Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

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2/21/2023 10:40 11:45 need										_				_		:	 	_				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner													1	5-CO/Construction 6-Other * Number of Repeat Violations:			TOTAL/SCORE					
	_				Snow Fruit & \	Veç	ggie												of Violations (9/91/	Δ
	hysic 935				ckwall, TX			see	t contre Deli			ı	Hoo n/a	od			reaso e D	e trap :)eli		Follow-up: Yes V	3/3/1/	
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not a Mark '\sigma' a checkmark in appropriate by Mark '\sigma' a checkmark in appropriate by Mark '\sigma' and																site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat		tch				
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	~				Proper cooling time a	and t	emper	rature						/				Managemen knowledge, rest	employees;			
-					2. Proper Cold Holding temperature(41°F/45°F)													13. Proper use of	scharge from	_		
	~		2. Froper Cold Holding temperature(41°F/ 45°F)										eyes, nose, and mouth									
			3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Ha						nds			
			~		4. Proper cooking time	and t	tempe	rature						14. Hands cleaned and properly washed/ Glove					erly washed/ Gloves u	used properly		
			~		5. Proper reheating proc Hours)	ocedu	re for	hot hol	lding (1	65°F in 2				15. No bare hand contact with ready to eat for								
			_		,	1.1 6	~ .	1		0 1				alternate method properly followed (APPRO						lowed (AFFROVEL	1N)	
	~				6. Time as a Public Hea	alth C	ontro	ol; proce	edures	& records										ceptible Populations		
					App	prov	ed So	urce						~				Pasteurized egg		rohibited food not of equired	fered	
					7. Food and ice obtained good condition, safe, an	ed fro	m app	roved	source;	Food in								no eggs				
	~				destruction Kroger		iaduite	rateu,	parasite	;									C	Chemicals		
					8. Food Received at pro		tempe	rature											ves; approved	and properly stored;	Washing Fruits	
	•													•				& Vegetables Produce				
					Protection	n froi	m Cor	ntamin	ation					~				18. Toxic substa	ances properly	y identified, stored an	nd used	
	~				Food Separated & preparation, storage, dis				•	g food									Wate	er/ Plumbing		
	~				10. Food contact surface Sanitized at 200	ces ar	nd Ret	urnable erature	es ; Clea	aned and				~				19. Water from backflow device		rce; Plumbing install	led; proper	T
					11. Proper disposition or reconditioned	of ret	urned,	, previo	ously se	rved or				~				20. Approved S disposal	ewage/Waste	water Disposal Syste	em, proper	
	~				reconditioned																	
	~			_		iorit	y Fo	undat	tion It	ems (2]	Point	s) vi	olat	ions	Req	uire	Cor	rrective Action w	rithin 10 day	°S		
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Retail Food Establishment Inspection Report

Received by: (signature) Eddie Mae Falkner	Eddie Mae Falkner	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:	Physical A			City/State:	TV	License/Permit # need current/to post		<u>2</u> of <u>2</u>
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		OB	SERVATIO	ONS AND CORRECT	TIVE ACTIONS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEE	EN MADE. YOUR ATTE	NTION IS DIRECT	ED TO TH	E CONDITIONS OBSER	VED AN	D
	Prep hand sink 131		soap and	d paper towels	. Post emp	loyee	health poster.		
42	Need to clean hand								
45	Need to caulk behir		np sink a	and remove m	oldy caulkin	ıg			
	Right 3 comp sink	131F							
	Sani spray bottle qu		200 ppm						
	left side 3 comp sin	k 129 F							
33	sanitizer setup at 3 comp si	nk/tubes w	eren't attach	ned so can't warewa	sh. Will use Bal	kery, deli	3 comp sink until rep	aired	
45	Clean floors in Prep	cooler							
	Gloves worn for all	prep							
21	Need certified food	manage	er on dut	ty when open/	orepping				
29									
34	Fruit flies								
Received (signature)		ner	Prin	Eddie Ma	ae Falkr		Title: Person In Charge/ Manager		
Inspected	l by:	.,.,	Prin				<u> </u>		
(signature)	Eddie Mae Falk 1 by: Christy Cov	tez, 1	RS	Christy C	Cortez, F	RS	Samples: Y N #	collecte	d