Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| | | | Time in: Time out: 11:58 | | F | License/Permit # FOOD5121 | | | | | | | | ge <u>1</u> of <u>2</u> | | | |
|--|---|--|--------------------------|-------------|--|---|--|---|--------|-------------|---|---|---|-------------------------|--|-------|--|
| Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N | | | | Owner Na | me: | 4-Investigation | | | | | * Number of Repeat Violations: | TOTAL/SCORE | | | | | |
| | | Wil al A | _ | | | Pe | Rick B | | | Hoo | d | | Gre | eace | e trap : Follow-up: Yes / 10/90 | O/A | |
| 20 | 06 | SG | Solia | ad I | Rockwall, TX | Pe | est Prime/ | /2xmont | h l | Halo | /3n | | Trir | mb | ole/3mo No 🗆 💮 | | |
| Ma | | | | | Status: Out = not in compoints in the OUT box for e | each numbered i | item | Mark '✓' | | ckmar | rk in a | appro | opriat | e bo | pplicable $COS = corrected on site R = repeat violation W-V ox for IN, NO, NA, COS Mark an in appropriate box for R$ | Vatch | |
| Co | mpli | iance | e Sta | tus | Prior | rity Items (3 | Points) via | olations R | equir | _ | | | Statu | | ive Action not to exceed 3 days | R | |
| O U T | I N | I N N C Time and Temperature for Food Safety | | | | R | O I N N N U N O A | | A | C O S | Employee Health | | | | | | |
| | ~ | | | Б | 1. Proper cooling time and temperature | | | | | | 7 | | | 5 | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | |
| | | | | | 2. Proper Cold Holding t | temperature(41 | °F/ 45°F) | | | | _ | | | | 13. Proper use of restriction and exclusion; No discharge from | _ | |
| 3 | | | | | 2. Tropor cold froming t | iempermure(+r | 1, 10 1) | | | | ~ | | | | eyes, nose, and mouth | | |
| 3 | | 3. Proper Hot Holding temperature(135°F) | | | | | | | | | | Preventing Contamination by Hands | | | | | |
| | ~ | | | | 4. Proper cooking time and temperature | | | | | | ~ | | | | 14. Hands cleaned and properly washed/ Gloves used properly gloves used | | |
| W | | | | | 5. Proper reheating proce Hours) | edure for hot ho | olding (165°F | F in 2 | | | ~ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N | , | |
| | _ | | | | 6. Time as a Public Heal | th Control; pro | ocedures & re | records | | | | | | | Walls Consorth, Donald Cons | | |
| | 0. Time as a rubile readin control, procedure | | | | | | | | | | 1 | | Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered | | | | |
| | | | | | Approved Source | | | | | | - | | | | Pasteurized eggs used when required eggs cooked | | |
| | | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite | | | | | | | | | | Chemicals | | |
| | | destruction US Foods/ | | | | ds/Sysco/Nogales | | | | | | | | | | | |
| | / | | | | 8. Food Received at prop | | e | | | | / | | | | Food additives; approved and properly stored; Washing Frui Wegetables | ts | |
| | | | | | check at recei | ρι from Contami | ination | | | | ~ | | | | water only 18. Toxic substances properly identified, stored and used | | |
| | 9. Food Separated & protected, prevented | | | | | ted during foo | od | | | <u> </u> | | | | | | | |
| | ~ | | | | preparation, storage, disp | | | | | | | | | | Water/ Plumbing | | |
| | > | | | | 10. Food contact surface Sanitized at 200 p | ppm/temperatur | re | | | | ~ | | | | 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 | | |
| | | | | | Prio | ority Founda | ation Items | s (2 Poin | ts) vi | | ons I | | | | rrective Action within 10 days | | |
| | T | N | N | C | | | | | D | | | | | C | | D | |
| O U T | I N | N O | N A | C O S | Demonstration | | | 1 | R | O U T | N | N O | A | C O S | Food Temperature Control/ Identification | R | |
| | | | | 0 | 21. Person in charge preand perform duties/ Cert | esent, demonstra | ation of knov | wledge, | R | U | | | A | o | 27. Proper cooling method used; Equipment Adequate to | R | |
