Retail Food Establishment Inspection Report

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

3		/2(Time i	0	Time out: 11:14		FS-9							Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	_
Pu	rpo	se o i ishm	f Ins	Spec	tion:	1-Routine	2-Follow U		3-Compla		4-	Inve	stiga	atior	ı	5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/SCOR	E
Kr	og	er	#5	74	Deli					Name:				Ι.α.		✓ Number of Violations C	cos:	10/90/	Δ
G	ysic olia	al A	ddre OCk	ss: wa	II, TX		w/	est contr store			Ho Tripl	od le B/3	3mo		reas sto	e trap : re	Follow-up: Yes V	10/30//	_
Ma	ark t	Com he ap	plia prop	riate	tatus: points in t		r each numbered i		Mark		eckma	ark in	appı	opria	ate bo	ox for IN, NO, NA, COS Ma	site \mathbf{R} = repeat vio	lation W- Watch e box for R	L
Co	mpli	iance	Sta	tus		Prio	ority Items (3	Points	s) violations	Requi	_	nmea ompl				ive Action not to exceed 3 da	ys		
O U T	I N	N O	N A	C O S			nperature for F		ety	R	O U T	I N	N O	N A	C O S	Emp	loyee Health		R
1	~			J.	1. Prope		and temperature					~				12. Management, food emplo knowledge, responsibilities, a		employees;	
3					2. Prope	er Cold Holding	g temperature(41	°F/ 45°I	F)			~				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No disc	charge from	
Ĕ		~			3. Prope	er Hot Holding	temperature(135	5°F)								Preventing Co.	ntamination by Han	ds	
		·			4. Prope	er cooking time	and temperature	e				~				14. Hands cleaned and prope			
		/			5. Prope Hours)	er reheating pro	ocedure for hot h	olding (165°F in 2			~				15. No bare hand contact with alternate method properly following			
	~					as a Public He	alth Control; pro	ocedures	& records							* * * *	eptible Populations		
	•															16. Pasteurized foods used; pr	rohibited food not off	ered	
					7.5.1		oproved Source		E 1:			•				Pasteurized eggs used when r no raw eggs/pre	equired boiled only		
	/					ndition, safe, a	ed from approved nd unadulterated									c	hemicals		
						corpoi	rate oper temperature	e				l				17. Food additives; approved	and properly stored;	Washing Fruits	
	~											~				& Vegetables water only			
							n from Contami					~				18. Toxic substances properly	identified, stored an	d used	
	~				preparat	ion, storage, di	rotected, prevent isplay, and tastin	g									er/ Plumbing		
3					Sanitize	d at <u>200</u>	ces and Returnat ppm/temperatur	re correc	ted on site			~				19. Water from approved sou backflow device			
	~				11. Proprecondit	per disposition of disc	of returned, prev arded	iously s	erved or			~				20. Approved Sewage/Waster disposal	water Disposal Syster	n, proper	
0	I	N	N	С		Pri	iority Founda	ation I	tems (2 Po	ints) v	iolat O		Req	uire N	Cor	rective Action within 10 day	S	-	R
Ŭ T	N	Ö	A	o s			n of Knowledge				U	N	Ö	A	o s	Food Temperatur	re Control/ Identific	ation	
	~				and perf	form duties/ Ce insp will	resent, demonstrertified Food Ma indicate	nager/ P	osted			~				27. Proper cooling method us Maintain Product Temperatur		quate to	
	~				22, Food	d Handler/ no u re insp	inauthorized per	sons/ pe	rsonnel			~				28. Proper Date Marking and	disposition		
					Saf	e Water, Reco	ordkeeping and Labeling	Food Pa	ackage			~				29. Thermometers provided, a Thermal test strips digital	accurate, and calibrat	ed; Chemical/	
	~				23. Hot	and Cold Wate	er available; adec	quate pre	essure, safe							Permit Requirement	·		
	~				destructi	ion); Packaged					W					30. Food Establishment Per NEED CURREN	T/2020 Disp	layed	
					25. Com	pliance with V	with Approved Variance, Special	ized Pro	cess, and							Utensils, Equi	ipment, and Vendin cilities: Accessible a	0	
	•					ng methods; m	e obtained for sp anufacturer inst	ructions	d			~				supplied, used			
						Con	sumer Advisor	y				~				32. Food and Non-food Contadesigned, constructed, and use		, properly	
	/				26. Posti foods (E	ing of Consum Disclosure/Rem	er Advisories; ra iinder/Buffet Pla	aw or un te)/ Alle	der cooked rgen Label			~				33. Warewashing Facilities; in Service sink or curb cleaning		used/	
