Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			Time in:	Time out:			License/Permit #					Est. Type Risk Category Page 1 of 2	2				
8/4/2021 9:35		11:1		FOC													
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N Joe Willy's Rick Bessin						Name:	* Number of Repeat Violations:					* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: 2006 S Goliad Rockwall, TX Pest control: Pest Prime/2xmon							Но	ood lo/3	mo	Gı Tri	rease mb	Follow-up: Yes V 14/86/	14/86/B				
Ma					otatus: Out = not in corpoints in the OUT box for Prior	each numb		Mark		neckm	nark in	appı	opria	te bo	pplicable $COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days$	h	
О	Compliance Status O I N N C Time and Temperature for Food Safety						R	0	Complian O I N			C					
T	N	0	A	o s		egrees Fah	renheit)			T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;		
3											~				knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding	temperatu	re(41°F/ 45	5°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3. Proper Hot Holding te												Preventing Contamination by Hands				
		~			4. Proper cooking time a			(1.550)			~				14. Hands cleaned and properly washed/ Gloves used properly		
		~			5. Proper reheating proc Hours)	cedure for	not holding	g (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)		
	6.				6. Time as a Public Hear	6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations		
					Арр	proved So	urce				~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eqqs for baking				
	7. Food and ice obtained from a good condition, safe, and unade destruction US Foods/			ıd unadulte	erated; para								Chemicals				
	~	8. Food Received at p		proper temperature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					check at rece		ntaminatio	n			~				Water only 18. Toxic substances properly identified, stored and used		
	~	Protection from Contamination 9. Food Separated & protected, prevented during for preparation, storage, display, and tasting				ring food							Water/ Plumbing				
	~				10. Food contact surface Sanitized at 200 I	es and Ret ppm/tempe	urnables ; C erature	Cleaned and			~			1	19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition or reconditioned			served or			7				20. Approved Sewage/Wastewater Disposal System, proper		
	V				UISC	arded	ľ				•				disposal	l	
						ardec		Items (2 Po	_	_	_	_		_	disposal rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Prio Demonstration	ority For	undation ledge/ Pers	onnel	oints)	viola O U T	J I	Req N O	vuire N A	Cor C O S		R	
		N O		О	Pric	ority For of Knowl esent, dem	undation edge/ Personstration	onnel of knowledge,	_	U	I J N	N	N	C O	rrective Action within 10 days	R	
	N	N O		О	Price Demonstration 21. Person in charge pre	ority For of Knowl esent, dem rtified Foo	edge/ Personstration of Manager	of knowledge, / Posted	_	U T	I J N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R	
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur Safe Water, Recor	ority For a of Knowlesent, dem tified Food	undation ledge/ Pers onstration of d Manager/ d persons/ p	of knowledge, / Posted personnel	_	U T	J N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R	
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur Safe Water, Recor	ority For a of Knowlesent, demetified Food nauthorized rdkeeping Labeling	undation ledge/ Pers onstration of d Manager/ d persons/ p	oonnel of knowledge, / Posted personnel Package	_	U T	I N V	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R	
	N /	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no ur Safe Water, Recor	ority Foo of Knowl esent, dem tified Foo nauthorized rdkeeping Labeling available;	undation ledge/ Pers onstration d Manager d persons/ p and Food adequate p ellstock tag	oonnel of knowledge, / Posted personnel Package oressure, safe	_	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	R	
	N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av.	ority Foo of Knowlesent, dem tiffied Foo nauthorized rdkeeping Labeling cavailable; vailable (sh Food label vith Approariance, Sp obtained 1	undation ledge/Pers onstration of Manager d persons/ p and Food adequate p ellstock taged oved Proce pecialized P for specialized P	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures process, and	_	V	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	R	
	V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	ority Foo of Knowlesent, dem tiffied Foo nauthorized rdkeeping Labeling cavailable; vailable (sh Food label vith Approariance, Sp obtained 1	undation ledge/ Persons/ p d Manager/ d persons/ p and Food adequate p ellstock taged oved Proce for specialized P for specialized P for specialized P for specialized P	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures process, and	_	V	V V	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current . 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R	
	V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin posted at front Consumers)	esent, dem tified Foo- nauthorized rakeeping Labeling available; available (sh Food label with Appropriations of anufacturer sumer Advisorinder/Buffe Counter	undation ledge/ Pers onstration of Manager d persons/ p and Food adequate p ellstock taged oved Proce occialized P for specializer instruction visory es; raw or to the Plate of A	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures process, and zed ns	R	W 2		N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current . 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R	
О О	N V V V V V	N	A	O S	Price Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remit posted at front C Core Items (1 Poin	ority For original For original For original For original For original Formula For original For original For original Formula F	undation ledge/ Pers onstration of Manager d persons/ p and Food adequate p ellstock taged oved Proce or specialized Proces or specialized instruction visory les; raw or tet Plate)/ A ions Requi	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures Process, and zed as under cooked llergen Label	R	W	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current . 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R	
OUT	N V V V V		A	OS	Price Demonstration 21. Person in charge preand perform duties/ Cer 2 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remit posted at front complete the conformation of the conformation	ority Foo of Knowl esent, dem tiffed Foo nauthorized rdkeeping Labeling ravailable; railable (sh Food label with Appro arriance, Sp obtained f anufacturer sumer Advisori nder/Buffe counter t) Violat of Food Co	undation ledge/Pers onstration of Manager d Manager d persons/ p and Food adequate p ellstock taged oved Proce pecialized P for specialize instruction visory es; raw or n et Plate)/ A ions Requi	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures process, and zed as under cooked llergen Label ire Corrective	R R	W 2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current. 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
OUU	N V V V V	N	A	o s	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remii posted at front c Core Items (1 Poin Prevention of the standard of the stan	esent, dem tiffed Food nauthorized rakeeping Labeling available; available (sh Food label vith Appropriations, Sp obtained fanufacturer sumer Advisorinder/Buffe counter at) Violat	undation ledge/ Persons/ p d Manager/ d persons/ p and Food adequate p ellstock taged ledge/ Proces recialized Proces re	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures Process, and zed as under cooked llergen Label ire Corrective ion	R R	\text{V} \tag{V}	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current. 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided anys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)		
о _{U т} 1	N V V V V V	N	A	o s	Demonstration 21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin posted at front consume foods) Core Items (1 Poin Prevention of the consume foods) 34. No Evidence of Inse	ority Foo of Knowl esent, dem tiffed Foo nauthorized rauthorized ravailable; railable (sh Food label railable, Sp obtained fanufactured sumer Advisorinder/Buffe COUNTER tt) Violat of Food Co ect contam s/eating, de	undation ledge/Pers onstration of Manager d persons/ p and Food adequate p ellstock taged oved Proce pecialized P for specializer instruction visory es; raw or r et Plate)/ A ions Requi ontamination, roce trinking or t	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures Process, and zed as under cooked llergen Label ire Corrective ion	R R	W 2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current. 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	o s	Price Demonstration 21. Person in charge preand perform duties/ Cer 2 22. Food Handler/ no unsumer services and perform duties of the services of the servic	ority Foo of Knowl esent, dem tified Foo nauthorized rakeeping Labeling ravailable; railable (sh Food label with Apprariance, Sp obtained fanufacturer sumer Advisori nder/Buffe COUNTER at) Violat of Food Co ect contam ss/eating, de perly used	undation ledge/Pers onstration of Manager d persons/ p and Food adequate p ellstock taged oved Proce pecialized P for specializer instruction visory es; raw or r et Plate)/ A ions Requi ontamination, roce trinking or t	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures Process, and zed as under cooked llergen Label ire Corrective ion	R R	\text{V} \tag{V}	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current . 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)		
