Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/5/2020) <u>^</u>	Time in:	Time out:		License/Permit #							Est. Type Risk Category Page 1 of 2	2				
8/5/2020 9:07 10:55 FS-8 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain 3-Complain					-Inve	ctio	ation		5-CO/Construction 6-Other TOTAL/SCOI									
Es	tabli	ishm	ent i	Nam				t/Owner N			-IIIVE	suga	au01	1	* Number of Repeat Violations: ✓ Number of Violations COS:			
Ph	vsic	al A	ddre	ess:	ad Rockwall, TX	Pe w/r	est control main ins	sp		Ho w/m		insp			e trap : Follow-up: Yes I 10/90/	Α		
Ma					Status: Out = not in corpoints in the OUT box for o	ach numbered it		Mark '		eckm	ark in	appr	opria	te bo	oplicable COS = corrected on site R = repeat violation W- Watco ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	h		
O U	mpli I N				Time and Temperature for Food Safety			y	R	O U	I	ompliance Status		tus C O				
Т	<u>ر</u>			S	1. Proper cooling time a	grees Fahrenhe nd temperature				Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	_				2. Proper Cold Holding	temperature(41°	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from			
	2 Proper Het Helding temperature (135°F)								_				eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature												Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (1						5°F in 2			V				15. No bare hand contact with ready to eat foods or approved	_			
			_		Hours) 6. Time as a Public Health Control; procedure			records							alternate method properly followed (APPROVED Y N)			
		 			o. Time as a r done ricardi Control, procedures & records						Ι.				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
						proved Source	1	S 4 S			_				Pasteurized eggs used when required no eggs			
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction bacon										Chemicals			
			8. Food Received at pro	proper temperature					_			T	17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used			
3					Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing			
W					10. Food contact surface Sanitized at 200 p	es and Returnabi	les ; Clean e	ed and		W					19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of reconditioned	f returned, previ	iously serv	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
							ation Ite	ms (2 Poi	ints)	_	_	_		_	rrective Action within 10 days			
O U T	I N	N	N	C	Demonstration	of Vmanuladas/			R	O		N O	N A	C		R		
T	14	0	A	S						U T		U	А	s	Food Temperature Control/ Identification	K		
	'	0	A		21. Person in charge pre and perform duties/ Cert	esent, demonstra	ation of kn	owledge,				0	A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	K		
		0	A		21. Person in charge pre	esent, demonstra tified Food Mar	ation of kn nager/ Post	nowledge, ted				0	A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition			
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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)

	ment Name: # 575 - Meat & Seafood	Physical A	ddress: Ridge Road	City/State: Rockwa	JI TY	License/Permit # FS-8033	Page 2	2 of <u>2</u>			
raogei	Wicat a Coulou	2933	TEMPERATURE OBSERVA		aii, 17	1 0-0000					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
meat case/pork		39	WIC ambient	28	beef/chicken bunker ambien		ient 2	26-30			
baked potato/beef		39/37	meat cutting room/bee	f 41/41	meat wall case ambient			26-34			
	chicken	37	seafood self serve ambien	37	deli me	eat wall case amb	ient 2	26-35			
S	eafood/fish	39	seafood 3 door freeze	r -6.9			ient -	-6.9/3.4			
S	hrimp/crab	37/39	seafood 2 door freeze	r -2.8							
	scallops	37	salmon rounder ambier	t 26.8							
front	door meat bunker	40	chicken rounder ambier	t 23.1							
seafo	od reach in freezer		seafood bunke								
Item Number	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSERV	/ED ANI	D			
	Hand sink 100										
42	Organization and cleani	ng of shel	ving unit behind meat displa	y. Also pro	ep unit be	ehind seafood displa	ay				
42	Clean area where s	pices a	e stored for seafood								
34	Fruit flies										
	Hand sink dishwash	ner 100									
	3 comp sink 122										
W	leak at 3 comp sink	. Spra	s to back wall, caulkir	g. Work	order i	n repair.					
45	Replace caulking be	ehind 3	comp sink seafood								
	Sani from 3 comp s	ink 200	ppm quats. Sani from	meat roc	m sink	200 ppm quats					
W	Sani spray bottle NOT at 1	00-400 pp	m. must change as often as ne	cessary to l	keep withii	n 100 to 400 ppm qua	its				
W	Advised to use chemical test strips and to change every morning before prep.										
	Meat cutting 3 com										
	meat cutting hand s										
45	Replace caulking behind 3 comp sink meat cutting										
9	Avoid storing kid's lunchables under raw beef in WIC.										
	Meat display condensation being drained and NOT dripping onto food										
			eat cleaning room, rac								
	39 Aprons on floor in standing water. need to clean, organize, store properly										
7	Bacon unsound, discolored. Discarded.										
	Trash can lids. How to dispose of paper towels without contaminating hands?										
	9 Always load raw meat on carts correctly. chicken (lowest), beef and pork (middle), seafood (highest)										
W	watch cutting board	IS .									
	Covid-19 Response. w/main insp. Refer to corporate policies.										
Received		. w/iiid	Print:	ale polic	<i>.</i> 1⊏5.	Title: Person In Charge/	Owner				
(signature)	*	(O'Bri	en	Manager					
Inspected (signature)		orte	Christy	Cort	ez	Samples: Y N #	collected	_ <u>_</u>			