| | N | | | 0 | 21. Person in charge pre- | sent, demonstra tified Food Mar | ration of know | wledge, | R | U T | | | A | o | • | R | |
| | N / | | | 0 | 21. Person in charge pre- and perform duties/ Cert 4 | esent, demonstratified Food Man | ration of know mager/ Postec sons/ personn | wledge, d | R | U T | N | | A | o | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ | | |
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Retail Food Establishment Inspection Report

| 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)

| | nent Name: | Physical A | | City/State: | T\. | License/Permit # | Page | <u>2</u> of <u>2</u> | | | | | |
|--|--|---|---|------------------|------------|----------------------------|---------|----------------------|--|--|--|--|--|
| Joe v | Villy's | 2006 | S Goliad | Rockwa | ıll, IX | FOOD5121 | | | | | | | |
| Item/Loca | ation | Temp F | TEMPERATURE OBSERVA Item/Location | Temp F | Item/Loca | tion | | Temp F | | | | | |
| ice cre | eam freezer ambient | 5 | WIC/chicken | 38 | ham | burger on gr | ʻill | 187 | | | | | |
| hot ho | olding/mushroom gravy | 121 | wings/cheese | 40/41 | | | | | | | | | |
| g | ravy/gravy | 156/158 | cold top/cut tomatoes | 40 | | | | | | | | | |
| 2 (| door freezer | 7 | cheese | 40 | | | | | | | | | |
| 2 doo | or cooler/hamburger | 45 | salsa | 41 | | | | | | | | | |
| ham | burger/hamburger | 44/37 | grill cold top/hamburger | + | | | | | | | | | |
| 2 doc | or freezer ambient | -2 | chicken | 41 | | | | | | | | | |
| glass | front cooler/ranch | 42 | chicken fried steak cooke | ^d 208 | | | | | | | | | |
| 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 OBSERVE | ED AN | 1D | | | | | |
| | kitchen hand sink 100+F with soap and paper towels | | | | | | | | | | | | |
| | front hand sink 100 | + F with | F with soap and paper towels | | | | | | | | | | |
| | Ice cream scoops WRS every 4 hours | | | | | | | | | | | | |
| 3 | Gravy must hot hole | d at 135 | +F | | | | | | | | | | |
| | Will reheat to 165F and turn unit up | | | | | | | | | | | | |
| | Advised to reheat to 165 within 2 hours then hot hold at 135+F | | | | | | | | | | | | |
| 2 | Raw meat in 2 door cooler to be moved to WIC until repaired | | | | | | | | | | | | |
| | Temps are warmer at bottom of cooler then 41 or below at top of cooler | | | | | | | | | | | | |
| 37 | Clean/organize area in back, discard unused equipment | | | | | | | | | | | | |
| 43 | | | | | | | | | | | | | |
| | Hand sink in employee RR 100+F | | | | | | | | | | | | |
| | 3 comp sink 129 F | | | | | | | | | | | | |
| | Dishwasher at 100 | ppm chl | orine sanitizer | | | | | | | | | | |
| 45 | Repair wall/edge ne | epair wall/edge next to dishwasher, also next to back door. | | | | | | | | | | | |
| 45 | Floors to be addressed in back | | | | | | | | | | | | |
| | Discussed par fried | fries/co | poling down procedures 2 hours to 70 then 4 hours to 41 | | | | | | | | | | |
| | Condiment bar is turned over at least every 4 hours. Still to be repaired/ replaced | | | | | | | | | | | | |
| 45 | Clean air return ver | | | | | | | | | | | | |
| | , , , | | | | | | | | | | | | |
| 45 | | | | | | | | | | | | | |
| | Main hand sink with employee poster | | | | | | | | | | | | |
| 43 Employee RR need self closing mechanism | | | | | | | | | | | | | |
| 45 | The state of the s | | | | | | | | | | | | |
| | Sani bucket 200 ppm quats | | | | | | | | | | | | |
| | Continue to clean racks used for dry storage and dish storage | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| Received | • | | Print: | | | Title: Person In Charge/ O | wner | | | | | | |
| (signature) | Julio Ramirez | | Julio Ra | ez_ | Manager | | | | | | | | |
| Inspected (signature) | Julio Ramirez Iby: Chvisty Cov | tez, 1 | RS Christy C | ortez, | RS | Samples: Y N #c | ollecte | | | | | | |