## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

| Date: 8/24/2022  |  | 22                  | Time in: <b>2.00</b> | Time out: <b>3:54</b> |  | icense/Pe   |  |   |                                       |               |                        |                 | Est. Type Risk Category Page 1 of 2 | 2_          |  |          |
|------------------|--|---------------------|----------------------|-----------------------|--|---|--|---|---------------------------------------|---------------|------------------------|-----------------|-------------------------------------|-------------|--|----------|
|                  |  |                     |                      |                       | tion: 1-Routine  | 2-Follow U  |  | Complai   |                                       |               | Inve                   | stiga           | tion                                |             | 5-CO/Construction 6-Other TOTAL/SCOI   | RE       |
| Es<br><b>K</b> r | tabli<br><b>O</b> G  | ishm<br><b>er</b> 7 | ent :<br>#5          | Nam<br><b>75</b>      |  |   |  | Owner N   |                                       |               |                        |                 |                                     |             | * Number of Repeat Violations:<br>✓ Number of Violations COS:  |          |
| Ph<br>29         | ysic<br>35 l   | al Ad<br>Rido       | <sup>ddre</sup>      | ss:<br>Rd             | Rockwall, TX   | Ec  | est control :<br>colab/mor   | nthly   |                                       | Ho<br>n/a     |                        |                 |                                     |             | e trap : Follow-up: Yes All 14/86/   | <u>Б</u> |
| Ma               |  |                     |                      |                       | tatus: Out = not in co points in the OUT box for Prio  | r each numbered is  |  | Mark '  |                                       | ire In        | ark in<br><b>nme</b> a | appr<br>liate   | opria<br><i>Cort</i>                | te bo       | plicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R  ive Action not to exceed 3 days   | h        |
| O<br>U           |  |                     |                      |                       |  |   | R  | U   | Compliance Status O I N N C U N O A O |               | C<br>O                 | Employee Health |                                     |             |  |          |
| Т                | ~  |                     |                      | S                     | 1. Proper cooling time a   |   | -  |   |                                       | Т             | _                      |                 |                                     | S           | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting   |          |
|                  | ~  |                     |                      |                       | 2. Proper Cold Holding   | g temperature(41  | °F/ 45°F)  |   |                                       | -             | ·                      |                 |                                     |             | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth   |          |
|                  |  |                     | ~                    |                       | 3. Proper Hot Holding to   | temperature(135   | 5°F)   |   |                                       |               |                        |                 |                                     |             | Preventing Contamination by Hands  |          |
|                  |  |                     | ~                    |                       | 4. Proper cooking time   | and temperature   | <del></del>  |   |                                       | 3             |                        |                 |                                     |             | 14. Hands cleaned and properly washed/ Gloves used properly  |          |
|                  |  |                     | <                    |                       | 5. Proper reheating production Hours)  | cedure for hot ho   | olding (165°   | °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 Health Control; procedures   |                     |                      |                       | ocedures & 1   | records   |  |   |                                       |               |                        |                 | Highly Susceptible Populations      |             |  |          |
|                  |  | l l                 |                      |                       | Ap   | proved Source   |  |   |                                       |               | ~                      |                 |                                     |             | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required   |          |
| 3                |  |                     |                      | ~                     | 7. Food and ice obtaine good condition, safe, ar destruction   |   |  | ood in  |                                       |               |                        |                 |                                     |             | Chemicals  |          |
|                  | ~  |                     |                      |                       | 8. Food Received at pro  | oper temperature  | e  |   |                                       |               | ~                      |                 |                                     |             | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables  |          |
|                  |  |                     |                      |                       | Protection   | n from Contami  | ination  |   |                                       |               | ~                      |                 |                                     |             | Produce Maxx  18. Toxic substances properly identified, stored and used  |          |
|                  | ~  |                     |                      |                       | 9. Food Separated & pr<br>preparation, storage, dis  |   |  | ood   |                                       |               |                        |                 |                                     |             | Water/ Plumbing  |          |
