## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	/27				Time in: 2:00	Time out: 3:25		ense/Per S-00			77	7			Est. Type Risk Category Page 1 of 2	<u>2</u>
Es	stabli	ishm	ent i	Nam		2-Follow U	Jp 3-Co	<b>mplain</b> wner Na		4-	Inve	stiga	atior	ı	5-CO/Construction   6-Other   TOTAL/SCOR * Number of Repeat Violations:	КE
Pł	nysic	al A	ddre	ess:	Cafe		est control :			Но	od		G	rease	V Number of Violations COS:   16/84/    se trap : Follow-up: Yes	В
20					Rockwall, TX  Status: Out = not in co		compliance		= not		L/12-16		-		o/250gal/6-25-2024 No R = repeat violation W-Watcl	h
M					points in the OUT box for	each numbered it		Mark '✓	'a ch	eckm	ark in	appı	opria	ite bo	ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	
О	I	iance N	N	C		nperature for Fo			R	O	ompl I	iance N	e Stat	tus C		R
U T	N	0	A	o s		egrees Fahrenhe	eit)			U		0	A	o s	Employee Health  12. Management, food employees and conditional employees;	
	~										~				knowledge, responsibilities, and reporting	
3					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	°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time	and temperature	;				~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
		~			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	cedures & rec	cords							Highly Susceptible Populations	
					Ар	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine	ed from approved		in							eggs cooked	
	~				good condition, safe, and destruction Sysco		; parasite								Chemicals	
	~				8. Food Received at pro	oper temperature	<b>)</b>				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	eipt n from Contami	nation			3					water only 18. Toxic substances properly identified, stored and used	-
					9. Food Separated & pr	otected, prevente	ed during food	1		3						
	~				preparation, storage, di		-	and			I				Water/ Plumbing  19. Water from approved source; Plumbing installed; proper	
	~				Sanitized at 200	ppm/temperature	e	and			~				backflow device	
	<b>'</b>				11. Proper disposition of reconditioned disc		iously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	т	NI	N	С	Pri	ority Founda	ation Items	(2 Poir		_	_	_		_	rrective Action within 10 days	D
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel		nts) 1	o U T	I N	Req N O	n N A	Cor C O S	Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/ resent, demonstra	/ Personnel			O U	I N	N	N	C 0		R
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of know nager/ Posted	ledge,		O U	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
	N V	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 3	resent, demonstrartified Food Mar	/ Personnel ation of know mager/ Posted sons/ personne	ledge,		O U T	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N V	N O		О	21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u	n of Knowledge/ resent, demonstra- rtified Food Mar nauthorized pers rdkeeping and l Labeling	/ Personnel ation of knownager/ Posted sons/ personne Food Package	ledge,		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N V	N O		О	21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u	resent, demonstra rtified Food Mar nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto	/ Personnel ation of know nager/ Posted sons/ personne Food Package uate pressure,	ledge,		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
	N V	N O		О	Demonstration  21. Person in charge pr and perform duties/ Ce 3  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records as destruction); Packaged	resent, demonstra rtified Food Mar nauthorized pers rdkeeping and l Labeling r available; adeq vailable (shellsto Food labeled	/ Personnel ation of knownager/ Posted cons/ personne Food Package uate pressure, ock tags; paras:	ledge,		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending	R
	N V	N O		О	Demonstration  21. Person in charge pri and perform duties/ Ce 3  22. Food Handler/ no uit Safe Water, Recoil Safe Water, Recoi	resent, demonstrartified Food Mar nauthorized pers rdkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l ariance, Speciali	dition of knownager/ Posted sons/ personne  Food Package  uate pressure, ock tags; parasi  Procedures ized Process, a ecialized	ledge,		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)	R
	V	N O		О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged  Conformance v  Experiment of the conformance	resent, demonstrartified Food Mar nauthorized pers rdkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l ariance, Speciali	A Personnel ation of knownager/ Posted sons/ personne Food Package uate pressure, ock tags; parase Procedures ized Process, a ecialized uctions	ledge,		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used	R
	V	N O		О	Demonstration  21. Person in charge preand perform duties/ Ce 3  22. Food Handler/ no use Safe Water, Reconstruction (Conformance Value Conformance Value Co	resent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adequatilable (shellstore) Food labeled with Approved lariance, Specialic cobtained for specialic contained for	A Personnel ation of know mager/ Posted sons/ personne Food Package quate pressure, pck tags; paras Procedures ized Process, a ecialized quetions	ledge,  1  safe ite		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
	V	N O		О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged  Conformance v  Experiment of the conformance	resent, demonstrartified Food Mar nauthorized pers rdkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l ariance, Speciali e obtained for spe anufacturer instra sumer Advisory	A Personnel ation of know mager/ Posted sons/ personne Food Package muate pressure, ock tags; parasi Procedures ized Process, a ecialized functions where the process of th	ledge,  I e safe ite		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used	R
