

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>8/4/2021</b>	Time in: <b>9:35</b>	Time out: <b>11:10</b>	License/Permit # <b>FOOD5121</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>Joe Willy's</b>			Contact/Owner Name: <b>Rick Bessinger</b>		* Number of Repeat Violations: _____		<b>14/86/B</b>
Physical Address: <b>2006 S Goliad Rockwall, TX</b>			Pest control : <b>Pest Prime/2xmonth</b>	Hood <b>Halo/3mo</b>	Grease trap : <b>Trimble/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

### Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
3						✓					
3						✓					
✓						<b>Preventing Contamination by Hands</b>					
	✓					✓					
		✓				✓					
✓						<b>Highly Susceptible Populations</b>					
						✓					
✓						<b>Chemicals</b>					
✓						✓					
						✓					
✓						<b>Water/ Plumbing</b>					
✓						✓					
✓						✓					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						W					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
✓						W					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						✓					
<b>Consumer Advisory</b>						<b>Water/ Plumbing</b>					
✓						2					
✓						✓					

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
✓						<b>Physical Facilities</b>					
1						1					
✓						✓					
✓						✓					
<b>Proper Use of Utensils</b>						<b>Water/ Plumbing</b>					
✓						1					
✓						1					
1						✓					

## Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Joe Willy's</b>	Physical Address:	City/State:	License/Permit #	Page ___ of ___
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/wings	38	mushroom gravy	171		
raw chicken/hamburger	40/41	2 door freezer ambient	1		
hamburger cooler/hamburgers	48	2 door freezer ambient	6		
hot dogs/Philly meat	47/48	2 door cooler/hot dogs	40		
cold top/shredded cheese	41	ice cream freezer ambient	9		
under/queso/pico	41/41	small glass front cooler/dressings	34		
par fried fries	41-50	glass front/ranch	39		
hot pots/gravy	159				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink back 100 F
32	rusty shelves throughout
2	Discarded par fried fries over 41 as undetermined if ever reached 41. Out of cooler for 15 minutes. Must reach 70 w/in 2 hrs then 4 hrs to 41
1	All TCS foods in grill cooler for an hour from WIC. Grill cooler does not seem to be working. Placed all TCS foods back in WIC to be used first.
	Will only have small amounts of food in grill cooler (only 2 hours worth) and will use ice until repaired.
	Must repair grill cooler asap.
40	Avoid use of styrofoam cups as scoops in pico
45	Clean floors, walls under dry storage in back and throughout
45	Maintenance to floors, walls, baseboards, gaps in walls
45	Maintenance to floors in dry storage closet
46	Need self closer on employee restroom door
	Dishwasher 100 ppm bleach
	Sani bucket 200 ppm quats
	ice cream hand sink 100 F
	Ice cream scoops WRS at least every 4 hours and water and pan changed at the same time
W	Organize back area. Discard unused equipment
	Self serve toppings. Tongs and pans, food changed every 4 hours.
	New station still not installed but plexiglass installed between wall and booths.
36	Store wiping cloths in sani buckets
45	Walls behind dishwasher to be addressed
42	Clean shelves dishes are stored, prep tables, under
34	Dead roaches, some flies in kitchen
W	Watch pickles in WIC next to raw chicken. Store chicken separate and low.

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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