Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/27/2022		22	Time in:	Time out:		License/Permit #							Est. Type Risk Category Page 1 of 2	2		
Purpose of Inspec					1:45	3:40 2-Follow U		S-0001777 Complaint 4-Investigation					tion	— [5-CO/Construction 6-Other TOTAL/SCOP	
Es	tabl	ishme	ent i	Nam		2-1 0110 W C	Contact/O Jeremy	wner Nan	ne:	11	IIIVC	suga	1011		* Number of Repeat Violations: Vumber of Violations COS:	
Ph 20	ysic 6 V	al Ad V Ru	ddre usk	ss: Ro	ckwall, TX		est control : Eco/2-2022/r	need curre		Hoo	od Hands/6	-2022			e trap : Follow-up: Yes 12-16-2022/250gal/monthly No No	C
		Comp	plia	nce S	tatus: Out = not in co points in the OUT box for	each numbered i			a chec	ckma	ırk in	appro	opriat	e bo	plicable COS = corrected on site R = repeat violation W- Watco ox for IN, NO, NA, COS Mark an in appropriate box for R	h
Co		iance			Frio	rity Items (3	Points) vio		_	Co	ompli	ance	Stat	us	ive Action not to exceed 3 days	
U T	I N	N O	N A	C O S		nperature for F egrees Fahrenhe		F	R	O U T	I N	N O		C O S	Employee Health	R
	7				1. Proper cooling time a	and temperature	;				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	>				3. Proper Hot Holding t	temperature(135	5°F)								December Contomination by Hands	
		~			4. Proper cooking time	and temperature	e				~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		·			5. Proper reheating production Hours)	cedure for hot he	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; pro	ocedures & re	cords								
	~					7.1									Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Ap	proved Source					>				Pasteurized eggs used when required eggs cooked for immediate service	
	'				7. Food and ice obtaine good condition, safe, ar destruction			d in							Chemicals	
	\	8. Food Received at proper temperature			e				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					check at rece		• ,•			2					18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr		ted during foo	d		3						
3					preparation, storage, dis										Water/ Plumbing	
3					10. Food contact surfact Sanitized at			and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	/				11. Proper disposition of reconditioned disc	of returned, prev arded	iously served	or		3					20. Approved Sewage/Wastewater Disposal System, proper disposal	
							ation Items		_	_		_		_	rective Action within 10 days	
O U T	I N	N O	N A	C O S		of Knowledge			2	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
2					21. Person in charge pr and perform duties/ Cer						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
							nager/ Posted									
	~				22. Food Handler/ no u					W					28. Proper Date Marking and disposition	
	~				22. Food Handler/ no u all Safe Water, Reco	nauthorized pers	sons/ personne	el		W 2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓ ✓				all	nauthorized pers	sons/ personne Food Packag	el ge							29. Thermometers provided, accurate, and calibrated; Chemical/	
					Safe Water, Reco	rdkeeping and Labeling r available; adeq	sons/ personne Food Packag	el ge , safe							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips need test strips for quats sanitizer	
	✓				Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged	rdkeeping and Labeling r available; adequalable (shellstoffood labeled with Approved ariance, Special e obtained for sp	Food Packag quate pressure, ock tags; paras Procedures dized Process, a	ge , safe			\rightarrow \right				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips need test strips for quats sanitizer Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	
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Received by: (signature) Christy Holmes	Print: Christy Holmes	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

E-4-1-11-1-	ment Name:	Physical A	11	C:4/C+-4		License/Permit #	D	2 of 2		
	estar 66 Cafe		V Rusk	City/State: Rockwa	all, TX	FS-0001777	Page	<u>Z</u> 01 <u>Z</u>		
		<u>'</u>	TEMPERATURE OBSERV	ATIONS						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca			Temp F		
	cold top/chicken salad		steam wells/mashed potatoe	107	1			41/41		
	nam/turkey	46/48	gravy/grits	145/153	Siloca cricosc			41		
che	ese/egg/diced ham	41/4/41	vegetables	152				35		
under/b	boiled egg/cooked sausage	50/46	under counter freezer/ambie	nt 13	front	steam well/so	up	41		
grill c	drawers/hamburger	41	reach in cooler/raw bee	ef 35	cold top/shredded cheese			41		
h	ashbrowns	41	raw chicken	41	sliced tomatoes			41		
	shrimp	41	reach in freezer ambier	nt 4	2 do	or reach in/m	ilk	41		
egg	gs on counter	74	WIF ambient	6	butte	er on count	er	62		
T _t			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSERV	ED AN	√D		
	Back hand sink 122f	with so	ap and paper towels. P	ost emplo	yee hea	lth poster at hand	d sir	ık		
42	Need to Clean in/ar	ound/or	equipment							
45	Need to clean unde	r equipr	nent, floors, behind sto	ove						
45/9	Missing vent hood filt	ers. Nee	d to replace. Need to cl	ean/degre	ase han	ging grease and d	lebri	S		
36	Store wiping cloths in	sani buc	kets, not on prep tables	and variou	ıs places	to soak up grease	е			
2	Cold top not cold holding at 41F o	r below. TCS	foods discarded. Discussed repairs ar	d closing lid as	often as poss	ible. Must cold hold at 41F o	or belo	w		
2	Raw shelled eggs out on coun	ter. Must co	old hold at 45F or below. Cannot le	ave on counte	r at room ter	mp. Discarded as over 70)F			
10	Shake machine use	ed for eg	gs must be WRS at le	ast every	4 hours	s and stored clea	an			
20	•		nk. Cannot use until drainir		eventuall	y drained/slow drain	ing			
			0 ppm chlorine sanitiz							
39	Avoid storing long of 3 comp sink 110+F		directly over hand sink	where the	ney cou	ld be contamina	ted_			
45/37	· · · · · · · · · · · · · · · · · · ·		er and food debris in d	ishwashe	r area					
18			re chemicals low and		n aroa					
10			during prep and service							
29	Need chemical test									
21			e on duty during prep	and serv	rice. deli	verv. etc				
W			used within 24 hours		-, ==.	, ,				
45/37			store boxes etc 6 inch	es off of f	loor to c	lean				
W	-		(SOP) on washing har				y)			
			with soap and paper							
9			ers on hand sink lip to		ntamina	ation				
W	Discussed asterisks needed by consumer advisory and any menu item that could/would be indicated when printing new menus									
2	Butter on counter at 63F. Product indicates required refrigeration. Must cold hold at 41F or below. Placed in cooler as out less than 4 hours.									
W	Need current pest of	control ir	voice							
	Juice is juiced, stor	ed in jug	gs and used within 3 d	ays						
	Juice machine brok	en dow	n and cleaned after ev	ery use						
Received (signature)			Christy	Holn	nes	Title: Person In Charge/ Company Manager)wner			
Inspected (signature)	Christy Holmes d by: Christy Cov	<u></u>	Print:			TTIALIA GOL				
	6 (Paying 09 2015)	rez, T	Christy C	ortez,	K5	Samples: Y N # c	collecte	ed		