Retail Food Establishment Inspection Report

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

					icense/Permit # S-9359/need curre							Est. Type		₅ 1	. 2			
		1:28	_ FS-9	<u>35</u>	<u>59</u>	<u>/n</u>	ee	<u>ed</u>	CL				Page 1 of	<u> </u>				
Pu	irpo stabli	se o	f Ins	spec	tion: 1-Routine	2-Follow Up				4-Iı	nvest	tigat	ion	5-CO/Constru		6-Other	TOTAL/SC	ORE
					Wine/Cheese	(Contact/Owner N	Name	e:					* Number of R ✓ Number of V			0.00	, _A
Ph	iysic	al A	ddre	ess:			control :	ion		Hood	d		Grea	se trap :		follow-up: Yes	2/98/	Ά
19					Rockwall, TX Status: Out = not in cor	TNI :	in store inspect	non O = no		/a	nd			nnliashla COS - a		to B = mamost viol	lation W/ W/	4 a la
Ma					points in the OUT box for	прпансе	111							pplicable COS = co box for IN, NO, NA, CO	OS Mark	te \mathbf{R} = repeat violate an \mathbf{X} in appropriate		itch
Co	mpli	onoc	Sto	tue	Prior	rity Items (3 Po	oints) violations	Req	uire				C <i>orrec</i> Status	tive Action not to ex	ceed 3 days	5		
O U	I N	N O	N A	C	Time and Tem	perature for Food	l Safety	R	F	0	I	N	N C A O		Emplo	voo Uoolth		R
T	14	U	A	S	,	egrees Fahrenheit)			-	T	11	0	S			yee Health	amplayaası	
	~				1. Proper cooling time a	na temperature					/			knowledge, respons		ees and conditional of reporting	empioyees;	
					2. Proper Cold Holding	temperature(41°F/	45°F)		-					13. Proper use of re	estriction and	d exclusion; No disc	charge from	
	~					1 \	,			,	~			eyes, nose, and mo		,	Ü	
		/			3. Proper Hot Holding to	emperature(135°F)	l		ŀ					Preve	enting Cont	amination by Han	ds	
		·			4. Proper cooking time :	and temperature			ŀ	T.	<u> </u>			14. Hands cleaned	and properly			
		•			5. Proper reheating proc	edure for hot holdi	ing (165°F in 2		ŀ	_ '				15. No bare hand co	ontact with r	ready to eat foods or	r approved	
		~			Hours)						~			alternate method pr				
	7				6. Time as a Public Hea	lth Control; proced	lures & records		ŀ					Hi	ighly Suscer	otible Populations		
Н									ŀ	Τ					· ·	hibited food not off	ered	
					Арр	proved Source					/			Pasteurized eggs us				
					7. Food and ice obtained				f									
	~				good condition, safe, an destruction	d unadulterated; pa	arasite								Che	emicals		
	.,				8. Food Received at pro	per temperature			Ī	T				17. Food additives;	approved ar	nd properly stored;	Washing Fruits	
											_			& Vegetables				
					Protection	from Contaminat	tion			1	/			18. Toxic substance	es properly i	dentified, stored and	d used	
	~				Food Separated & propreparation, storage, dis		during food								Water/	Plumbing		
	_				10. Food contact surface	es and Returnables	; Cleaned and		ŀ	T				19. Water from app	proved source	e; Plumbing installe	ed; proper	
	~				Sanitized at 400		ely corred or							backflow device 20. Approved Sewa	nga/Wastaws	otor Dienocal System	n proper	
	~				reconditioned	i returnea, previou	sty served of				~			disposal	ige/ wasiewa	ater Disposar Syster	n, proper	
					Pri	ority Foundatio	on Items (2 Po	ints)) vio	latio			ire Co	rrective Action with	in 10 days			
O U	I N	N O	N A	C	Demonstration	of Knowledge/ Pe	ersonnel	R		U	I N		N C A O		emperature	Control/ Identifica	ation	R
Т				S	21. Person in charge pro				H	T			S	27 Proper cooling	method used			
	~										/				memod used	1. Fauinment Adec	mate to	
	Ĭ				7	tified Food Manag	ger/ Posted							Maintain Floduct 1	emperature	l; Equipment Adec	quate to	
	~				and perform duties/ Cer 7 22. Food Handler/ no ur		,				~			28. Proper Date Ma	*		quate to	
	~				7 1	nauthorized persons	s/ personnel		- - -						arking and di	isposition		
	'				7 22. Food Handler/ no ur	nauthorized persons rdkeeping and Foo Labeling	s/ personnel od Package		 - -		~			28. Proper Date Ma 29. Thermometers Thermal test strips	arking and di	isposition curate, and calibrate	ed; Chemical/	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name: + #574 Wine & Cheese	Physical A		ity/State: Rockwa	all TX	License/Permit # need current	Page <u>2</u> of <u>2</u>			
rtiogei	#314 WITE & OTICESC	1930	TEMPERATURE OBSERVAT		all, 17	need current				
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp			
cheese wall			stuff grape leaves	41						
speci	ality cheese bunker	32	artichokes	41						
back o	cheese display wall	33	olive and cheese	41						
ur	nder cooler	32								
unde	er counter cooler	34								
	ray's end cap	35								
	par/mozzarella balls	41								
ro	asted garlic	41	SEDVATIONS AND CODDECTIVE	E ACTIO	NC NC					
Item Number	AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENTI			HE CONDITIONS OBSERVE	ED AND			
	Hand sink 100+F with soap and paper towels. Post employee health poster at hand sink.									
	3 comp sink hot wat									
	Sanitizer spray bottl	le 400 p	pm quats							
			orking/used for dry stora	age only	/					
			very use as well as chee	_						
42	•		ers/some dust and minor							
12			/to be discarded/per Mui) C				
						;S				
	All items in olive bar stirred hourly to maintain temp and moisture									
	Utensils at olive bar WRS daily unless needed more often for drops, etc Bar hand sink 100+F with soap and paper towels. Post health employee poster at hand sink									
42	Clean inside shelve		· · · · · · · · · · · · · · · · · · ·	caitii ci	прюусс	poster at riana sim	`			
	Zebra system used									
45	Some food debris o	n floor i	n bar area							
	Bar dishwasher sar	nitizing p	per Temp Dots							
		<u> </u>	.							
Received (signature)	·		Print:	21/0	'n	Title: Person In Charge/ O	wner			
Inspected	Lance Sayen Thy: Christy Cor		Lance S	ayt	11	Manager				
	··· • ·		RS Christy Co							