Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V V	Vomit clean up
ت	Employee health

Security		ite: /7 /	/2	02	23	Time in: 10:05	Time out: 12:05		License/Po			nt t	0	be	р	osted	Est. Type	Risk Category	Page 1	of <u>2</u>
Job Willy's Percentage Pe	Pı	rpo	se o	f Ins	spec	tion: 1-Routine		J p	3-Complai	int	_				<u> </u>	5-CO/Const			TOTAL/	SCORE
2006 S Gollard Rockwall, TX Complaines See Out a most incompliant from the complaines of the control of the co	Jo	e \	Νil	ly's	3	ie:		Conta	ct/Owner N	vame:							f Violations C	cos:	20/8	RN/R
State the proposes one one of the District continuous and search and the proposes of the District Complexes States Principal Flience (1) Principal States (Rockwall, TX	Or	kin/8-4	-2023				6-2023	G Tr	rease imb	e trap : ble/500gal/8-2	2-2023		20/0	<u> </u>
Complement States Classification Time and Temperature for Food Safety P. degrees below 50% P. degrees be	Ma					points in the OUT box for e	each numbered i	item	Mark '	√' a che	eckma	ark in	appr	ropria	ate bo	ox for IN, NO, NA,	COS Ma	rk an 💢 in appropriat	olation W- te box for R	Watch
No. A December	Co	_				Prior	rity Items (3	Points)	violations		C	ompl	iance	e Sta	tus	tive Action not to	exceed 3 da	ys		
2. Proper Cold Holding temporalised (FF ASP) 2 1. Proper Cold Holding temporalised (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper colding time and scoperature (FF ASP) 2 1. Proper depote on a manufacture (FF ASP) 2 1. Proper depot	_				0	(F = de)	egrees Fahrenhe	eit)	y	K	\mathbf{U}	N		A	О					
V 3. Proper that Bidding temperatures 1. Proper cancing from and compensation 1. Hands cleared and properly savebased (Charses and properly savebased	3					Proper cooling time as	nd temperature					~							employees;	
A Proper cocking time and temperature		~				2. Proper Cold Holding	temperature(41	°F/ 45°F)				~						nd exclusion; No dis	charge from	1
A Proper cooking it me and components S. Topes readening procedure for the finding (165°F in 2) Duran		~				3. Proper Hot Holding to	emperature(135	5°F)								Pr	eventing Cor	ntamination by Har	nds	
Protection from a proble Health Control, procedure & Frontile Protection from a provided survey of the defendance of the parameter of the parameter of the defendance of the parameter of the para		_	/			4. Proper cooking time a	and temperature	2				~					Ü	,		у
Approved Source Protection From Contamination 10							edure for hot he	olding (16	5°F in 2											,
Approved Source Approved Source 16. Pastescrized food as experiment of food or offered BGGS COOKED 17. Food and see obtained from approved source, Food in good continum, sale, and unadularized, pursuite and good continum, sale, and unadularized pursuite and continum and provided and properly stores. Washing Prairies Check at receipt 18. Food Received at proper imperature check at receipt 19. Frotection from Continumation 19. Food Sequented, Represented, provided during food perspending, storenge, deplay, and tutning of perspending, storenge, deplay, and tutning of substitution of the provided and support of the provided and such as a substitution of the provided and such as a substitution of the provided personnel of the provided and such as a substitution of the provided personnel personnel of the provided personnel personnel of the provided personnel personn						,	lth Control: pro	cedures &	& records			Ľ						`		-)
Production from approved source; Food in good continuous, and numbilibrately parasite distinctions S. Food Received as proper temperature Check at receipt		/					, F					<u> </u>								
Section of proper temperature Section of proper temperature Section from Contamination Properties for Check at receipt Section from Contamination Section from						Арр	proved Source					~				Pasteurized eggs	used when re			
Check at receipt		~				good condition, safe, and			Food in								C	hemicals		
Check at FeCeipt Protection from Contamination 3 18. Toxic substances properly identified, stored and used						8. Food Received at prop	per temperature	e									es; approved	and properly stored;	Washing Fr	ruits
Proceedings from Communication Procedings of processing and professional starting food Propagation, storage, displays, and tasting Properties Propertie		check at receipt								-				_	nces properly	identified stored ar	nd used			
V																10. Toxic substa	iu uscu			
Samitzed at		•															Wate	r/ Plumbing		
Priority Foundation Items (2 Points) riobations Require Corrective Action within 10 days V N N S Demonstration of Knowledge/ Personnel N N N N N N N N N	3								ned and			~						rce; Plumbing install	ed; proper	
N N N N N N N N N N		/					f returned, prev	riously ser	ved or			~				1. 1	ewage/Wastev	water Disposal Syste	m, proper	
N O A O Demonstration of Knowledge/ Personnel 2.21. Person in charge present, demonstration of knowledge, and perform duties Certified Food Manager/ Posted 2.22. Food Handler/ no unauthorized persons/ personnel 2.23. Hor and Cold Water available; adequate pressure, safe 2.24. Required records available (shellstock tags: parasite destruction); Packaged Food labeled 2.25. Compliance with Approved Procedures 2.25. Compliance with Approved Procedures 2.25. Compliance with Manager by Conformance with Approved Process, and HACCP plan; Variance obtained for specialized processing method; manufacturer instructions 2.25. Compliance with Variance obtained for specialized processing method; manufacturer instructions 2.25. Compliance with Variance obtained for specialized processing method; manufacturer instructions 2.25. Compliance with Variance obtained for specialized processing method; manufacturer instructions 2.25. Compliance with Variance obtained for specialized processing method; manufacturer instructions 2.25. Compliance with Variance obtained for specialized processing method; manufacturer instructions 2.25. Compliance with Variance obtained for specialized processing method; manufacturer instructions 2.25. Compliance with Variance obtained for specialized processing method; manufacturer instructions 2.25. Compliance with Variance obtained for specialized processing method; manufacturer instructions 2.25. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 2.25. Compliance obtained and stored 2.25. Compliance ob						Prio	ority Founda	ation Ite	ems (2 Po	ints) v	riolat	ions	Req	uire	Cor	rrective Action w	ithin 10 days	S		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 22. Food Handler/ no unauthorized persons/ personnel 22. Food Handler/ no unauthorized persons/ personnel 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destructions). Package Food labeled 25. Conformance with Approved Procedures 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Themometers provided, accurate, and calibrated; Chemical/Thermal test strips Gligital 29. Themometers provided, accurate, and calibrated; Chemical/Thermal test strips Gligital 29. Themometers provided, accurate, and calibrated; Chemical/Thermal test strips Gligital 29. Themometers provided, accurate, and calibrated; Chemical/Thermal test strips Gligital 29. Themometers provided, accurate, and calibrated; Chemical/Thermal test strips Gligital 29. Themometers provided, accurate, and calibrated; Chemical/Thermal test strips Gligital 29. Themometers provided, accurate, and calibrated; Chemical/Thermal test strips Gligital 29. Themometers provided, accurate, and calibrated; Chemical/Thermal test strips Gligital 29. Themometers provided, accurate, and calibrated; Chemical/Thermal test strips Gligital 20. Food Establishment Permit (Current/insp report sign posted) 21. All Accurate hardwashing facilities food of the supplied, and test strips and test strip			N O		О	Demonstration	of Knowledge	/ Personn	el	R	\mathbf{U}		N O		О	Food	Temperatur	re Control/ Identific	ation	R
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Conformance with Approved Procedures 25. Compiliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 26. Posting of Consumer Advisory 27. Service sink or curb cleaning facilities; installed, maintained, used 28. Service sink or curb cleaning facility provided 29. Service sink or curb cleaning facilities; installed, maintained, used 29. Service sink or curb cleaning facility provided 29. Service sink or curb cleaning facilities; installed, maintained, used 29. Service sink or curb cleaning facilities; installed, maintained 39. No		~				23. Hot and Cold Water	available; adeq	quate press	sure, safe								Requirement	, Prerequisite for O	peration	
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36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 41. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean 47. Other Violations	-					animals						~				41.Original cont	amer rabening	(Bulk Food)		
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40. Single-service & single-use articles; properly stored 47. Other Violations	1					39. Utensils, equipment,	, & linens; prop	erly used,	stored,		<u> </u>	~				46. Toilet Facilit	ies; properly	constructed, supplied	d, and clean	
		'				40. Single-service & single		•	stored			~				47. Other Violat	ions			

