Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| | | | | _ | /Permit# 9292/need curl | | | | <u>:</u> | | st. Type | Risk Category | Page 1 o | f <u>2</u> | | | | | |
|-------------------------------------|--|--|--|-------------|--|--|---|---------------------------------|---|--|--|---|-----------------------------------|---|--|--|--|---|------|
| | | | | | tion: 1-Routine | 2-Follow U | | Complai | | | -Inve | | | _ | 5-CO/Constru | ıction | 6-Other | TOTAL/SC | ORE |
| Establishment Name: Contact/Owner I | | | | | | | | | | | | * Number of Repeat Violations: Vumber of Violations COS: | | | | | | | |
| Ph 27 | '85 | | lge | Rd | Rockwall, TX | Silv | est control : ver Star/ | 12-202 | | Ho n/a | l | | Je | rry' | e trap : s/250gal/12-6-: | - | Follow-up: Yes V | 17/83 | |
| Ma | | | | | otatus: Out = not in compoints in the OUT box for e | each numbered it | tem | Mark ` | √' a cl | | ark in | appı | opria | te bo | ox for IN, NO, NA, C | OS Ma | site R = repeat vio | e box for R | atch |
| Co | Priority Items (3 Points) violations Compliance Status | | | | | | | C | Compliance Status | | | | | | | | | | |
| O U T | I N | I N N C Time and Temperature for Food Safety | | | | | | R | U T | J N | N O | N A | C O S | Employee Health | | | | R | |
| | ~ | Proper cooling time and temperature | | | | | | | ~ | | | | | 12. Management, food employees and conditional employe knowledge, responsibilities, and reporting | | | | | |
| | ~ | | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | | | | | 13. Proper use of restriction and exclusion; No disease, nose, and mouth | | | nd exclusion; No dise | charge from | | | | |
| | | 3. Proper Hot Holding temperature(135°F) | | | | | | | | | | | Preventing Contamination by Hands | | | | | | |
| | 4. Proper cooking time and temperature | | | | | | | | 14. Hands cleaned and properly washed/ Gloves u | | | | | | | | | | |
| | | ~ | | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | 15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED | | | | | | | | |
| | ~ | | 6. Time as a Public Health Control; procedures & records | | | | | records | | | | | | | Н | ighly Susc | eptible Populations | | |
| | Approved Source | | | | | | | ~ | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | | | | | | | | | |
| | | | | | 7. Food and ice obtained good condition, safe, and | | | od in | | | | | | | no eggs | | | | |
| W | | | | | | Nogales | | | | | | | | | Chemicals 17. Food additives; approved and properly stored; Washing | | | Washing Fruits | |
| | ~ | | | | check at recei | | , | | | | ~ | | | | & Vegetables water only | | and property stored, | washing 1 fulls | 3 |
| | | | <u> </u> | | | from Contami | nation | | | | ~ | | | | | | identified, stored an | d used | |
| | ~ | | | | 9. Food Separated & pro preparation, storage, disp | | | ood | | | | | | | | Wate | er/ Plumbing | | |
| 3 | | | | | 10. Food contact surface Sanitized at <u>200</u> p | s and Returnable | les ; Cleane e | d and | | 3 | | | | | 19. Water from app backflow device | proved sou | rce; Plumbing install | ed; proper | |
| | ~ | | | | 11. Proper disposition of reconditioned disca | returned, previ | iously serve | ed or | | | ~ | | | | 20. Approved Sew disposal | age/Waste | water Disposal System | m, proper | |
| | | | | | | | | ns (2 Poi | | | | | | | rective Action with | in 10 day | s | | |
| O U T | I N | N O | N A | C O S | Demonstration | of Knowledge/ | / Personnel | | R | U T | J N | N O | N A | C O S | Food T | emperatu | re Control/ Identific | ation | R |
| 2 | | | | | 21. Person in charge preand perform duties/ Cert | | | | | | ~ | | | | 27. Proper cooling Maintain Product | | ed; Equipment Adec | quate to | |
| | ~ | | | | 22. Food Handler/ no un | authorized pers | sons/ person | inel | | | ~ | | | | 28. Proper Date M | arking and | disposition | | |
