## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

		6/2			I—:	Time out: 4:36		FS82	<u> 299</u>						Est. Type	Risk Category	Page 1 o	
		se o			tion: 1-Routine	2-Follow U		3-Compla		4-I	Inve	stiga	ation		5-CO/Construction  * Number of Repeat Viola	6-Other tions:	TOTAL/SO	CORE
La	a M	lad	ele	ein					vario.						✓ Number of Violations Co	OS:	14/86	3/R
Pł 98	ysic 7 E	al A	ddre 0 F	ess: Roc	kwall, TX	Ma	est contro	2 weeks		Hoo Alph		mo	Gr city	rease y ha		Follow-up: Yes ✓ No ☐	14/00	ט ונ
M					Status: Out = not in c	ompliance IN = in	complian	ice No	0 = not  0						plicable COS = corrected on s ox for IN, NO, NA, COS Mark	site <b>R</b> = repeat vio	lation W-W	/atch
					•					re Im	med	iate	Corr	recti	ive Action not to exceed 3 day		C GOA TOT IL	
O U	mpl I N	iance N O	Sta N A	tus C O	Time and Te	mperature for F	ood Safe	ty	R	O U	ompli I N	N O	Stat N A	C O	Emul	ower Health		R
T	1	U	A	s	(F = o	degrees Fahrenhe				T	N	U	A	s	12. Management, food employ	oyee Health	employees:	
	~				1. Proper cooling time	and temperature					~				knowledge, responsibilities, an		employees,	
2					2. Proper Cold Holdin	g temperature(41°	°F/ 45°F)	)							13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
3					3. Proper Hot Holding	tamparatura(125	оЕ/			Ш	•				eyes, nose, and mouth			
3						* '						1				tamination by Han		
		~			4. Proper cooking time	•		(50E: 2			~				14. Hands cleaned and proper gloves used	•		
		~			5. Proper reheating pro Hours)	ocedure for hot ho	olding (16	65°F in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods of owed (APPROVED	r approved Y <sub>.</sub> N <sub>.</sub> .)	
	~				6. Time as a Public He	ealth Control; pro	cedures	& records							Highly Susce	eptible Populations		
	L												T		16. Pasteurized foods used; pro	ohibited food not off	ered	
					Aj	pproved Source					~				Pasteurized eggs used when re eggs cooked	equired		
	7				7. Food and ice obtain good condition, safe, a	and unadultarated									Ch	nemicals		
					destruction Sysco	)									CI	iemicais		
	/				8. Food Received at pr	roper temperature	;				7				<ul><li>17. Food additives; approved a</li><li>&amp; Vegetables</li></ul>	and properly stored;	Washing Fruit	S
					check at rece	•					-				water only 18. Toxic substances properly	identified, stored an	d used	
					9. Food Separated & p	on from Contami		food			~					,		
	~				preparation, storage, d			, 1004							Water	r/ Plumbing		
3					10. Food contact surfa Sanitized at _200_	ces and Returnab	oles ; Clea	aned and			7			1	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
Ľ					11. Proper disposition			rved or						1	20. Approved Sewage/Wastew	vater Disposal Syster	n proper	
	~				reconditioned disc	carded	lously ser	red of			~				disposal	rater Disposar Syster	n, proper	
		-		_						_		_						
					Pr	riority Founda	ation Ite	ems (2 Po							rective Action within 10 days	•		
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## **Retail Food Establishment Inspection Report**

1st Followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) San Tuana Tones	Print: SanJuana Jones	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: ladeleine	Physical A		City/State: Rockwa	all TX	FS8299	Page	e <u>2</u> of <u>2</u>		
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Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
drink u	under counter /milk	40	2 door reach in/cut chicke	n 41	under counter cooler/cheese			42		
self serv	ve drink counter/creamer carafe	41	cut melon (cut earlie	) 43	hot wells/sausage/au jous			155/158		
cold	d well/ cheese	50	seving line cold top/cut chicke	n 42	grill drawers/ stuffing			41		
sou	p wells/potato	182	pasta/chicken sala	d 42/46	mashed potatoes			41		
spi	cy kale soup	181	under/strawberrie	s 41	pasta			41		
hot p	late/ potato galatte	121	cold top cook line/cut chick		omelet cold top/ham			50		
ch	icken friand	156	chicken salad	41	turkey/e	eggs/mushrooms co	ooked	51/54		
	quiche	151	under/sautéed onion/ha	m 41	colc	top/chees	se/	41		
	,	OF	SERVATIONS AND CORRECT	TIVE ACTION	L	•				
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TI	HE CONDITIONS OBSE	RVED A	ND		
	Hand sink 110+F									
2	When using an ice bath, add water and ice up to product to cold hold foods at 41 or below									
	Cheese in cold well out for 2.5 hours. Added water and ice to product level. Small amount to be used in next 1.5 hours.									
3	Mgmt discarded potato galattes as were not hot holding at 135+F									
2	Serving line cold top must cold hold at 41 or below									
39										
2	Fix any doors/gaskets on coolers to properly close  Omelet station temps all well over 41. Discarded all TCS. Avoid use until repaired.									
	Front hand sink 100+F									
	back hand sink 100+F									
	Sani bucket 200 ppm quats									
10	Clean ice chute/pink slime									
	WIC/chicken salad 39/potato gallate 37/stuffing 38									
	WIF ambient -3 F									
45	Clean floor debris/under equipment									
45	Missing grout/food debris									
	3 comp sink 128 F									
	Dishwasher 100 ppm chlorine sanitizer									
35	Store personal items low and separate									
	Dessert display ambient 30 F									
3	To go soups 113, 112, 111 in hot well. No water in reservoir. Discarded. Must hot hold at 135+F.									
	to go under counter/milk 42									
	to go under counter/salad cooler ambient 36									
<u> </u>	Milk frothers sanitized after every use with sani quats 200 ppm . Best to have sani liquid in sani bucket for milk frothers									
34	Flies									
42	Clean in/around/on equipment									
	All prepackaged items correctly labeled									
	RR sinks 100 F									
Received	l by:		Print:		I	Title: Person In Charge	e/ Owner	r		
(signature)	. *		**	na Jor	nes	Managei				
Inspected (signature)		tez, 1	RS Christy C	ortez						
Form EU 0	6 (Revised 09-2015)	<i>U</i> , .		1	-	Samples: Y N	# collect	iea		