## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

			License/Po	Permit # d current						Est. Type Risk Category Page 1 of 2	2					
					tion: 1.28	3:38 2-Follow U		NEEO  3-Complai			e∩ -Inve		ation	<u>.</u>	5-CO/Construction 6-Other TOTAL/SCOR	
Es	tabl	ishm	nent	Nan				ct/Owner N			-IIIVE	suga	ation		* Number of Repeat Violations: ✓ Number of Violations COS:	
Ph	ysic	al A	ddre	ess:	Rockwall, TX	Pe Ec	est contro	onthly		Ho n/a	od				Follow-up: Yes 7 17/83/	<u></u>
Ma					Status: Out = not in co points in the OUT box for Prio	r each numbered i		Mark '		neckm	nark in	appı	opria	te bo	policable 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
O U	mpli I N	iance N O	N A	C		nperature for F		ty	R	U	J N	iance N O		C	Employee Health	R
Т	~			S	1. Proper cooling time	<u> </u>				Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	g temperature(41	l°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		~			3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time	•					~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating pro Hours)	cedure for hot ho	olding (16	55°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	ocedures a	& 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, and destruction										Chemicals	
	~				8. Food Received at pro	oper temperature	e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	n from Contami	ination				~				using Produce Maxx veggie wash  18. Toxic substances properly identified, stored and used	
3					9. Food Separated & pr preparation, storage, di			food							Water/ Plumbing	
3					10. Food contact surfact Sanitized at			ned and		3				1	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	of returned, prev	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	iority Founda	ation Ite	ems (2 Po	ints)	viola	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personn	iel	ints)	viola:	J I	Req N O	nuire N A	Cor C O S	rrective Action within 10 days  Food Temperature Control/ Identification	R
		N O		О		n of Knowledge	e/ Personn	nel nowledge,	_	U	J I	N	N	C 0		R
	N	N O		О	Demonstration 21. Person in charge pr	resent, demonstratified Food Man	e/ Personn ration of k nnager/ Po	nowledge,	_	U	J N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
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## **Retail Food Establishment Inspection Report**

1st followup is free. Any additional

Received by: (signature) Lance Sayen	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		ity/State: <b>Rockwa</b>	II TX	License/Permit # Pag need current	e <u>2</u> of <u>2</u>		
3			TEMPERATURE OBSERVAT	IONS	11, 17	THOUGH CONTONE			
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F		
produ	ce WIC	26	Fairlife end cap/drink wall	36/37					
	dairy WIC	32	cheese wall	31-38		-3 to 2			
	WIF	-13	canned biscuit wall	35-36					
	ck list WIC/WIF	36/-10	milk and creamer bunker/	34/32/37	end cap waffles/flautas		-5/-4		
	mo bunker/salad kit bunker	37/41	egg bunker	31	frozen breakfast wall		-5 to -2		
	cap naked juices	37	milk wall	24-32			34/-10		
	uit wall/veggie wall	34/36	Pizza end cap	<b>-</b> 5		cream wall	-9 to -6		
	salad wall	36-39	Pizza wall	-7 to -1	juice	wall/yogurt wall	34/35		
Item	AN INCRECTION OF VOUR ES		SERVATIONS AND CORRECTIV NT HAS BEEN MADE. YOUR ATTENTI			TE CONDITIONS OBSERVED A	ND		
Number	NOTED BELOW:	-				HE CONDITIONS OBSERVED A	IND		
31			F. No paper towels at ha	and sink	(				
10	No sanitizer spray b								
42			need to clean and saniti				it		
19			seable as water sprays f	rom fau	cet bas	se everywhere			
45	Clean floors in prod					and bolding at AAF and als			
4.5			oid leaving any TCS foods in roor		-		)W		
45	<del> </del>		ea including loading dock/ro		-				
37			aving in standing water/o						
37 9			arbage so it can be used eggs on ready to eat foo			o water disposar			
37			o room to walk in to insp						
7	Expired baby formu	ıla/dente	ed baby formula cans. R	emoved	d/given	to manager			
42	Clean under grates	in coole	ers throughout and in bur	nkers/fo	od deb	ris			
7	Moldy tortillas. Bro	ught to	front desk/to be discarde	ed.					
Received (signature)	•		Print:			Title: Person In Charge/ Owne	r		
Inchester	Lance Sayen		Lance S	aye	n	Manager			
(signature)	Lance Sayen  the Sayen  Christy Cov	tez, 1	RS Christy Co	rtez,	RS	Samples: Y N # collec	ted		
	6 (Revised 09-2015)		•		Į				