| 3                |  |                     |                      |                       | 10. Food contact surfact Sanitized at  |   |  | ed and  |                                       |               | ~                      |                 |                                     |             | 19. Water from approved source; Plumbing installed; proper backflow device   |          |
|                  | ~  |                     |                      |                       | 11. Proper disposition or reconditioned  | of returned, prev   | iously serve   | ed or   |                                       |               | ~                      |                 |                                     |             | 20. Approved Sewage/Wastewater Disposal System, proper disposal  |          |
|                  |  | Ш                   |                      |                       | Pri  | iority Founda   | ation Item   | ns (2 Poi   | ints) ı                               | viola         | tions                  | Req             | uire                                | Cor         | rective Action within 10 days  |          |
| O<br>U<br>T      | I<br>N   | N<br>O              | N<br>A               | C<br>O<br>S           |  | n of Knowledge  |  |   | R                                     | O<br>U<br>T   | N                      | N<br>O          | N<br>A                              | C<br>O<br>S | Food Temperature Control/ Identification   | R        |
|                  | ~  |                     |                      |                       | 21. Person in charge pr<br>and perform duties/ Cer<br>8  |   |  |   |                                       |               | ~                      |                 |                                     |             | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature   |          |
|                  |  |                     |                      |                       |  |   |  |   |                                       |               |                        |                 |                                     |             | 28. Proper Date Marking and disposition  |          |
|                  | ~  |                     |                      |                       | 22. Food Handler/ no u   | nauthorized pers  | C  | inel  |                                       |               | ~                      |                 |                                     |             | •  |          |
|                  | ~  |                     |                      |                       | 22. Food Handler/ no u  Safe Water, Reco   |   | sons/ person   |   |                                       |               | ✓<br>✓                 |                 |                                     |             | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips   |          |
|                  | ν<br>ν   |                     |                      |                       | Safe Water, Reco   | ordkeeping and Labeling r available; adeq   | sons/ person  Food Packa   | age<br>re, safe   |                                       |               |                        |                 |                                     |             | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation   |          |
|                  |  |                     |                      |                       | Safe Water, Reco   | ordkeeping and Labeling r available; adeq   | sons/ person  Food Packa   | age<br>re, safe   |                                       | V             | <i>'</i>               |                 |                                     |             | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips   |          |
|                  | <i>'</i>   |                     |                      |                       | Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged   | ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for spe   | Food Packa<br>quate pressur<br>ock tags; par<br>Procedures<br>ized Process<br>ecialized  | age re, safe rasite   |                                       | V             | <i>'</i>               |                 |                                     |             | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  |          |
|                  | \rightarrow \right |                     |                      |                       | Safe Water, Reco  23. Hot and Cold Water  24. Required records aver destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; managements   | ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for spe   | Food Packa<br>juate pressur<br>pock tags; par-<br>Procedures<br>ized Process<br>ecialized<br>ructions  | age re, safe rasite   |                                       |               |                        |                 |                                     |             | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  need current  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly  |          |
|                  | \rightarrow \right |                     |                      |                       | Safe Water, Reco  23. Hot and Cold Water  24. Required records aver destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; managements   | ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra   | Food Packa  Juate pressur  Ock tags; pare  Procedures  ized Process  ecialized  ructions  y  www or under or   | re, safe rasite s s, and                                      |                                       |               |                        |                 |                                     |             | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  need current  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly   |          |
