Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: Time out: License/Po						RF	- N	Т/	′t∩	Est. Type	Risk Category	Page 1 of	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								Inves				5-CO/Construction	6-Other	TOTAL/SCO	RE		
Establishment Name: Contact/Owner N								9					_	★ Number of Repeat Viola ✓ Number of Violations C	tions:		
Joe Willy's Physical Address: Pest control:								Hood Grea			Gr	ease		10/90/A			
					Rockwall, TX	Orkin/2-	6-2024/2 we		Halo)/1-20		Tri	mb	le/500gal/2-7-2024	Follow-up: Yes V		
M	Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark ' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R												ch				
			Gt.		Prior	rity Items (3 Poin	ts) violations	Requi	_				_	ve Action not to exceed 3 day	vs		
O U	ompli I	N	N	С	Time and Tem	perature for Food Sa	afety	R		Compliance Status							
T	$ \mathbf{F} = \text{degrees Fahrenheit}$							T	N	O A		O S	Employee Health 12. Management, food employees and conditional employees;				
	~			Proper cooling time and temperature						~				knowledge, responsibilities, ar		employees,	
2		2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No					nd exclusion; No disc	charge from	+		
3								eyes, nose, and mouth									
	3. Proper Hot Holding temperature(135°F)										Preventing Con	ıds					
	~				4. Proper cooking time	and temperature				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
	/	5. Proper reheating procedure for hot holding (165°F in 2						7				15. No bare hand contact with					
	Hours) 6. Time as a Public Health Control; procedures & records										alternate method properly followed (APPROVED YN.						
L	~				o. Time as a rubile frea	nui Control, procedure	Ls & records			1					eptible Populations	2 1	
					Арј	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained									eggs cooked			
	~				good condition, safe, an destruction	•								Chemicals			
-					8. Food Received at pro	ods/Sysco/N	iogales			1 1				17. Food additives; approved a	and properly stored;	Washing Fruits	
	~				check at rece	ipt				~				& Vegetables water only		Ü	
						from Contamination	n			~				18. Toxic substances properly	identified, stored an	d used	1
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					I I					Water/ Plumbing						
	~				10. Food contact surface Sanitized at _200_		Cleaned and							19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
					11. Proper disposition o	of returned, previously	served or			_				20. Approved Sewage/Wastew	vater Disposal Syster	m, proper	+
	'				reconditioned ALCA	araaa								uisposai			
					reconditioned disca		Itoma (2 Do	inta)		<u></u>	D		C	disposal			L
0	I	N	N	C	Pri	ority Foundation		oints) 1	0	I	N	N	C	rective Action within 10 days		-42	R
O U T		N O	N A	C O S	Prio Demonstration	ority Foundation	onnel			I N		N		rective Action within 10 days Food Temperatur	e Control/ Identific		R
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Received by: (signature) Tulio 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)

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	ment Name: Willy's	Physical A		City/State: Rockwa	all TX	License/Permit # need current/ to post	Page	<u>2</u> of <u>2</u>		
000 (vviiiy 5	2000	TEMPERATURE OBSERVAT		111, 17					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
glass	front cooler/ranch	41	11 wings		chicken			41		
hot	holding/gravy	155	Taco meat	41	hot dog			41		
mus	shroom gravy	156	cut tomatoes	41	ham	burger cooke	ed	163		
2 do	or freezer ambient	7	salad cold top/salsa	45						
2 do	or freezer ambient	10	guacamole	44						
2 do	or cooler/hot dogs	41	small cold top/chicken	40						
W	WIC/fries/fries		under/chicken	38						
	fries/fries	41/41	under counter cooler/ hamburger	41/41						
		OB	SERVATIONS AND CORRECTIVE	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO T	HE CONDITIONS OBSERV	ED AN	1D		
	Front hand sink 100)+F equ	ipped							
39	To clean shake noz	•	• •							
W	Ice cream scoops in	n standii	ng water/changed every	2 hours	;					
	Sleeved straws									
40	To store disposable utensils mouth part down									
	3 comp sink 117F									
	Dishwasher sanitizing at 100ppm chlorine sanitizer									
4.5	Hand sink 130F equipped									
45	•		s where gaps and holes							
45 32			and behind condiment ba	ar						
42	Rusty shelves unde		ge shelves/some minor f	food del	orie					
39	To clean dough mix			ood dei	JI 13					
45			ddressed/ very poor cor	dition						
2			•	iditioii						
 2 Salad cold top needs to cold hold at 41F or below 45 Maintenance needed to floors in kitchen, walls, gaps in ceiling 										
	Salad bar/still plans to replace with stainless									
34	Small gaps at back	doors								
45	To repair holes in w	/alls								
	Soda/tea nozzles WRS daily									
Received (signature)	·		Julio Ra	mire	ez	Title: Person In Charge/ Company Manager)wner			
Inspected (signature)	d by:	tez. 1	Print:							
Form FH 00	6 (Revised 09-2015)	0, '		- 7	-	Samples: Y N # c	collecte	ed .		