| | | | | | Safe Water, Record | dkeeping and l Labeling | Food Packa | age | | | ~ | | | | Thermal test strips | | accurate, and calibrat | ed; Chemical/ | |
| | ~ | | | | | 20000000 | | | | | | | | | diditai | | | | |
| | | | | | 23. Hot and Cold Water | Ü | uate pressur | re, safe | | | | | | | digital Permit Re | quirement | , Prerequisite for O | peration | |
| | ~ | | | | 23. Hot and Cold Water 24. Required records avadestruction); Packaged F | available; adeq | | | | 2 | | | | | Permit Re | hment Per | , Prerequisite for O | | ed) |
| | • | | | | 24. Required records avadestruction); Packaged F | available; adequailable (shellstorod labeled | ck tags; par | rasite | | 2 | | | | | Permit Re 30. Food Establish need curre | hment Per ent nsils, Equ | rmit (Current/insp re | port sign poste | ed) |
| | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | | | | 24. Required records ava destruction); Packaged F | available; adequallable (shellstorood labeled ith Approved I riance, Speciali obtained for speciality of the speciality of th | ck tags; par Procedures ized Process ecialized | rasite | | 2 | | | | | Permit Re 30. Food Establish need curre | hment Per ent nsils, Equ | mit (Current/insp re | port sign poste | ed) |
| | | | | | 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Var HACCP plan; Variance of processing methods; man | available; adequallable (shellstorood labeled ith Approved I riance, Speciali obtained for speciality of the speciality of th | Procedures ized Process ecialized uctions | rasite | | 2 | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | | | | Permit Re 30. Food Establish need curre Ute 31. Adequate hand supplied, used | hment Per ent nsils, Equ washing fa | ipment, and Vendin cilities: Accessible a | eport sign poste g nd properly | ed) |
| | | | | | 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Var HACCP plan; Variance of processing methods; man | available; adequallable (shellstoo Good labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory | Procedures ized Process ecialized uctions w | asite s, and cooked | | | · · · | | | | Permit Re 30. Food Establish need curre Ute 31. Adequate hand supplied, used 32. Food and Non-designed, constructions | hment Per ent nsils, Equ washing fa food Conta ted, and us | ipment, and Vendin cilities: Accessible and act surfaces cleanable ed | eport sign poste g nd properly e, properly | ed) |
| | ~ | | | | 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Var HACCP plan; Variance of processing methods; mar Const | available; adequilable (shellstoo Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plat | Procedures ized Process ecialized uctions w or under ie)/ Allerger | asite s, and cooked n Label | | 2 n Not | ✓ t to E | | _ | _ | Permit Re 30. Food Establish need curre Ute 31. Adequate hand supplied, used 32. Food and Non- designed, construct 33. Warewashing I Service sink or cur | hment Per ent nsils, Equ washing fa food Conta ted, and us Facilities; i b cleaning | ipment, and Vendin cilities: Accessible and act surfaces cleanable ed ed enstalled, maintained, facility provided | eport sign poste g nd properly e, properly | |
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| Т | \rightarrow \right | | | О | 24. Required records avadestruction); Packaged F Conformance with Vanish Variance of the processing methods; many constitution of the processing of Consumer foods (Disclosure/Reministration). Core Items (1 Point Prevention of the processing of Insection). | available; adequallable (shellsto- food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory Advisories; rander/Buffet Plat I Violations I food Contament of Contament of Contamination (eating, drinking) | Procedures ized Process ecialized uctions w or under ie)/ Allerger Require Commation on, rodent/ot ig or tobaccommation | cooked a Label | | 2 | t to E | N | N | C O | Permit Re 30. Food Establish need curre Ute 31. Adequate hand supplied, used 32. Food and Non- designed, construct 33. Warewashing I Service sink or cur sys or Next Inspection | nsils, Equivashing far food Contacted, and us Facilities; i b cleaning fon, Whice Food | ipment, and Vendin cilities: Accessible a act surfaces cleanable ed ac | eport sign poste g nd properly e, properly | |
