Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/28/2024		24	Time in: 2:00	Time out: 2:50		S-9							Est. Type Risk Category Page 1 of 2	<u> </u>					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCOR Establishment Name: *Number of Repeat Violations: *Number of Repeat Violations: *											RЕ								
Lakes Regional Community Center Physical Address: Pest control:									1						Number of Violations COS: 3/97/4	١			
15	25 .	Airp	oort	Rc	l Rockwall, TX	Ve	ersacor/n	nonthly		Hoo see	oa e not	tes	Fa		se trap.	_			
Ma	Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													h					
Co		iance							Requi	C	ompl	iance	Stat	us	uve Action not to exceed 5 days	R			
U T	I N	N O	N A	C O S		nperature for Follogrees Fahrenhe			K	O I N N C U N O A O S				O	Employee Health				
	/	1. Proper cooling time and temperature							~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	/				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		~			3. Proper Hot Holding	temperature(135	5°F)					Preventing Contamination by Hands							
		~			4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly Qloves on Site				
		~			5. Proper reheating pro Hours)	cedure for hot ho	olding (165	°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
	~				6. Time as a Public Hea	alth Control; prod	ocedures &	records							Highly Susceptible Populations				
	•					1.0									16. Pasteurized foods used; prohibited food not offered				
					•	oproved Source		1.							Pasteurized eggs used when required				
	/				7. Food and ice obtaine good condition, safe, at destruction WalMa	nd unadulterated:		ood in							Chemicals				
	'	v			8. Food Received at proper temperature						/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					check at rece	n from Contami	ination				~				18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & pr preparation, storage, di			ood							Water/ Plumbing				
	~				10. Food contact surfact Sanitized at _200_	ces and Returnable ppm/temperature	oles ; Cleane re	ed and			~			ł	19. Water from approved source; Plumbing installed; proper backflow device				
	\				11. Proper disposition of	of returned, previ	riously serve	ed or			7			İ	20. Approved Sewage/Wastewater Disposal System, proper				
reconditioned disposal											l								
					Pri	iority Founda	ation Iten	ns (2 Poi	nts) v	iolat	tions	Rea	uire	Cor	rrective Action within 10 days				
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Retail Food Establishment Inspection Report

Received by: (signature) Balvinder Cantu	Print: Balvinder Cantu	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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