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

Form EH-06 (Revised 09-2015)

	ment Name: Nilly's	Physical A	ddress: S Goliad	City/State:	ıll TX	License/Permit # need current	Page <u>2</u> of <u>2</u>				
30C V	7 Villy 3	2000	TEMPERATURE OBSERVA		III, IX	neca carrent					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
WIC/w	vings/hot dogs	59/41	salsa	41	glass	from cooler/ambie	nt 37				
	fries	42/41/42	small cold top/beef cutle	t 42	grav	y hot holding	g 145				
che	ese/tomatoes	41/41	2 door cooler/hot dog	41							
line und	der counter cooler/cheese	41	2 door freezer	-6							
	hotdogs	41	2 door freezer	4							
h	amburgers	41	small glass front cooler ambien	38							
	chicken	41	dessert cold top/mill	< 41							
col	d top/cheese	42	ice cream freezer ambient	7							
T.			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSERVI	ED AND				
W	Hand sink with no hot wa	ter. Hot w	ater was turned off (not sure w	hy). COS	to 120F.	No paper towels. CO	S				
	3 comp sink at 125l	F_									
10/33	Dishwasher not sar	nitizing.	Will use 3 comp sink u	ntil repa	ired						
18	Must label all spray	bottles	store low and separate	e. COS							
34	Dead roach										
45	Maintenance to floo	rs, walls	s, baseboards, gaps in	walls an	d corne	ers					
	Front hand sink 100F equipped										
39	Shake scoops in water changed at least every 4 hours. Discussed needing water to be 135+F										
	Discussed using clean utensils for shakes if there are nut allergies										
39	Clean shake machi										
45	Clean wall behind s	shake m	achine								
			osted at front menu boa								
1			d if ever reached 41F or below as								
	Discussed leaving precooked wings in WIC while loading food/do not leave out at room temperature										
27	•		s to 70F then 4 hours to	o 41F or	below						
42	To clean in/around/										
35	Need to store employee drinks low and separate/not above prep or dish area										
	Vegetables on self serve bar used and refreshed at least every 2 hours										
15	Sani bucket setup to 200 ppm quats Ceiling tiles to be cleaned										
45	Celling tiles to be c	ieaneu									
Received	•		Print:			Title: Person In Charge/ O	wner				
(signature)	Uulio Ramirez		Julio Ra	amire	ez e	Manager					
	d by:		Print:		-	·					