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Retail Food Establishment Inspection Report

| Received by: (signature) Andrew Pershey | Andrew Pershey | Title: Person In Charge/ Owner Manager |
|---|---------------------------|--|
| Inspected by: Christy Cortez, RS | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

| l | | T= | | 1 | | T | T = | | |
|--------------------------|--|---------------|------------------------------------|--------------------|---------------|--|-----------|--|--|
| | nent Name: N y John's | Physical A | Ridge Rd | City/State: Rockwa | all.TX | License/Permit # Page 2 of 2 need current | | | |
| | | | TEMPERATURE OBSERV | ATIONS | | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp F | Item/Loca | tion | Temp F | | |
| WIC/tomatoes turkey | | 41 | reach in cooler/capico | ola 41 | | | | | |
| | | 41 | | | | | | | |
| cold top/turkey | | 40 | | | | | | | |
| | roast beef | 41 | | | | | | | |
| | | | | | | | | | |
| | <u>it tomatoes</u> | 39 | | | | | | | |
| und | er/cut tomatoes | 39 | | | | | | | |
| under | counter cooler/roast beef | 41 | | | | | | | |
| | turkey | 41 | | | | | | | |
| • | | | SERVATIONS AND CORREC | | - 1,0 | | | | |
| Item Number | AN INSPECTION OF YOUR ES NOTED BELOW: | TABLISHME | ENT HAS BEEN MADE. YOUR ATTI | ENTION IS DIRE | ECTED TO TI | HE CONDITIONS OBSERV | VED AND | | |
| | Prep hand sink 105 | with so | ap and paper towels. | Need to | post em | ployee health p | oster. | | |
| | | | ni sink setup to 200 pp | | | | | | |
| 30 | Need to apply and | complet | e health permit with ci | ty/need to | post cu | ırrent | | | |
| 34 | Must show current | pest cor | ntrol services. Last in | voice was | 12-202 | 20 | | | |
| 42 | Need to clean prep | hand si | nk/dirty, pink and blac | k slime | | | | | |
| 35 | Store personal drinl | ks low a | ind separate on dry st | orage she | lves in l | oack | | | |
| W | Moldy produce in W | IC (cucu | mbers and tomatoes). | Set on flo | or to be | credited by sup | plier | | |
| 37 | Standing water und | er ice m | nachine | | | | | | |
| 19 | Leaking prep hand | sink/und | der sink/piping. To rej | oair | | | | | |
| 21 | Must have certified | food ma | anager on duty at all ti | mes | | | | | |
| 35 | Need to wear beard | d restrai | nts when applicable | | | | | | |
| 45 | WIF/compressor frozen over/fan: | s not blowing | n/only non TCS foods in WIF/ambien | 31F. Need to | replace badly | worn/broken gaskets aro | und door | | |
| 37 | | | WIF to protect from co | ndensatio | on | | | | |
| | Bread on top of cou | ınter in | covered containers | | | | | | |
| 32 | · | | d and or badly scored cu | | | ace when necess | ary | | |
| 10 | | | ispenser chute at sod | a machine | 9 | | | | |
| | Soda/tea nozzles V | | * | | | | | | |
| 34 | Fruit flies around floor drains. To clean floor drains | | | | | | | | |
| 45 | Need to clean floors/under equipment/under shelves in back | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
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| | | | | | | | | | |
| | | | | | | | | | |
| Received | by: | | Print: | | I | Title: Person In Charge/ | Owner | | |
| (signature) | Andrew Pershey Chvisty Cov | y | Andrew | Persh | ney | Manager | | | |
| Inspected (signature) | 1 by: | _ | Print: | | | - 3 | | | |
| (Signature) | Christy Cov | tez, 1 | RS Christy (| Cortez, | RS | Samples: Y N # | collected | | |