Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/15/2022		22	Time in: Time out: 12:15 1:15			License/Permit # FS-9358							Est. Type Risk Category Page 1 of 2	<u>, </u>			
					tion: 1-Routine	2-Follow U		-Complai		_	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	E	
Es	tabli	ishme	ent l	Nam	ne:			/Owner N							* Number of Repeat Violations: ✓ Number of Violations COS:		
Ph 19	ysic 50	al Ac N G	ldre Olia	ss: ad I	Rockwall, TX	se	est control e grocer	У		Ho Tripl	od le B/3	3mo			e trap : Follow-up: Yes V	\	
Ma					tatus: Out = not in compoints in the OUT box for Prior	each numbered i		Mark '		eckm	ark in	appr	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	1	
O U	mpli I N	N O	Stat N A	C O		aperature for F			R	U	N	iance N O	Stat N A	C	Employee Health	R	
Т	~			S	1. Proper cooling time a	-				Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from		
			3. Proper Hot Holding temperature(135°F)										eyes, nose, and mouth Preventing Contamination by Hands				
	٠ ٧				4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly gloves used for all prep and RTE		
			~		5. Proper reheating proc Hours)	cedure for hot he	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;			lth Control; pro	procedures & records								Highly Susceptible Populations				
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EQQS		
			good condition, safe, an	e obtained from approved source; Food in n, safe, and unadulterated; parasite							_		Chemicals				
	~				8. Food Received at pro	per temperature	e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection	from Contami	ination				~				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & propagation, storage, dis		_	ood							Water/ Plumbing		
	~				10. Food contact surface Sanitized at _200	es and Returnab ppm/temperatur	oles ; Cleane re	ed and			~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned discarding	of returned, prevarded	viously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	_	_										_	_	_			
					F110	ority Founda	ation Iten	ns (2 Po	ints) ı	_	_	_		Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personnel	1	ints) 1	oiolai O U T	I N	Req N O	N A	C C O S	Food Temperature Control/ Identification	R	
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Retail Food Establishment Inspection Report

Received by: (signature) Kim Cottle	Print: Kim Cottle	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: er 574 Deli	Physical A	^{ddress:} N Goliad	City/State:	ıll, TX	License/Permit # FS-9358	Page	2 of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca			Temp F				
chicken salad/pasta		41/41			_	rie chicken display/chicker		177				
		41/41	chicken breast	41		<u>nicken/ribs</u>		148/149				
h	iam/turkey	41/41	hot holding table unit/Mac n chees	170	various ready to eat island ambient cooked chicken display/wings			28-33				
tuı	rkey/cheese	41/41	mashed potatoes	158				40				
rotiss	erie chicken cooked	185	185 baked chicken		chicken/ribs			39/41				
chic	cken on rack	166	fried chicken	121-177	fresh kitchen ambient			35-37				
chick	en WIC/raw chicken	38	ready to eat wall unit/ambien	35-37	grab	and go ambie	ent	36				
W	/IF ambient	2	home chef display/ambien	31-34								
		OB	SERVATIONS AND CORRECT	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink front deli	100 F										
	hand sink 100 F											
	Dishwasher hand s	ink 100	F									
	3 comp sink 110+F	with sa	ni sink setup to 200 pp	n quats								
	3 comp sink 110+F with sani sink setup to 200 ppm quats Sani bottles at meat slicers setup to 200 ppm quats. Still using 3 step cleaning system											
	Back hand sink 100 F											
	Dishwasher not working /not in use											
32	Rusty large cart in back near dishwasher											
45	, ,											
	Back chicken fry hand sink 100+F											
	Hot holding unit chicken is removed from unit and placed in blast chiller every 2 to 3 hours											
	Hand sink near hot holding table 100+F											
	Salad bar and wing	s bar ha	s been removed/no lor	ger to be	e sold							
	Cooled rotisserie, wings	, fried chi	cken are sitting further back	in display	and cold	holding at 41 or be	low.					
39	Replace pricing book in front shelving unit as frayed and no longer cleanable											
42												
42 Clean weigh scale in front near hot holding unit												
42	<u> </u>											
Received			Print:			Title: Person In Charge/	Owner	,				
(signature)			Kim Co	ttle		Manager						
Inspected (signature)		#- · ·	Print:			<u>J - 1</u>						
,	Crussy Cov	rez, T	RS Christy C	orτez,	K5	Samples: Y N #	collect	ed				