0	I	N	N	С	Core I	tems (1 Poi	nt) Violations	Requir	e Corrective	Action	Not	_	xcee	ed 90 N	Da C	ys or Next Inspection , Whic	hever Comes First		R
U T	N	O	A	o s	24 27 7		of Food Contar				U T	N	0	A	o s		Identification (P. 11 F. 11)		
	~				animals		sect contamination	-				~				41.Original container labeling	g (Bulk Food)		
1							ss/eating, drinkin		acco use								cal Facilities		
	~						perly used and s	tored			1					42. Non-Food Contact surface			
1					37. Envi	ironmental con	tamination					~				43. Adequate ventilation and	lighting; designated a	areas used	
	'				38. App	roved thawing	method					~				44. Garbage and Refuse propo	erly disposed; faciliti	es maintained	_
						Prop	er Use of Utens	ils			1					45. Physical facilities installed	d, maintained, and cl	ean	
	~						t, & linens; propse utensils; prop					~				46. Toilet Facilities; properly	constructed, supplied	l, and clean	
_		_			40. Sing													Į	

Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONSItem/LocationTemp FItem/LocationTemp FItem/LocationTemp Fsalad bar/cottage cheese41crab/turkey41/41WIF ambient1cut lettuce45-49ham/cheese41/41chicken WIC/chicken36/3beans/beans44cheese41WIC/cheese36boiled eggs49-51cheese tray display/ambient35chicken warmer/rotisserie chicken141/13packaged deli meat unit/ambient33middle kiosk/rot chicken41rotisserie chicken138		nment Name: Jer #574 Deli	Physical A Golia		City/State: Rockwa	ıll TX	License/Permit # FS-9358	Page	2 of 2			
salad bar/cottage cheese 41 crab/turkey 41/41 WIF ambient 1 cut lettuce 45-49 ham/cheese 41/41 chicken WIC/chicken 36/3 beans/beans 44 cheese 41 WIC/cheese 36 boiled eggs 49-51 cheese tray display/ambient 35 chicken warmer/rotisserie chicken 141/51 packaged deli meat unit/ambient 33 middle kiosk/rot chicken 41 rotisserie chicken 133 indv prepared sandwich unit/ambient 35 baked chicken/fribs 41/41 ribs 15 wall unit comm prepped/ ambient 33 Pizza end/ambient 38 deli case/beef 41 soup side/ambient 36 GESERVATIONS AND CORRECTIVE ACTIONS Temm Number NOTED BELOW. Hand sink front 100+F Hot Line not setup yet. Will check temps at Followup. Also soups 2 Eggs were cut this morning an hour previous. Advised to cool in WIC before placing in salad bar. Beans opened from care this morning. 2 Cut Lettuce needs to cold hold at 41 or below Deli hand sink 100+F alternate deli hand sink 100+F 3 comp sink 122F 35 Store employee items low and separate/ jackets not on food boxes, etc dishwasher hand sink 100 F Chicken area hand sink 100 F Chicken area hand sink 100 F Cuate botte filer in back /boxes, Hoses, chip bags, etc dishwasher hand sink 100 F Cuate botte filer in back /boxes, hoses and hocked up. Therefore no sani spray bottle setup to 200 ppm quats not enough to spray even once 10 Must have sanitizer setup correctly to dispense 200 ppm quats Not one chiomated sanitizer setup correctly to dispense 200 ppm quats Not one chiomated sanitizer setup correctly to 100 ppm bleach. Quat sani bottles filled at 3 comp sink to 200 ppm quats on site so deli would have sanitizer. Dishwasher to be tested at Followup with temp rite strips (I'm out) 45 Clean floors, walls, maintenance to floors in WIF 42 Clean shelves, in WiC, in deli cases	Talog	JOI HOT 4 DOII	Cona			III, 17X	110000					
cut lettuce 45-49 ham/cheese 41/41 chicken WIC/chicken 36/3 beans/beans 44 cheese 41 WIC/cheese 36/6 boiled eggs 49-51 cheese tray display/ambient 35 chicken warmer/rotisserie chicken 141/15 packaged deli meat unit/ambient 33 middle kiosk/rot chicken 41 rotisserie chicken 138/indv prepared sandwich unit/ambient 35 baked chicken/ribs 41/41 ribs 15/8 wall unit comm prepped/ ambient 33 Pizza end/ambient 38 deli case/beef 41 soup side/ambient 36 OBSERYATIONS AND CORRECTIVE ACTIONS Real NA INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: Hand sink front 100+F Hot Line not setup yet. Will check temps at Followup. Also soups 2 Eggs were cut this morning an hour previous. Advised to cool in WIC before placing in salad bar. Beans opened from cans this morning. 