Retail Food Establishment Inspection Report

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

Date: Time in: Time out: License/Per										Est. Type	Risk Category	Page 1	c 2						
8/23/2022 12:10 1:22 FS-8032 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai																			
Pu	irpo tabli	se of	f Ins	Spec Nan	tion: 1-Routine	2-Follow	Up 3-Cor Contact/Ow	_		4-	Inve	stiga	tion	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:				CORE	
Kr	og	er	#5	75	- Deli		Contaction	nei iva	iiic.					✓ Number of Violations COS:			E/OF	= / A	
Ph 29	ysic 35	al A Rid	ddre qe	ess: Rd	Rockwall, TX		Pest control : /main store ins	pectio	n	Hood Grease trap : Follow-up: Yes ☐ No ✓					5/95)/ A			
		Com	pliar	nce S	Status: Out = not in co	этрпансе	in compliance		= not	obser	ved	NA	= no	t app	plicable COS =	= corrected on	site R = repeat vio		Watch
Ma	ark t	he ap	prop	riate	points in the OUT box for Prio										ive Action not to		irk an 💢 in appropriate	e box for R	
Co	mpli		nce Status Compliance Status C								<i>y-</i>		R						
U T	N	o	A	A O (F = degrees Fahrenheit)						U N O A O Employee Health						loyee Health			
	<		1. Proper cooling time and temperature								/			12. Management, food employees and condit knowledge, responsibilities, and reporting				employees;	
											Ľ				13. Proper use of restriction and exclusion; No discharge				
W		2. Proper Cold Holding temperature(41°F/ 45°F)									~				eyes, nose, and	marge from			
	~	3. Proper Hot Holding temperature(135°F)													Pr	ds			
	~	4 Proper cooking time and temperature							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used										
					5. Proper reheating pro	ocedure for hot	holding (165°F in	n 2			gloves used 15. No bare hand contact with ready to eat foods or appr						r approved		
		~			Hours)						~		alternate method properly followed (APPROVED Y N)
	~				6. Time as a Public He	alth Control; pr	rocedures & reco	rds								Highly Susc	eptible Populations		
					A		_										rohibited food not off	ered	
						oproved Source					_				Pasteurized eggs	s used when r	equired		
					Food and ice obtained good condition, safe, and			n								C	hemicals		
					destruction											C	nemicais		
	7				8. Food Received at pro	oper temperatu	re				_				17. Food additiv & Vegetables	res; approved	and properly stored;	Washing Fru	its
											•					maaa muanault	v identified, stored an	d usad	
		-				n from Contan					~				16. TOXIC SUBSIA	inces property	ridentified, stored an	u useu	
	~				9. Food Separated & preparation, storage, di											Wate	er/ Plumbing		
	~				10. Food contact surfact Sanitized at 200			nd			/			-	19. Water from a backflow device		rce; Plumbing installe	ed; proper	
					11. Proper disposition			r						1	20. Approved Se	ewage/Wastev	water Disposal Syster	n, proper	
	~				reconditioned disc	arded									disposal				
0	ī	N	N	С	Pri	iority Found	dation Items (2		_	_		_			rective Action w	ithin 10 day.	S		R
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Retail Food Establishment Inspection Report

Received by: (signature) Pam Storm	Print: Pam Storm	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: Jer #575 - Deli	Physical A		City/State: Rockwa	ıll, TX	License/Permit # Pa FS-8032/need current	ige <u>1</u> of <u>3</u>			
			TEMPERATURE OBSERVAT	IONS	·					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	· ·	Temp F			
WIF a	ambient	-11	cheese	38	second chances grab n go/ribs chicken		s 41			
W	IC ambient	36	cheese	38			41			
ho	ot wells/corn	156	turkey	39	package	ed meat and cheese kios	k 28-39			
M	ac n cheese	169	bbq bunker/ribs	43-45						
	chicken	149	pulled pork bunker/pork	41						
fri	ied chicken	178	deli wall ambient	28-34						
deli	display/turkey	41	rotisserie chicken	135/136/135						
	ham	38	grab n go deli meat	26-37						
			SERVATIONS AND CORRECTIVE	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED	AND			
	Back Hand sink 128 F with soap and paper towels									
	3 comp sink 110+F with sani sink setup to 200 ppm quats									
42	Clean carts/food debris									
32	Rusty step stool in	WIF								
45	Clean fan guards in WIF									
	Digital probe/temps recorded electronically and recorded with written records									
	Dishwasher not working/not being used. Manager to put sign up until repaired/ verified sanitizing									
W	watch storing bagged chips next to chemical cart									
	Hand sink by WIC 109 F									
42	Clean inside cabinets where chicken to go plates are stored									
	Deli slicer hand sink 100+F with soap and paper towels									
	Deli slicers cleaned and sanitized at least every 4 hours using 3 step system (cleaner, water, sanitizer)									
0.4	Sanitizer sprays at deli slicers 200 ppm quats									
34	Some flies/crickets			:/	حاجا جناح	-4 -1-11 4 i4i				
W 42	·		pped/packaged 2 hours prev	ious/piac	eu in bia	st criller at inspection	1			
45	Clean food debris in Clean floors/aome		•							
	Great Heore, active	1004 40	<u> </u>							
Received			Print:			Title: Person In Charge/ Own	ıer			
(signature)	Pam Storm d by: Chvisty Cov		Pam Sto	orm		Manager				
Inspecte	d by:		Print:	<u> </u>						
(signature)	' Christy Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N # colle	ected			
	•					- m colic				