|                  | \(\sigma\)   |                     | N                    | C                     | Safe Water, Reco  23. Hot and Cold Water  24. Required records at destruction); Packaged  Conformance v  25. Compliance with V HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Remission)   | r available; adeq<br>vailable (shellsto<br>Food labeled<br>with Approved<br>fariance, Speciali<br>e obtained for speanufacturer instr<br>sumer Advisory<br>er Advisories; ra<br>inder/Buffet Plat   | Food Packa  Juate pressur  Ock tags; par  Procedures  ized Process  ecialized  ructions  y  aw or under of  te)/ Allerger  | re, safe re, safe rasite s, and cooked n Label                | Action                                | 2             | v v t to E             | ixceee N        |                                     | Da C        | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  need current  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/   | R        |
| OUT              | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \  | NO                  | N<br>A               | COSS                  | Safe Water, Reco  23. Hot and Cold Water  24. Required records at destruction); Packaged  Conformance with V HACCP plan; Variance processing methods; machine the conformation of Consumers of Consumers of Consumers (Disclosure/Reministration). Core Items (1 Point Prevention)   | r available; adeq vailable (shellsto Food labeled with Approved 'ariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat  nt) Violations of Food Contan  | Food Packa  Food Packa  quate pressur  ock tags; para  Procedures  ized Process  ecialized  ructions  y  aw or under of  te)/ Allerger  Require Comination   | re, safe re, safe rasite s s, and cooked n Label              |                                       | 2<br>n Not    | t to E                 |                 | 2d 900 N A                          |             | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  need current  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Food Identification  | R        |
|                  | \rangle \rangl |                     |                      | О                     | Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; machine with V  Constitution of Consume foods (Disclosure/Reminated Prevention of Core Items (1 Point Prevention of Consumers)  34. No Evidence of Instantials  | ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contamination   | Food Packa  Juate pressur  Juate pressur  Juate pressur  Procedures  Juate pressur  Juate pre | re, safe resite s, and cooked n Label                         |                                       | 2 Non Non O U | t to E                 | N               | N                                   | C<br>O      | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  need current  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided   | R        |
| T                | \rangle \rangl |                     |                      | О                     | 23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; machine processing methods; machine processing methods (Disclosure/Remineration)  Core Items (1 Poir Prevention)  34. No Evidence of Instantials  35. Personal Cleanlines   | ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contaminatio ss/eating, drinkin   | Food Packa  Food Packa  Juate pressur  Ock tags; par  Procedures  ized Process  ecialized ructions  y  aw or under of  te)/ Allerger  Require Comination  on, rodent/ot  ng or tobaccoming  rotopy  ro | re, safe resite s, and cooked n Label                         |                                       | 2 Non Non O U | t to E                 | N               | N                                   | C<br>O      | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  need current  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities   | R        |
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| T                | V V V V V V V  |                     |                      | О                     | 23. Hot and Cold Water  24. Required records averaged destruction); Packaged  Conformance v. 25. Compliance with V. HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Reminer Prevention 34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; proposed in the control of the | ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for speanufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contamination ss/eating, drinkin perly used and st tamination                             | Food Packa  Food Packa  Juate pressur  Ock tags; par  Procedures  ized Process  ecialized ructions  y  aw or under of  te)/ Allerger  Require Comination  on, rodent/ot  ng or tobaccoming  rotopy  ro | re, safe resite s, and cooked n Label                         |                                       | 2 Output      | v to E                 | N               | N                                   | C<br>O      | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  need current  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained   | R        |
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| T                | ン<br>ン<br>ン<br>N<br>N  |                     |                      | О                     | 23. Hot and Cold Water  24. Required records averaged  Conformance version of Consumer of  | r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for speanufacturer instr sumer Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contamination ss/eating, drinkin perly used and st tamination method er Use of Utensi t, & linens; propes se utensils; propes | Food Packa  puate pressur  puate pressur  puate pressur  procedures  recialized  ructions  y  recialized  ructions  y  recialized  ructions  y  recialized  ructions  y  recialized  ructions  itely/ Allerger  Require Comination  on, rodent/ot  reg or tobacco  tored  ils  erly used, sterly used  | re, safe resiste s, and cooked n Label orrective ther o use   |                                       | 2 Output      | v to E N               | N               | N                                   | C<br>O      | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  need current  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained   | R        |