2 Cut Lettuce needs to cold hold at 41 or below Deli hand sink 100+F alternate deli hand sink 100+F 3 comp sink 122F 35 Store employee items low and separate/ jackets not on food boxes, etc 37 Watch organization in back/boxes, Hoses, chip bags, etc dishwasher hand sink 100 F Chicken area hand sink 127 F Outs bottle filler in back y3 comp sink/no sant hooked up. Therefore no sant spray bottle setup to 200 ppm quats on dell line. 3 comp sink setup correctly to dispense 200 ppm quats Not one choriomated sant bottle setup correctly to 100ppm (bleach) or 200 ppm quats during prep and set-up Chlorinated santitizer bottles not testing at 100 ppm. Tested at dispenser. Not testing at 100 ppm bleach. Test strips indicate 0 ppm bleach. Quat sant bottles filled at 3 comp sink to 200 ppm quats on site so deli would have sanitizer. Dishwasher to be tested at Followup with temp rite strips (I'm out) 45 Clean floors, walls, maintenance to floors in WIF 42 Clean shelves, in WiC, in deli cases	Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
beans/beans	salad	bar/cottage cheese	41	crab/turkey	41/41	W	IF ambient		1			
boiled eggs 49-51 cheese tray display/ambient 35 chicken warmer/rotisserie chicken 141/rotisserie chicken 138 middle kiosk/rot chicken 41 rotisserie chicken 138 indy prepared sandwich unit/ambient 35 baked chicken/ribs 41/41 ribs 15 baked chicken/ribs 41/41 ribs 16 baked chicken/ribs 41/41 ribs 1				ham/cheese	1	0111011		en	36/37			
packaged deli meat unit/ambient 33 middle kiosk/rot chicken 41 rotisserie chicken 135 indv prepared sandwich unit/ambient 35 baked chicken/ribs 41/41 ribs 15 may 16 may 16 may 15 may 16 may 1	b	eans/beans		cheese					36			
indiv prepared sandwich unit/ambient 35 baked chicken/ribs 41/41 ribs 15 wall unit comm prepped/ ambient 33 Pizza end/ambient 38 deli case/beef 41 soup side/ambient 36 **Soup side/ambient 36 **Soup side/ambient 36 **Soup side/ambient 36 **Soup side/ambient 36 **Soup side/ambient 36 **Soup side/ambient 36 **Soup side/ambient 36 **Soup side/ambient 36 **An INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number And sink front 100+F Hot Line not setup yet. Will check temps at Followup. Also soups 2 Eggs were cut this morning an hour previous. Advised to cool in WIC before placing in salad bar. Beans opened from cans this morning. 2 Cut Lettuce needs to cold hold at 41 or below Deli hand sink 100+F alternate deli hand sink 100+F 3 comp sink 122F 35 Store employee items low and separate/ jackets not on food boxes, etc 37 Watch organization in back/boxes, Hoses, chip bags, etc dishwasher hand sink 100 F Chicken area hand sink 127 F Qual tottle filler in back by 3 comp sink/no sant hooked up. Therefore no sant spray bottle setup to 200 ppm quats on one chlorinated sant bottle setup correctly to dispense 200 ppm quats Not one chlorinated sant bottle setup correctly to 100 ppm but so low could only spritz and not enough to spray even once 10 Must have santitizer setup correctly to 100 ppm (bleach) or 200 ppm quats during prep and set-up Chlorinated santitizer bottles not testing at 100 ppm. Tested at dispenser. Not testing at 100 ppm bleach. Test strips indicate 0 ppm bleach. Quat sani bottles filled at 3 comp sink to 200 ppm quats on site so deli would have sanitizer. Dishwasher to be tested at Followup with temp rite strips (I'm out) 45 Clean floors, walls, maintenance to floors in WIF 42 Clean shelves, in WiC, in deli cases Print: Title: Person in Charge/ Owner	<u> </u>	poiled eggs	49-51	cheese tray display/ambient	35	chicken	warmer/rotisserie chi	cken	141/137			
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Celi case/beef	indv pre	epared sandwich unit/ambient	35	baked chicken/ribs	41/41		ribs		157			
Name	wall ur	nit comm prepped/ ambient	33	Pizza end/ambient	38							
Items	de	eli case/beef	41	soup side/ambient	36							
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