded at 74 F. Had been out on counter. Must cold hold at 41F or below.												
Only pasteurized eggs used.												
Tea nozzles WRS daily												
RR sinks 100+F												
Received by: Print: Title: Person In Charge/ Owner												
^(signature) Judith Hernandez Judith Hernandez Manager												
^(signature) Judith Hernandez Judith Hernandez Manager ^{Inspected by:} Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected												