Retail Food Establishment Inspection Report          Image: Constraint of the system       <																	
Date:         Time in:         Time out:         License/Per           8/7/2020         9:45         11:16         FOOI								2	1				Est. Type Risk Category Page <u>1</u> of <u>2</u>	_			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								_	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
	Establishment Name: Contact/Owner N Joe Willy's Market & Grill Rick Basing												* Number of Repeat Violations:      ✓ Number of Violations COS:				
	Physical Address: Pest control : 2006 S Goliad Rockwall, TX Prime Pest/2xmor								lood Grease ro/4mo Trimble		reas imb	e trap : Follow-up: Yes 9/91/A	L.				
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO =								oserv	/ed	N	<b>4</b> = n	iot ap	pplicable $COS = corrected on site R = repeat violation W- Watch$				
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											_						
0	Î	N         N         C           O         A         O								iance N O	nce Status N N C O A O						
U T	N	0	A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		-	T	IN	0	A	s					
	~								~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~	_		_	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				
_	•		5. Proper reheating procedure for hot holding (165°F in 2										GIOVES USED           15. No bare hand contact with ready to eat foods or approved				
		✓ Hours)							~				alternate method properly followed (APPROVED Y_N_)				
	~				6. Time as a Public Health Control; procedures & records			1					Highly Susceptible Populations				
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					Chemicals										
	8. Food Received at proper temperature					-						17. Food additives; approved and properly stored; Washing Fruits	_				
	Check at receipt						-		~				& Vegetables water only				
					Protection from Contamination 9. Food Separated & protected, prevented during food				~				18. Toxic substances properly identified, stored and used	_			
	~				preparation, storage, display, and tasting								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>200</b> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device				
	~	discarded							~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 U	I N	N O	N A	C O	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel	R	) vio	olati O U	ions I N	Req N O	n N A	Cor C C		R			
T	1	0	A	s	21. Person in charge present, demonstration of knowledge,			T	1	0	A	s	Food Temperature Control/ Identification				
	~			and perform duties/ Certified Food Manager/ Posted					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation						
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							~				30. Food Establishment Permit (Current/insp report sign posted)				
					Conformance with Approved Procedures								12/31/2020 Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On front						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Core Items (1 Point)         Violations Require Corrective A           0         I         N         N         C					Action	on N	0 I		NN		0 Da C		R				
U T	N	0	A	0 S	Prevention of Food Contamination			U T	N	0	A	O S	Food Identification				
1					34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)	_			
1					<ul><li>35. Personal Cleanliness/eating, drinking or tobacco use</li><li>36. Wiping Cloths; properly used and stored</li></ul>			-					Physical Facilities 42. Non-Food Contact surfaces clean				
	~				37. Environmental contamination	*		1					<ul><li>42. Non-rood Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>				
L	~	_						╎┝	-	1					44. Garbage and Refuse properly disposed; facilities maintained		
	38. Approved thawing method							~				45. Physical facilities installed, maintained, and clean					
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,						1					46. Toilet Facilities; properly constructed, supplied, and clean					
1					dried, & handled/ In use utensils; properly used				~								
1					40. Single-service & single-use articles; properly stored and used				~				47. Other Violations				

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	<sup>nent Name:</sup> Villy's Market & Grill	Physical A 2006	S Goliad	R	ty/State:	II, TX	License/Permit # FOOD5121	Page	<u>2</u> of <u>2</u>			
Item/Loc	ation	TEMPERATURE OBSERV			ONS Temp F	Item/Locati	tion Temp F					
WIC/ra	aw chicken	41				soup wells/gravy			186			
raw	chicken wings	41	cookie reach in free	ezer	12.6	glass front ambient			37.8			
F	ries/wings	41/41	reach in hamburger/pa	tties	40	chicken fried			171			
grill	cold top/hot dogs	41	white freezer in ba	ack	3.9	burger cooked 2			164			
hambu	irger patties/philly meat	41/41	reach in freez	zer	6.9							
salad	cold top/cut tomatoes	41	ranch cooler/ambi	ent	32.2							
ι	under pico	41	Ice cream freezer/ambi	ent	16.1							
chick	en cold top/chicken	41	milk on ice		41							
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSTECTION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink 133											
	3 comp sink 126											
	Dishwasher 100 ppm bleach											
32	Rusty shelves throughout											
40	Avoid use of styrofoam as scoops. Use a handled scoop instead.											
42	Clean hood vents/protect food/grill under											
45	Condition of floors in back											
39	Store potato peeler clean (overnight)											
35	Store employee items low and separate											
45	Maintenance walls, floors, baseboards											
34	Need weather stripping on back door/gap											
43	Need light shield in back storage area											
	Front hand sink 116											
	Ice cream scoops WRS every 4 hours											
W	Shake nozzles, clean and sanitize at least every 4 hours											
	Sani bucket 200 ppm quats											
	Covid-19 Response											
	Gloves and mask worn by all employees											
			ring employee health	1								
	No self serve condiments, toppings, etc. All served upon request.											
	Sanitizing tables, etc after each customer. Also sanitizing condiment (salt and pepper)											
Testing required if ill or exposed												
Received (signature)			Print:	<u> </u>			Title: Person In Charge/ Owner					
	Kick Basinger		Rick E	Sas	sing	er	Owner					
Inspected (signature)	Rick Basinger Lby: Chrísty C	2.A.	Print:									
		orie	😿 📔 Christ	JUL	ez	Samples: Y N #	collecte	ed				