Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	29				Time in: 11:00	Time out: 12:54		FS-9	358	8_	Ť	at:	.4:		Est. Type	Risk Category	Page 1 of 2	
Es	tabl	ishm	nent	Nan		2-Follow U		3-Compla ct/Owner l		4-	-Inve	stiga	ation	1	5-CO/Construction * Number of Repeat Viola		TOTAL/SCO	KE
Kr	og	er	#5	74	Deli		<u> </u>	1		**			Ι.α		✓ Number of Violations C	os:	7/93/	Δ
		al A N G			Rockwall, TX	w/	st contro Groce	ry insp		Ho Triple	od B/3-7-	2023	w/	rease Gro		Follow-up: Yes No 🗸	1750/7	<i>'</i> ` `
Ma					Status: Out = not in cor points in the OUT box for	mpliance IN = in	complian tem	ce Mark	$\mathbf{O} = \text{not}$						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio k an \mathbf{X} in appropriate	lation W-Wate	ch
					•					re In	nmed	liate	Cor	recti	ive Action not to exceed 3 day		0 00.1101 11	
О	Î	iance N O	N	C O	Time and Tem	perature for F	ood Safe	ty	R	O		iance N O	Stat N A	С	T 1	TT 141		R
T T	N	U	A	s	(F = de 1. Proper cooling time a	egrees Fahrenhe	it)			T		0	A	o s	12. Management, food employ	oyee Health	emnlovees:	
	~				1. Proper cooming time a	ind temperature					~				knowledge, responsibilities, ar		empioyees,	
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				_				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	+
	V				3. Proper Hot Holding to	emperature(135	°F)								Preventing Con	tamination by Han	ds	
	~				4. Proper cooking time a	and temperature	;				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
		7			5. Proper reheating proc Hours)	cedure for hot ho	olding (16	55°F in 2			/				15. No bare hand contact with alternate method properly follo	ready to eat foods or	r approved Y N)	
					6. Time as a Public Hea	lth Control: pro	cedures	& records	+									
	~					,,,									16. Pasteurized foods used; pr	eptible Populations	ered	
					Арр	proved Source					~				Pasteurized eggs used when re			
					7. Food and ice obtained good condition, safe, an										and the second s			
	~				destruction										Ci	nemicals		
	~				8. Food Received at pro		;								17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	Τ
	Ľ				check at rece	•				2	Ť			_	18. Toxic substances properly	identified, stored an	d used	-
	I				9. Food Separated & pro	from Contami		food		3				~				
	~				preparation, storage, dis		_									r/ Plumbing		
	~				10. Food contact surface Sanitized at 200	es and Returnab ppm/temperatur	les ; Clea e	ned and			~			•	19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition o reconditioned disca	f returned, previ	iously ser	ved or			~				20. Approved Sewage/Wastew disposal	ater Disposal Syster	n, proper	
								ems (2 Po	oints) v	riolar	tions	Reg	uire	Cor	rective Action within 10 days	,		
O U T	I N	N O	N A	C O S	Demonstration				R	O U T	I	N O	N A	C O S		e Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cer 7 in store						~				27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no ur	nauthorized pers	sons/ pers	onnel			~				28. Proper Date Marking and o	disposition		
		<u> </u>			Safe Water, Recor	rdkeeping and l	Food Pac	ckage			~				29. Thermometers provided, a Thermal test strips	ccurate, and calibrate	ed; Chemical/	
	~														<u>digital</u>			
					23. Hot and Cold Water	Ü	uate pres	sure, safe								Prerequisite for O	peration	
					24. Required records av	available; adeq									Permit Requirement, 30. Food Establishment Peru			,
	·					available; adeq					~				Permit Requirement, 30. Food Establishment Peri	nit (Current/insp re	port sign posted))
					24. Required records av	available; adequilable (shellsto Food labeled	ck tags; p	parasite			~				Permit Requirement, 30. Food Establishment Peri	nit (Current/insp re	port sign posted))
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: er #574 Deli	Physical A 1950	ddress: N Goliad	City/State:	all, TX	License/Permit # FS-9358	Page	2 of <u>2</u>		
			TEMPERATURE OBSERVA	TIONS			•			
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
	Deli case/baked potatoes		rotisserie chicken out of ove		grand in go diminioni			32-36		
'		41/41	Home Chef/rotisserie chicke	71	small Boar's head case/ambient			26		
_			ribs/chicken	41/41	chicken WIC/raw chicken		(en	41		
	turkey/roast beef cheese/turkey Grab n go deli case ambient		ready to eat island/ambien		VVII GIIIDIOIIC		1	-5		
			Cheese wall w/doors/ambient				nτ	36		
			Home Chef bunker/ambient	00 00	·			41		
	erie hot holding/chicken	164	Campisi's ambient			cheese		41		
С	hicken/ribs	167/165	dip wall w/doors/ambient	32-36						
Item	AN INCRECTION OF VOLUE FO		SERVATIONS AND CORRECT			HE CONDITIONS OPSERS	/ED A	ND		
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Deli hand sink 100F with soap and paper towels. Need to post employee health poster.									
	Spray sanitizer at 200 ppm quats/only using spray water to clean debris then using SaniSavr No Rinse Sanitizer (Ecolab) and allowed to air dry									
	Deli slicers sanitized after every item and broken down every 4 hours and WRS									
42	Need to clean door									
45			correctly on deli case. Need to	•			elow	1.		
42	Need to clean under grates/some food debris in Boar's head grab n go case									
	Hot line hand sink 100+F with soap and paper towels									
	Dishwasher not being used/mgmt to put sign on it DO NOT USE									
4.5	3 comp sink 110 F									
45	Need to clean floor drains/some food debris									
	Warewash hand sink 116F with soap and paper towels sani dispenser at 3 comp sink at 200-400ppm quats/KayQuat									
18						d will replace with labeled degr	reaser			
10	Need to keep labels on bottles under 3 comp sink. Tube labeled as Hawk degreaser/no label on bottle. COS/removed and will replace with labeled degreaser Discussed temps on precooked chicken/to keep items settled back into case to cold hold at 41F or below. TCS foods today loaded back/compliant today									
W			iles in chicken fry area					k		
37						ged with grease	iou	IX.		
42	Some dripping condensation in chicken WIC/protect foods under Clean inside storage cabinets behind deli case									
	Deli hand sink/adjacent to Bakery at 106 F with soap and paper towels									
	Chicken fryer prep hand sink 116 F with soap and paper towels									
34	Fruit flies									
.			Inc			[m				
Received (signature)	. •	,	Print:	loody.	ıard	Title: Person In Charge/ (Owner			
,	Shekbie Woodwai	ud	Shelbie V	vooav	<i>i</i> ai U	Manager				
Inspected (signature)		tez, 1	RS Christy C	ortez.	RS		**			
	6 (Revised 09-2015)	0,,		- · · · · · · · ·		Samples: Y N #	collect	ed		