Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	\		. .	Time in:	Time out:		icense/Per			. –				Est. Type Risk Category Page 1 o	f 2
					3:00	4:14		001		_		4•	4	—ı		
E	stabl	ishm	ent	Nan		2-Follow	Contact/	Complair Owner Na		4-	Inves	stiga	tion		* Number of Repeat Violations:	ORE
_					3725 Box #3725	1	D		1	**			- C		e trap : Follow-up: Yes 7	/Δ
		al A Rid			Rockwall, TX	C	Pest control : C-Tech/moi	nthly		Hoo Cint	od :as/3i	mo			e trap : Follow-up: Yes 7 3/93/ 1000gal/3mo No	, , ,
м					Status: Out = not in co	ompliance IN =	in compliance		= not o						policable $COS = corrected on site R = repeat violation W-Ways for IN, NO, NA, COS Mark an in appropriate box for R$	atch
141	ark t	ше ар	ргор	Trate									-		ive Action not to exceed 3 days	
O	I		Sta N	C	Time and Ten	nnerature for	Food Safety		R	О		N	N	C		R
U T		0	A	O S	(F = d)	legrees Fahrenl	heit)			U T		О	A	o s	Employee Health	
	~				Proper cooling time	and temperatur	re				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
_					2. Proper Cold Holding	g temperature(4	41°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	_
3											~				eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(13	35°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperatu	ıre				~				14. Hands cleaned and properly washed/ Gloves used properly Qloves only	
	.,				5. Proper reheating pro Hours)	cedure for hot	holding (165°)	F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	-				,	11.0 . 1	1 0								anternate method properly followed (AFFKOVED 1, N.)	
	~				6. Time as a Public He	alth Control; pi	orocedures & r	records							Highly Susceptible Populations	
					Ар	proved Sourc	ce				V				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	I				7. Food and ice obtained			od in			Ш				pasteurized eggs only	
	~				good condition, safe, and destruction		ed; parasite								Chemicals	
					8. Food Received at pro		ıre				1 1		T		17. Food additives; approved and properly stored; Washing Fruits	3
	~				check at rece						~				& Vegetables water only	
						n from Contar	mination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pr preparation, storage, di		_	od							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200			d and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned	of returned, pre	eviously served	d or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	•															
							dation Item	s (2. Poi	nts) v	iolat	ions	Rea	uire	Cor	rrective Action within 10 days	
0	I	N	N A	C	Pri	iority Found			nts) v	0	I	N	N	С	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Pri	iority Found	ge/ Personnel				I N				Food Temperature Control/ Identification	R
	I N	N O	N A		Demonstration 21. Person in charge prand perform duties/ Ce	iority Found n of Knowledg resent, demons	ge/ Personnel	wledge,		O U	I N	N	N	C O	·	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: in the Box #3725	Physical A	ddress: Ridge Rd	City/State: Rockwa	all. TX	License/Permit #	Page	<u>2</u> of <u>2</u>				
COICIN			TEMPERATURE OBSERVA		,							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp				
to go cooler/everything TCS cold top/cheese		62	tacos	41	cheese 2 door under counter cooler/chi			40				
		41	front under counter coole	r			r/chili	40				
ι	under/ham	41	iced coffee	44	WIF ambient		<u> </u>	6				
hot d	lrawers/hamburger	178	ranch	44								
reach	n in cooler #41/ham	41	juice	45								
reach	in freezer #20 ambient	10	fry under counter ambien	24								
reach	n in freezer ambient	11	WIC/chili	40								
reacl	h in cooler/chicken	41	chicken/chicker	ງ 41/40								
		OF	SERVATIONS AND CORRECT	VE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Drink hand sink 100	F										
	Sani bucket 200 ppi	n quats	}									
2	Small under counter cooler to go was unplugged (accidentally). Discarded all TCS as had been in cooler for 5+ hours											
	4 hour timers sandwich toppings, cut lettuce for tacos, and eggs in the morning. TPHC Pasteurized shelled and liquid eggs only											
	Pasteurized shelled and liquid eggs only Back hand sink 117 F											
	No raw meat except for frozen raw hamburgers cooked from frozen											
2	3 comp sink 118+F Small under counter cooler in front to be turned, down to cold hold at 41 or below											
39	Small under counter cooler in front to be turned down to cold hold at 41 or below Invert ice buckets.											
	Ice machine cleaned											
42												
	Coke supplier clean	s/maint	ains soda machine									
	Soda and tea nozzl											
	RR sinks 100 +F	-										
W												
			า									
	Gloves used/changed often Good job on cleaning equipment and floors											
	Cood job on cicariii	ig cquip	mont and noors									
Docat 1	Lhva		Duint		1	Title: Demon I- Char	/ 0					
Received (signature)			Print:	rnan	407	Title: Person In Charge						
	Judith Hernande	Z	Judith He	Hilail	JEZ_	<u>Manager</u>						
Inspected (signature)		ton 1	Print: Christy C	ortoz	ם							
	Cru Usty COV	very, 1	RS Christy C	UI LEZ,	L/Q	Samples: Y N	# collecte	ed				