Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| Date: | | . . | Time in: | Time out: | | License/Po | | | | | | | Est. Type Risk Category Grocery Modium Page 1 of 2 | | | | | |
|-----------------------------|--|------------|----------|--|--|--|--|--|-----------------------------|--------------|---------------------------------------|--------|---|--|---|--|--|--|
| 2/24/2021 Purpose of Inspec | | | | | | FS-8033 3-Complaint 4-Investigation | | | | 4 | - 4 * | | Orocciy Iviedium | | | | | |
| Es | tabli | shme | ent l | Nam | ne: | | | ct/Owner N | | 4- | -Inve | suga | atior | 1 | 5-CO/Construction | | | |
| Ph | ysic | al Ac | ldre | ss: | Meat & Seafoo | Pe | est contro | | | Но | | | | | e trap : Follow-up: Yes / 12/88/E | | | |
| KI | _ | | | | ckwall, TX tatus: Out = not in con | TNI · | main in | | $\mathbf{O} = \mathbf{not}$ | n/a obser | | N. | - | | in insp No Plicable COS = corrected on site R = repeat violation W- Watch | | | |
| Ma | | | | | points in the OUT box for e | each numbered it | | Mark ' | √' a ch | eckm | ark in | appı | opria | ite bo | plicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days$ | | | |
| Co | mpliance Status I N N C | | | | | | | | R | C | Compliance Status | | tus C | | | | | |
| U T | N | | | | | | | | T | N O | | A | o S | | | | | |
| | ~ | | | | 1. Froper cooming time an | nd temperature | | | | | ~ | | | | knowledge, responsibilities, and reporting | | | |
| | 2. Proper Cold Holding temperature(41°F/ 45°F) 3. Proper Hot Holding temperature(135°F) | | | | | | | | | ~ | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | | | | |
| | | | | | | | H | | | | | | Preventing Contamination by Hands | | | | | |
| | 4. Proper cooking time and temperature | | | | | | | H | | ~ | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | |
| | 5. Proper reheating procedure for hot holding (16 | | | | | 5°F in 2 | | | ~ | | | | Is. 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: procedures & recon | | | | z records | Н | | | | | | | | | | | | |
| | | | | | | , p | | | | | T | | | | Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered | | | |
| | | | | | Арр | proved Source | | | | | ~ | | | | Pasteurized eggs used when required | | | |
| 3 | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction | | | | Food in | | | | | | | Chemicals | | | |
| - | | | | | 8. Food Received at prop | per temperature | | | | | | | | | 17. Food additives; approved and properly stored; Washing Fruits | | | |
| | | | | | checked at re | | | | Ш | | ~ | | | | & Vegetables 18. Toxic substances properly identified, stored and used | | | |
| | | | | | Protection from Contamination 9. Food Separated & protected, prevented during food | | | | | | ~ | | | | 10. Total substances properly ruentified, stored and used | | | |
| 3 | | | | | preparation, storage, disp | play, and tasting | g | | | | | | | | Water/ Plumbing | | | |
| | ~ | | | | 10. Food contact surface Sanitized at 200 p | es and Returnable opm/temperature | les ; Clear e | ned and | | | / | | | | 19. Water from approved source; Plumbing installed; proper backflow device | | | |
| | ~ | | | | 11. Proper disposition of returned, previously served or reconditioned | | | | | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | |
| | | Ļ | | _ | Prio | rity Founds | T. | (2 D | | . , | tions | Pag | | ~ | | | | |
| | | | | | | n ity rounua | ition Ite | ms (2 Po | ints) ı | violai | uons | Key | uire | Cor | rective Action within 10 days | | | |
| O U T | I N | N O | N A | C O S | Demonstration | | | | ints) 1 | O U | I N | N O | N A | C 0 | Food Temperature Control/ Identification | | | |
| O U T | | N O | | | Demonstration 21. Person in charge pre and perform duties/ Cert | of Knowledge/ | / Personn | el nowledge, | _ | 0 | I N | N | N | С | | | | |