## **Retail Food Establishment Inspection Report**

| Received by: (signature) Kevin Burgiel | Print: Kevin Burgiel      | 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:<br>er #575 Grocery   | Physical A 2935  |                                 | City/State:<br>Rockwa | II TX   | License/Permit # FS-8034 | Page       | <u>2</u> of <u>2</u> |  |  |  |  |
| 14.09                   | or word Crossry   | 2000   | TEMPERATURE OBSERVAT            |                       | , 173   | 1.0 000.                 |            |                      |  |  |  |  |
| Item/Loc                | cation  | Temp F   | Item/Location                   | Temp F                | Item/Loca   | tion                     |            | Temp I               |  |  |  |  |
| produ                   | ce WIC ambient  | 27   | butter wall ambient             | 28-33                 | -   |                          |            | -2                   |  |  |  |  |
|                         | ad wall ambient   | 28-33  | cheese kiosk                    | 32/37/35              | ona sap nesasi milge  |                          |            | 4                    |  |  |  |  |
| •                       | o wall ambient  | 33   | cream/milk kiosk                |                       | nozen veggies wan   |                          |            | -2 to 5              |  |  |  |  |
|                         | d cut veggie wall ambient   | 29-33  | biscuit and oj wall ambient     | 26-31                 | end cap Ben & Jerry's ambient frozen breakfast wall ambient |                          |            | 1                    |  |  |  |  |
|                         | promo bunker ambient  | 33   | milk wall ambient               | 36-39                 |   |                          |            | -6 to 3              |  |  |  |  |
|                         | t bowl bunker   | 29   | yogurt/ egg wall ambient        | 28-34                 |   |                          |            | -5 to 4              |  |  |  |  |
|                         | bowl wall ambient   | 33   | frozen end cap/Häagen-Dazs      | -4                    |   | cap frozen piz           |            | 4                    |  |  |  |  |
| che                     | ese wall ambient  | 26-30  | ice cream freezer wall ambient  | -6 to -1              |   | p blue bell amb          | ient       | 5                    |  |  |  |  |
| Item                    | AN INCRECTION OF VOLUE TO   |  | SERVATIONS AND CORRECTIV        |                       |   | THE CONDITIONS OF SEE    | VED 13     | VID.                 |  |  |  |  |
| Number                  | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         | Produce area hand sink 115 F  |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         | Produce area 3 cor  |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  | pm quats from Sani disp         | enser                 |   |                          |            |                      |  |  |  |  |
|                         | Produce Maxx used to wash veggies (Ecolab)  |  |                                 |                       |   |                          |            |                      |  |  |  |  |
| 14                      | Bare hands being used   | Bare hands being used to cut melons in produce cutting room. Must use gloves for ready to eat foods. |                                 |                       |   |                          |            |                      |  |  |  |  |
| 45                      | Clean floors in proc  | luce WI  | C and prep room                 |                       |   |                          |            |                      |  |  |  |  |
| 10                      | Need sanitizer spray bottle   | in produce   | cutting room. Employee was unav | vare of whe           | ere one wa  | s. Need available for    | use.       |                      |  |  |  |  |
| 45                      | General cleaning of   | f floors i   | n all back areas                |                       |   |                          |            |                      |  |  |  |  |
| 32                      | Rusty cart in produ   |  | <u> </u>                        |                       |   |                          |            |                      |  |  |  |  |
| 7                       | Watch dented formula cans. Must be in sound condition. COS/pulled   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         | Pizza wall ambient -2 to 5 F, pet food cooler ambient 35  |  |                                 |                       |   |                          |            |                      |  |  |  |  |
| 42                      | Clean inside wall from  | eezers,  | some food debris, spills        |                       |   |                          |            |                      |  |  |  |  |
| 34                      | Crickets in back area   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
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|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
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|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
|                         |   |  |                                 |                       |   |                          |            |                      |  |  |  |  |
| Received<br>(signature) | \ •   |  | Print:                          |                       | <u> </u>  | Title: Person In Charge  |            |                      |  |  |  |  |
| Inspecte                | Nevin Burgiel   |  | Kevin B                         | urgi                  | <del>3</del> 1  | Manager                  | •          |                      |  |  |  |  |
| (signature)             |   | tez, 1   | RS Christy Co                   | ortez,                | RS  | Samples: Y N #           | # collecte | ed                   |  |  |  |  |
| Form EU O               | 6 (Revised 09-2015)   | -  |                                 |                       |   | ~miipioo. 1 11 1         | · concell  |                      |  |  |  |  |