## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	24/2			Time in: 12:05 tion: 1-Routine	Time out: 2:25	F	S-9;	<u>353</u>	_	Inve	stian	tion	<b>—</b> [	Est. Type  5-CO/Construction	Risk Category  6-Other	Page 1 of 2	
Estal	blishı	ment	Nan	ne:		Contact/0				211 V C	Juga	.cr011		* Number of Repeat Viola	tions:	TOTAL/SCOP	CCE/
Kro Phys				Grocery & Pro	Pe	est control :			Нос	od		Gr	ease	✓ Number of Violations Co	OS: Follow-up: Yes ✓	10/90/	Ά
1950	N	Gol	ad	Rockwall, TX	Recompliance IN = in	entokil/mo	•		n/a			city	/ ha	as info	No 🗌		
Mark				points in the <b>OUT</b> box fo	r each numbered i	item	Mark 'v		ckma	ark in	appr	opria	te bo		k an 💢 in appropriate	lation W-Watc box for R	:h
Com	pliano	ce Sta	itus	Prio	ority Items (3	Points) vi	olations	Requi	_	nmed ompl			_	ve Action not to exceed 3 day	?S		T
O I U N	N	I N	C		nperature for F legrees Fahrenhe			R	O U	Î	N O	N A	CO	Empl	oyee Health		R
Т	_		S	1. Proper cooling time					Т				S	12. Management, food employ		employees;	
•				~						~				knowledge, responsibilities, ar			
v	/			2. Proper Cold Holding	g temperature(41	°F/ 45°F)				~				13. Proper use of restriction ar eyes, nose, and mouth	id exclusion; No disc	charge from	
	3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Ha			tamination by Han	ds							
v	4 Proper cooking time and temperature										14. Hands cleaned and properly washed/ Gloves used properly						
<b>—</b>				5. Proper reheating pro	cedure for hot he	olding (165°l	F in 2							15. No bare hand contact with			-
V				Hours)						/				alternate method properly follo	owed (APPROVED	YN)	
V	1			6. Time as a Public He	alth Control; pro	ocedures & r	records							Highly Susce	ptible Populations		
				Aı	proved Source					/				16. Pasteurized foods used; pro Pasteurized eggs used when re		ered	
				7. Food and ice obtain			od in			Ш					•		
3				good condition, safe, a destruction										Cl	nemicals		
				8. Food Received at pr	oper temperature	e						T		17. Food additives; approved a	and properly stored:	Washing Fruits	
V	1			•						~				& Vegetables Produce Maxx	1 1 7	5	
	l .			Protection	n from Contami	ination				~				18. Toxic substances properly	identified, stored and	d used	
\ \ \				9. Food Separated & p			od							Water	·/ Plumbing		
				10. Food contact surface			d and							19. Water from approved sour		ed: proper	
V	1			Sanitized at 200	ppm/temperatur	re				~				backflow device	,	71 1	
J				11. Proper disposition reconditioned	of returned, prev	iously served	d or			/				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
Ţ				D <sub>11</sub>	ionity Founds	ation Itam	og (2 Doi	nta)	iolat	iona	Dog	ima	Con				
O I U N			CO		n of Knowledge			R R	O		N O	N A	COL	rective Action within 10 days  Food Temperatur	e Control/ Identific	ation	R
T		, ,,	s	21. Person in charge p					T	-11			s				
~				and perform duties/ Ce	ertified Food Mar	nager/ Poste	d			~				27. Proper cooling method use Maintain Product Temperature	ed; Equipment Adec	quate to	
V	1			22. Food Handler/ no u	inauthorized pers	sons/ personr	nel			~				28. Proper Date Marking and o	lisposition		
				Safe Water, Reco		Food Packa	ige			~				29. Thermometers provided, a Thermal test strips	ccurate, and calibrate	ed; Chemical/	
					Labeling									1			
V	,		<u> </u>	23. Hot and Cold Wate	0	uate pressure	e, safe										
_	1			23. Hot and Cold Water 24. Required records a	er available; adeq									Permit Requirement,		`	
				23. Hot and Cold Water 24. Required records a destruction); Packaged	er available; adeq				W					30. Food Establishment Peru		`	
				24. Required records a destruction); Packaged	er available; adeq vailable (shellsto Food labeled with Approved	ock tags; para	asite		W					30. Food Establishment Perr need current Utensils, Equi	mit (Current/insp re	port sign posted)	
				24. Required records a destruction); Packaged  Conformance  25. Compliance with V HACCP plan; Variance	er available; adeq vailable (shellsto Food labeled with Approved Variance, Speciali e obtained for sp	Procedures ized Process, ecialized	asite		W					30. Food Establishment Pern need current	mit (Current/insp re	port sign posted)	
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Lance Sayen	Print: Lance Sayen	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: #574 Grocery & Produce	Physical A	ddress: N Goliad	City/State: Rockwa	ıll TX	License/Permit # FS-9353	Page	2 of 2		
Turogor	mor i Grobbily at roadoo	1930	TEMPERATURE OBSERVA		iii, 17	1 0-3333				
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
front doo display	or fruit bowl display/pico	34/ 35	cheese wall case ambien	29-37	bagged meals freezer case			1-3		
prep	ped salad end cap	33	shredded cheese island	36	Pizza freezer end cap			5		
fres	sh veggie wall	34-28	cookie wall case	36	Pizza freezer case			2-5		
	salad wall	33	yogurt wall case	37	tator tot end cap freezer		zer	-2		
sala	d case w/doors	37	dessert wall freezer case	3	Produce WiC ambient			27		
fruit b	oowls case w/doors	36	breakfast wall freezer case	-1	diary WIC			35		
juice	juice end cap case w/doors		end cap freezer case	6	WIF ambient		1	-5		
cream	er/yogurt island ambient	34-38	chicken/fish/veggie freezer cas	-1 to 3	Quic	klist WIF/W	/IC	-11/35		
Τ.	ı		SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	RR hand sinks near Starbucks 100 F									
40	Best to take trasport ta	pe off of	shelves/equipment to bette	r clean (fr	ont door	fruit bowl display	case)	İ		
W	Watch eggs next to	shredd	ed cheese in island							
07	Expired baby formula/ dented cans									
	Date rotation incorrect at baby formula									
	Produce 3 comp sir	nk 110 F								
	Sanitizer at 3 comp using Kquat									
45	Replace caulking b	ehind 3	comp sink at produce s	ink						
45	Clean floors in prod	luce pre	p area							
32	Replace badly scor	ed cuttir	ng boards in produc pre	p area						
	Watch rusty carts, s	shelves								
45	General cleaning in	back u	nder pallets							
47	Hang mops to dry,	not in st	anding mop water							
	Reddy Ice sold in bags									
45	WIF door with bent	metal a	nd exposed screw, Re	oair						
45/42	Organize/clean Dai									
42	Clean fans in dairy									
37	Condensation around door in WIF, various spots on ceilings, walls									
Received (signature)	•		Print:	<b>)</b>		Title: Person In Charge/		,		
Inspected	Lance Sayen		Lance S	saye	n	Manager	•			
(signature)		tez, 1	Christy C	ortez,	RS	Samples: Y N #	t collect	ed		
Form EH 06	6 (Revised 09-2015)					Samples, 1 IN #	conect	cu		