## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	15				Time in: 1:15		Time out: 3:00	F	S-0	00	<u>17</u>					Est. Type Risk Category Page 1		
Es Lo	ne ne	ishm esta	nent ar (	Nan 36	tion: 1-Ro ne: Cafe	outine L	2-Follow U		3-Compla et/Owner I	_	4-	-Inve	stiga	ation		* Number of Repeat Violations:  * Number of Violations COS:  a tran : Follow up: Ves [4]		
Ph 20	ysic 3 W	al A	ddre usk	ess: Ro	ockwall, TX		Go	est control Eco/5-27-	2033/mor	nthly	Ho Texas		-2023	Gı We	rease Do/	e trap : Follow-up: Yes 7 1/0 /6-6-2023/250gal/monthly No 7	0/0	
Ma	rk tl	Com he ap	<b>iplia</b> i oprop	nce S riate	Status: Out	J <b>T</b> box for		item	Mark '		neckm	ark in	appı	opria	te bo	policable COS = corrected on site R = repeat violation W-V ox for IN, NO, NA, COS Mark an in appropriate box for R	Watch	
_	mpli	iance				Prio	rity Items (3	5 Points)	violations		C	ompl	iance	e Stat	us	ive Action not to exceed 3 days		
O U T	I N	N O	N A	C O S	Time		perature for F egrees Fahrenh	•	y	R	U T	J N	N O	N A	C O S	Employee Health	R	
	~				1. Proper coo	ling time a	nd temperature	е				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3					2. Proper Col	d Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot	Holding to	emperature(135	5°F)		H						Preventing Contamination by Hands		
		~			4. Proper coo	king time a	and temperature	·e		H		~				14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper rehe Hours)	eating proc	edure for hot h	nolding (165	5°F in 2			.,				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,		
					ĺ	Public Hea	lth Control; pro	ocedures &	records							attenuate method properly followed (ATTKOVED 1, N	.)	
	~				o. Time as a r	uone rica	iui controi, pre	occurres &	crecords			T		I		Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered		
					Approved Source						~				Pasteurized eggs used when required eggs cooked			
	~				7. Food and ice obtained from approved sour good condition, safe, and unadulterated; para destruction Sysco				Good in							Chemicals		
	_				8. Food Received at proper temperature			re				\ <u>\</u>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					check a		•				2					water only  18. Toxic substances properly identified, stored and used		
							from Contam otected, preven		food		3					1 1 7		
	•				preparation, s	torage, dis	play, and tastin	ng								Water/ Plumbing		
3							es and Returnal ppm/temperatu		ned and		3					19. Water from approved source; Plumbing installed; proper backflow device		
	~						f returned, prev arded					~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
						Pric	ority Found	ation Ite	ms (2 Po	ints)	viola		Req	uire	Cor	rrective Action within 10 days		
_		3.7		-					,				D.T.					
O U T	I N	N O	N A	C O S		onstration	of Knowledge	e/ Personne	el	R	O U T	J N	N O	N A	C O S	Food Temperature Control/ Identification	R	
				О	21. Person in	onstration charge pre	of Knowledge esent, demonstratified Food Ma	e/ Personne	el nowledge,		O U	J N		N	C O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
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Received by: (signature) Sabir Shrestha	Print: Sabir Shrestha	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: estar 66 Cafe	Physical A	ddress: V Rusk	City/State: Rockwa	all TX	License/Permit # FS-000177	Page <u>2</u> of <u>2</u>					
LOTIC	otal oo oalo	200 V	TEMPERATURE OBSERVA		411, 17	1 0 000 1111						
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
cold top/all TCS 49 a			WIC/cheese	48								
grill	drawers/all TCS	68 and up	whole tomatoes/reference	48								
reach	n in cooler/all TCS	55 and up	shredded cheese	e 47								
stea	am table/gravy	156	WIF ambient	20								
	sausage	158	glass front cooler/milk	43								
mas	shed potatoes	149	butter	45								
under	counter cooler/all TCS	49 and up	salad cold top/cut tomatoes	36								
reach	n in freezer ambient	7	cut melon	38								
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSE	RVED AND					
	Hand sink 100 equi	pped wi	th soap and paper tow	els								
45	Air conditioner not w	orking ir	kitchen/ ambient 90F b	ut up to 1	35F nea	ar cooking equi	pment					
39	Utensils hanging low over	hand sink.	Must be stored separate and a	way from h	and sink/to	o prevent contamina	ation					
45	Missing hood vent	filter/to b	e replaced									
2	All TCS foods in cold top, gril	l drawers, re	ach in cooler, and under counter o	ooler discard	led as were	loaded more than 4 h	nours ago					
2	Air conditioner brok	en/no c	polers cold holding at 4	1F or be	low in k	itchen						
10	Must have sani bucket	setup du	ring prep and service/soap	water in	sani bucl	ket at time of insp	pection					
18	Use separate labels on bu	ckets to dif	ferentiate between soap and sa	nitizer/can	use differe	ent color buckets as	well					
36	Need to store wipin	g cloths	in sani buckets/not on	stove, sł	nelves,	etc						
	Dishwasher sanitizi	ng at 10	0 ppm chlorine sanitize	er								
	3 comp sink 110 F											
34	Back door open be											
42	Need thorough clea	aning of	all equipment/ grease a	and food	debris							
2	WIC not cold holding	ng at 41I	or below. TCS foods	to be ice	ed/need	l to repair asap	)					
	WIF/lots or condens	sation/ p	rotect foods under									
34	Flies/dead roach											
45	Missing grout/ food											
2			suggested to organize for be	tter airflow	/repair/to	cold hold at 41F	or below					
	Shelf stable individual creamers											
	Drink counter hand sink equipped with soap and apparel towels/100+F											
19	Drink counter hand sink leaking from spigot/must repair to have hot water available at all times/tank water heater											
18			emicals/ low and separat									
\	Suggested using salad cold top for storage of meat/etc until all coolers and repaired and air conditioning is repaired											
	W Need asterisks on consumer advisory and indicated items											
35												
32	Rusty shelves in WIC											
Received (signature)	•		Print:	l 1	I	Title: Person In Charg						
	Sahir Shreetha		Sabir S	<u>nrest</u>	na	Manage	<u> </u>					
Inspected (signature)		tez. 1	RS Christy C	ortez.	RS							
Form FU 0	6 (Revised 09-2015)	0, '		7	_	Samples: Y N	# collected					