## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/5/2022		2	Time in: <b>2·10</b>				License/Po		21/need cu				Cı	ırrent	Est. Type	Risk Category	Page 1	of <u>2</u>		
						1-Routine	2-Follow U		3-Complai		_	Inve				5-CO/Cons	truction	6-Other	TOTAL/S	CORE
Es	tabli	ishm	ent i	Nan			2101000	Contac	ct/Owner N	Vame:		11110	<del></del>			* Number o	f Repeat Vio	lations:		
		al Ad S G			Rockwa	II, TX	Or	rkin/2 w	eeks		Hoo Hal	od <mark>o/6</mark> r		Tri	mb	e trap : le/ 3mo		Follow-up: Yes V	12/8	0/D
Ma					Status: points in th	e OUT box for	impliance IN = ir	ıtem	Mark '		eckma	ark in	appr	opria	te bo	ox for IN, NO, NA	, COS M	n site $\mathbf{R}$ = repeat vio	lation W-Verbox for R	Watch
Co	mpli	iance	Sta	tus		Prio	rity Items (3	3 Points)	violations	Requi	_	<i>ımed</i> ompl				ive Action not to	exceed 3 d	ays		
O U T	I N	N O	N A	C O S	7		nperature for F egrees Fahrenhe		y	R	O U T	I N	N O	N A	C O S		Em	ployee Health		R
	~				1. Proper	cooling time a	and temperature	е				~				12. Managemen knowledge, resp		oyees and conditional and reporting	employees;	
3					2. Proper	Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of eyes, nose, and		and exclusion; No disc	charge from	
	~				3. Proper	Hot Holding t	temperature(135	5°F)								P	reventing Co	ontamination by Han	ıds	
	~				4. Proper	cooking time	and temperature	·e				~				14. Hands clear	ned and prop	erly washed/ Gloves u	sed properly	
	~				5. Proper Hours)	reheating prod	cedure for hot h	nolding (16	5°F in 2			~						th ready to eat foods o bllowed (APPROVED		.)
	~				6. Time a	as a Public Hea	alth Control; pro	ocedures &	records								Highly Sus	ceptible Populations		
	<u> </u>				Approved Source						V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked					
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								ı		Chemicals					
					8. Food F	Received at pro	oper temperature	re									ves; approve	d and properly stored;	Washing Fru	its
	•				checl	k at rece	ipt					~				& Vegetables water or				
					0. F. 16		from Contam		<u> </u>			~				18. Toxic substa	ances proper	ly identified, stored an	d used	
	~				preparati	on, storage, dis	otected, prevent splay, and tastin	ng										ter/ Plumbing		
3					10. Food Sanitized	contact surfact at _200_	es and Returnal ppm/temperature	bles ; Clear ire	ned and			~				19. Water from backflow device		urce; Plumbing installe	ed; proper	
	<				11. Proper recondition		of returned, prev	viously ser	ved or			~				20. Approved S disposal	ewage/Waste	ewater Disposal Syster	m, proper	
							·						_		-					
0	ī	N	N	С		Pri	ority Found	ation Ite	ms (2 Po							rective Action w	ithin 10 da	ys		R
O U T	I N	N O	N A	C O S		Demonstration	n of Knowledge	e/ Personn	el	ints) v	o O U T		Req N O	N A	C C O S			ys ure Control/ Identific	ation	R
				О	21. Perso	Demonstration on in charge pr		e/ Personneration of kr	el nowledge,		O U	I	N	N	C O	Food	I Temperatu	ure Control/ Identific		R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Rick Basinger	Rick Basinger	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Willy's	Physical A	ddress: S Goliad	City/State: Rockwa	all TX	FOOD5121 Page	2 of <u>2</u>				
300	vvilly 3	2000	TEMPERATURE OBSERVA		all, IX	TOODSTET					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
small	dessert cold top/milk	41	cut tomatoes	41	small gla	ass front cooler/ambient	33				
ice	cream freezer	9	under counter coolers/chicke	<u> </u>		each in freezer/ambient	4				
	front freezer ambient	28	hot dogs	41	_	reach in/hamburger	41				
hot	holding/gravy	155	hamburgers	41	hamburger		41				
mus	shroom gravy	150	WIC/wings	41	2 door freezer ambient		3				
con	diment bar/pico	65	pico	41							
chick	en cold top/chicken	41	par fried fries	67							
C	old top/pico	41	tomatoes	41	NIC						
Item			SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTEN		- 1.0	HE CONDITIONS OBSERVED A	ND				
Number	NOTED BELOW.										
	Front hand sink 100F										
	Shake machine cleaned after every use.										
45	Ice cream scoops WRS every 4 hours and water changed/new pans.										
45	Need new gaskets	on ice c	ream freezer								
40/00	3 comp sink 125F	U-1 4 <i>C</i>	0	\	. 0						
			0 ppm chlorine sanitizer		e 3 com	p sink until repaired					
45	1		ar dishwasher to be re		, ,						
45	Clean under dishwasher/floor drains/wall behind dishwasher /under equipment Pico in condiment bar placed in there at 11am. To be discarded at 3pm. Must cold hold at 41 F or below										
2	New WIC door. Go		nere at Tram. To be discard	ed at 3pm	. Must co	old hold at 4 i F or below					
34	Dead roaches on flo	oor. Ca	Il pest control								
45	Maintenance to floo										
34	Back door into kitch	en/gap	under/need to seal								
42	Back door into kitchen/gap under/need to seal Clean shelves in dry storage										
	Sani bucket at 200 ppm quats										
	Par fried fries fried at 11 (within cooling times of 2 hours to 70 then 4 hours to 41F)										
36	Store wiping cloths in sani buckets										
	Soda/tea nozzles WRS daily										
Received (signature)	· ·		Print:			Title: Person In Charge/ Owner	•				
	Rick Basinger		Rick Ba	<u>asinç</u>	er	Owner					
Inspected (signature)		tez. 1	RS Christy C	ortez	RS						
Form EU 0	6 (Revised 09-2015)	0, '	- 0	- · · · · · · ·		Samples: Y N # collect	ed				