о _{U т} 1	N V V V V V V V V V V V V V V V V V V V	N	A	o s	Price Demonstration 21. Person in charge preand perform duties/ Cer 2 22. Food Handler/ no ure Safe Water, Recore 23. Hot and Cold Water 24. Required records averaged in the second	ority For ority	undation ledge/Pers onstration of Manager d persons/ p and Food adequate p ellstock taged oved Proce pecialized P for specializer instruction visory es; raw or r et Plate)/ A ions Requi ontamination, roce trinking or t	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures Process, and zed as under cooked llergen Label ire Corrective ion	R R	W 2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current. 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Worewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean		
о _{U т} 1	N V V V V V V V V V V V V V V V V V V V	N	A	o s	Price Demonstration 21. Person in charge preand perform duties/ Cer 2 22. Food Handler/ no ure Safe Water, Record 23. Hot and Cold Water 24. Required records avidestruction); Packaged In Conformance were 25. Compliance with Variance processing methods; material content of the processing methods; material content of the process of	esent, dem tiffied Food nauthorized rakeeping Labeling ravailable; railable (sh Food label with Apprariance, Sp obtained if anufacturer sumer Advisori nder/Buffe COUNTER at) Violat of Food Co ect contam serly used amination	undation ledge/Pers onstration of Manager, d persons/ p and Food adequate p ellstock taged ledge/Proce	onnel of knowledge, / Posted personnel Package oressure, safe gs; parasite edures Process, and zed as under cooked llergen Label ire Corrective ion	R R	W 2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current. 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 34. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used		
о _{U т} 1	N V V V V V V V V V V V V V V V V V V V	N	A	o s	Price Demonstration 21. Person in charge preand perform duties/ Cer 2 22. Food Handler/ no ure Safe Water, Record 23. Hot and Cold Water 24. Required records avidestruction); Packaged In Conformance were 25. Compliance with Variance processing methods; material content of the processing methods; material content of the process of	esent, dem tiffied Food nauthorized ralabeling ravailable; rallable (sh Food label with Apprariance, Sp obtained if anufacturer sumer Advisori nder/Buffe COUNTER at) Violate of Food Co ect contam seleating, dr berly used amination method	undation ledge/Pers onstration of Manager, d persons/ p and Food adequate p ellstock taged ledge/Proce	onnel of knowledge, / Posted personnel Package pressure, safe gs; parasite edures Process, and zed as under cooked llergen Label ire Corrective ion lent/other obacco use	R R	W 2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need current . 2020 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained		

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: Willy's	Physical A	ddress:	City/State:		License/Permit #	Page	of			
	Tring 0		TEMPERATURE OBSERVA	TIONS							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Lo	cation		Temp F			
WIC/v	vings	38	mushroom grav	<u>y</u> 171							
raw c	chicken/hamburger	40/41	2 door freezer ambien	1							
hambu	urger cooler/hamburgers	48	2 door freezer ambier	ıt 6							
hot o	dogs/Philly meat	47/48	2 door cooler/hot dog	40							
cold t	top/shredded cheese	41	ice cream freezer ambient	9							
und	ler/queso/pico	41/41	small glass front cooler/dressing	s 34							
pa	ar fried fries	41-50	glass front/ranch	39							
	ot pots/gravy	159									
1.0	rt potorgiat y		SERVATIONS AND CORRECT	IVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO	THE CONDITIONS OBSE	ERVED AN	4D			
	Hand sink back 100) F									
32	rusty shelves through										
2		•	ined if ever reached 41. Out of cooler	for 15 minute	es. Must rea	ach 70 w/in 2 hrs then 4 h	rs to 41				
1	All TCS foods in grill cooler for a	n hour from \	VIC. Grill cooler does not seem to be	working. Pla	aced all TCS	S foods back in WIC to be	used first	 t.			
	Will only have small ar	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 styrofo										
45			ry storage in back and t	hrough	out						
45			s, baseboards, gaps in		<u> </u>						
		-	<u> </u>	wano							
45 Maintenance to floors in dry storage closet46 Need self closer on employee restroom door											
10	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	1 0										
42											
34											
W	,										
Received (signature)			Print:	=		Title: Person In Charg					
(orginature)	Tulio Ramirez		Julio R	amir	ez	Manage	r				
Inspected (signature)		ton 1	Print:								
	Cruissy Cov	cey, 1	RS Christy C	ortez	, べろ	Samples: Y N	# collecte	ed			