Retail Food Establishment Inspection Report

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

	ite:	3/2	202	23	Time in: 2:21	Time out: 4:55		License/Pe							Est. Type Risk Category Page 1 of 2	<u>, </u>
					tion: 1-Routine	2-Follow U		3-Complai			Inve	stig	atior	1	5-CO/Construction 6-Other TOTAL/SCOR	E
Es K ı	tabli O g	ishm er	ent 1 #5	Nam 74		duce	Conta	act/Owner N							* Number of Repeat Violations: Vumber of Violations COS:	
Pł 19	ysic 50	al A N G	ddre Golia	ss: ad F	Rockwall, TX	Ec		-24-2023		Ho n/a					se trap : Follow-up: Yes No V	<u> </u>
M					tatus: Out = not in co points in the OUT box for Prio	each numbered i		Mark '		eckma	ark in	appı	ropria	ite bo	pplicable COS = corrected on site R = repeat violation W-Watch oox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1
O U	mpli I N	ance N O	Stat N A	tus C O		nperature for F		ety	R	O U		ianco N O	N	tus C O		R
Т	~			S	1. Proper cooling time	egrees Fahrenhe and temperature				T	7			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	
	~				3. Proper Hot Holding	temperature(135	5°F)								eyes, nose, and mouth	
		<u> </u>			4. Proper cooking time						~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating pro- Hours)	cedure for hot he	olding (1	65°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Hea	alth Control; pro	cedures	& records							Highly Susceptible Populations	
					Ар	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3				~	7. Food and ice obtaine good condition, safe, at destruction removed	nd unadulterated	l; parasite	e							Chemicals	
	~				8. Food Received at pro	oper temperature	9				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	n from Contami	ination				V				18. Toxic substances properly identified, stored and used	
	~				Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<u> -</u>				Water/ Plumbing	
	V				10. Food contact surfact Sanitized at			aned and			<u></u>				19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of			erved or			1				20. Approved Sewage/Wastewater Disposal System, proper	
	•				reconditioned			(2.5.			_				disposal	
O U	I N	N O	N A	C O		ority Founda n of Knowledge			R R	O U	I N	Req N O	_	C 0		R
T	~			S	21. Person in charge pr and perform duties/ Ce					Т	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no u	nauthorized pers	sons/ per	sonnel			~				28. Proper Date Marking and disposition	
		•			Safe Water, Reco	rdkeeping and Labeling	Food Pa	ckage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	~				23. Hot and Cold Water										Permit Requirement, Prerequisite for Operation	
	~				24. Required records av destruction); Packaged		ock tags;	parasite			~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023	
	·				25. Compliance with V HACCP plan; Variance processing methods; m	obtained for sp	ized Proc ecialized	cess, and			_				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Con	sumer Advisor	y			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consume foods (Disclosure/Rem						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	I	N	N	С					Action R	О	I	N	N	С		R
U T	N	0	A	o s	Prevention 34. No Evidence of Ins	of Food Contar				U T	N	0	A	o s		
	•				animals 35. Personal Cleanlines		-									
	V			-	36. Wiping Cloths; pro					4					Physical Facilities 42. Non-Food Contact surfaces clean	
_	~			-	37. Environmental cont		**			1					43. Adequate ventilation and lighting; designated areas used	
1	.,				38. Approved thawing					4	~				44. Garbage and Refuse properly disposed; facilities maintained	
	~						ila .			1					45. Physical facilities installed, maintained, and clean	
					39. Utensils, equipmen	er Use of Utensi		1 stored							46. Toilet Facilities; properly constructed, supplied, and clean	
				J	dried, & handled/ In us					1					40. Tolict Facilities, property constitucted, supplied, and clean	
	'				dried, & handled/ In us 40. Single-service & sin and used	se utensils; propo	erly used	l		1	V				47. Other Violations	

Retail Food Establishment Inspection Report

Received by: (signature) Lance Sayen	Print: Lance Sayen	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: #574 Grocery & Produce	Physical A	ddress: N Goliad	City/State:	ıll TX	License/Permit #	Page	e of
raegoi	mor i crossiy a i roddoo	1930	TEMPERATURE OBSERVA		III, IA			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F
bagge ambie	ed veggie wall ent	34	cheese/creamer island ambien	24-37	frozen	veggie wall am	bient	-2 to 3
presse	ed juices wall ambient	32	milk wall ambient	34-36	yogurt	bar end cap aml	bient	-3
bagge	ed salad wall ambient	30	Juice wall ambient	39	DiGiorno pizza end cap ambier			-5
promo	veggie bunker ambient	40	yogurt wall ambient	36	frozen	meals wall amb	pient	-4 to -2
Fairla	ne end cap ambient	32	blue bell end cap ambien	4	chicken nugget end cap ambie			-5
	/cheese wall ambient	24-36	ice cream wall ambient		ļ -	ourrito wall amb		-1 to 2
	uit wall ambient	33	tea end cap ambient			Pet cooler amb		37
egg	bunker ambient	34	meatballs end cap ambient	00		WIC/freezer am	bient	34/-12
Item	AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECT! NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS ORSE	RVFD A	ND
Number	NOTED BELOW:						X VED A	ND
42			s/under grates where tl		od deb	ris		
42			cooler door handles and	d glass				
42	Need to clean shelv	es in da	niry					
7	Expired formula on shel	f/11-2022	/removed from shelves give	ո to manaզ	ger to dis	pose/also 3 dente	ed can	S.
7	Expired formula powder in loc	cked case (1	can 12-2021, 11 cans 3-1-2023, a	nd 3 dented	cans) pulle	d from case to be dis	posed	
45	WIF door/bottom/not se	aling corre	ectly resulting in buildup of c	ondensatio	n on insi	de floor adjacent t	to dooi	٢
45	Spills in floor in back	(perhaps	raw egg/no certain), deb	ris in bacl	k hallwa	y, floors to be cl	eaned	Ł
46	Repair toilet paper holde	ers in RR/	will help to keep toilet paper	off of floor	/equip wi	th toilet paper in e	each st	all
W	Watch loading carts	through	nout for rust as this mal	kes them	unclea	nable		
44	Spent grease container	in back/be	ehind building/grease and de	bris on gro	ound and	in front of contair	ner.	
44/37			ed to NOT spray debris and grease in	nto drains but	to gather d	ebris and dispose of p	roperly	
	Mgmt to provide lat							
45/42			eas in produce prep rod	om.				
	Pick up hot holding	reach ir	n unit ambient 159F					
		holding read	ch in unit stored for no more than	1.5 hours th	en exchar	iged for a new one a	t Deli	
	WIF ambient -13 F							
Discussed with produce manager. Spray/mister nozzles are cleaned weekly and tubing monthly								
W	Advised system must be clea	ined per ma	nufacturer's instructions and week	y cleaning of	f nozzles, ti	ubing, and water rese	ervoir	
Received	hv.		Print:			Title: Person In Charg	e/ Owner	•
				Save	n l	Manage		
Inspected (signature)	Lance Sayen 1 by: Chvisty Cov	eto - C	Print:				-	
	Cruisty Cov	rez, 1	RS Christy C	ortez,	K9	Samples: Y N	# collect	ted