| | N | N O | | О | Demonstration 21. Person in charge pre | of Knowledge/ esent, demonstra tified Food Mar | / Personn ation of ki nager/ Pos | el nowledge, sted | _ | O U | J N | N | N | C 0 | Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to | | | |
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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: r #575 Meat & Seafood | Physical A | ddress: e Road | City/State: Rockwa | ıll. TX | License/Permit # FS-8033 | Page | 2 of <u>2</u> | | | |
|-------------------------------|--|------------|--|-----------------------|--------------------------------|------------------------------|----------|---------------|--|--|--|
| - 5 - | | Tage | TEMPERATURE OBSERVA | | , 173 | | | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp F | Item/Loca | tion | | Temp F | | | |
| meat o | display/pork meatballs | 36 | reach in freezer seafood ambient | 2 | meat wall display ambie | | ent | 32-36 | | | |
| baked | potatoes/hamburger | 37/36 | round kiosk ambient | 35-36 | hot dog/sausage bunker ambient | | | 34-36 | | | |
| ste | eak/chicken | 38/37 | seafood self serve ambient | 35 | chicken bunker ambien | | | 31-37 | | | |
| beef | off of deliver truck | 38-41 | seafood reach in freezer self serve ambien | -7/-3 | frozen | chicken bunker amb | ient | -2 | | | |
| seafood display/cooked shrimp | | 40 | seafood frozen bunker ambient | -3/7 | lunch meatwall case on defrost | | | | | | |
| sa | lmon/ tilapia | 39/39 | WIC ambient | 31 | will ch | neck on follow | up | | | | |
| | shrimp | 36 | meat cutting room/beef | 41 | | | | | | | |
| SCa | allops/lobster | 36/37 | steak/ baked potatoes | 41/41 | | | | | | | |
| Item | AN DIGDECTION OF YOUR TO | | SERVATIONS AND CORRECTI | | | THE CONDUCTION OF CO. | VED : | NID | | | |
| Number | AN INSPECTION OF YOUR ES' NOTED BELOW: | TABLISHME | NT HAS BEEN MADE. YOUR ATTEN' | TION IS DIRE | CTED TO TI | HE CONDITIONS OBSER | VED A | ND | | | |
| | Hand sink front 100 | + F/han | d sink dishwasher 100+ | -F | | | | | | | |
| | 3 comp sink 110+F | sani sii | nk setup to 200 ppm qu | ats | | | | | | | |
| 32 | Replace cutting boa | ards/resi | urface in front of meat o | lisplay | | | | | | | |
| 47 | organize stainless cabir | et in fron | t of meat display to clean. di | scard unu | sed equi | pment, boxes, pap | ers | | | | |
| W | Trash cans with lids on, h | ard to use | without contaminating hands | after hand | washing/ | discarding paper to | wels | | | | |
| | Trash cans with lids on, hard to use without contaminating hands after hand washing/discarding paper towels Sani spray bottle 200 ppm quats | | | | | | | | | | |
| 32 | | | ween plexiglass and bu | nker at s | seafood | l display | | | | | |
| - 02 | | | | | <u>Jourood</u> | Таюріау | | | | | |
| 45 | Hand sink meat cutting room 100+F/3 comp sink 110+F | | | | | | | | | | |
| | Replace caulking 3 comp sink in meat cutting rooms | | | | | | | | | | |
| | Replace/resurface cutting boards in meat cutting room Clean floors/walls, sinks, carts, trave in most cutting room | | | | | | | | | | |
| 72/70 | Clean floors/walls, sinks, carts, trays in meat cutting room Allergen label on seafood display | | | | | | | | | | |
| 7 | Allergen label on seafood display Hot dogs broken seal. Discarded. | | | | | | | | | | |
| 42 | Clean shelving in lu | | | | | | | | | | |
| | | | n floor. Advised to discard whole box as | no way to sani | tize the top o | of how that has been contain | ninatod | | | | |
| 40 | | | | | | | illiateu | | | | |
| 9 | Condensation dripp | ing onto | meat in meat display. | iviust pro | otect m | eat under. | | | | | |
| | | | | | | | | | | | |
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| Received (signature) | | | Kevin E | Rurai | اد | Title: Person In Charge/ | | | | | |
| | וושותושווו וווקוקון | | | | | V | | | | | |
| Inspected (signature) | <u>Kevin Burgiel</u> Iby: Chvisty Cov | | Print: | vai gi | | Manager | | | | | |