T 0			A N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consume foods (Disclosure/Rem	resent, demonstrartified Food Mar nauthorized personal Labeling ravailable; adequatible (shellsto Food labeled with Approved lariance, Specialic elebtaned for speanufacturer instructurer Advisories; ratinder/Buffet Plat	A Personnel ation of knownager/ Posted sons/ personne Food Package uate pressure, ock tags; parase recedures recedures recialized	ledge,  I safe safe ind oked abel	R	2 2 2	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
OUT	V V V		A	OS	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consume foods (Disclosure/Rem  Core Items (1 Poin  Prevention	resent, demonstrartified Food Mar nauthorized pers rdkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l ariance, Speciali e obtained for spe anufacturer instra sumer Advisory er Advisories; ra inder/Buffet Plat at) Violations a	A Personnel ation of knownager/ Posted sons/ personne Food Package quate pressure, ack tags; parass Procedures ized Process, accialized quations wor under contect / Allergen I Require Corn nination	ledge,  I e safe ite und oked abel	R	2 2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OUU	V V V		A N	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consume foods (Disclosure/Rem	resent, demonstrartified Food Mar nauthorized personauthorized personautho	A Personnel ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ procedures ation personne ation Procedures ation procedures ation procedures ation procedures ation procedures ation procedures ation procedure ation procedu	ledge,  ledge,  safe safe ite  nd  oked abel	R	2 2 0 1 1 2 0 0 0 0 0 0 0	V to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Tys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)	
O U T T			A N	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals	resent, demonstrartified Food Mar nauthorized pers ravailable; adequalable (shellsto Food labeled with Approved lariance, Speciali e obtained for speanufacturer instructurer Advisories; ratinder/Buffet Plat of Food Contameet contaminations/seating, drinking	A Personnel ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ procedures ation procedures ation procedures ation procedure of the process of the process of the process of the procedure of the procedur	ledge,  ledge,  safe safe ite  nd  oked abel	R	2 2 0 1 2 2 0 0 0 0 T	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OUT	V V V		A N	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consumer foods (Disclosure/Rem  Core Items (1 Point Prevention)  34. No Evidence of Insanimals  35. Personal Cleanlines	resent, demonstrartified Food Mar nauthorized person delegate food Mar Labeling ravailable; adequatible (shellstorood labeled with Approved lariance, Specialise obtained for speanufacturer instructurer instructurer instructurer food Mariance, Specialise obtained for speanufacturer instructurer instructurer instructurer instructurer food Contained food Contained for Speanufacturer instructurer food Contained for Food Contained for Speanufacturer instructurer food food Contained for Fo	A Personnel ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ procedures ation procedures ation procedures ation procedure of the process of the process of the process of the procedure of the procedur	ledge,  ledge,  safe safe ite  nd  oked abel	R	2 2 0 1 1 2 0 0 0 0 0 0 0	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ays or Next Inspection , Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities	
O U T 1	V V V		A N	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consume foods (Disclosure/Rem  Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; prosessing processing processing processing processing prevention	resent, demonstrartified Food Mar nauthorized pers rdkeeping and Labeling r available; adequallable (shellsto Food labeled with Approved lariance, Specialise obtained for speanufacturer instructurer instructurer Advisory er Advisories; rainder/Buffet Platent Violations of Food Contameted Contamination selections and stamination	A Personnel ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ Posted ation of knownager/ procedures ation procedures ation procedures ation procedure of the process of the process of the process of the procedure of the procedur	ledge,  ledge,  safe safe ite  nd  oked abel	R	2 2 0 1 2 2 0 0 0 0 T	I N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ays or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	
O U T 1	V V V		A N	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consume foods (Disclosure/Rem  Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; programs of the property of the pr	resent, demonstrartified Food Mar nauthorized pers rdkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l ariance, Speciali e obtained for spe anufacturer instra sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contaminatio ss/eating, drinkin perly used and st tamination method er Use of Utensi	A Personnel ation of know mager/ Posted sons/ personne Food Package material pressure, ock tags; parasi Procedures ized Process, a ecialized fuctions which was on under content of the process of the pr	ledge,  ledge,  lee safe ite  ind  oked abel  rective A	R	2 2 0 1 2 2 0 0 0 0 T	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  23. Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	
O U T 1	V V V		A N	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem  Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental cont 38. Approved thawing	resent, demonstrartified Food Mar nauthorized person and Labeling ravailable; adequalible (shellsto Food labeled with Approved lariance, Specialise obtained for speanufacturer instructurer instructure	A Personnel ation of know mager/ Posted sons/ personnel Food Package quate pressure, ock tags; paras: Procedures ized Process, a ecialized auctions  We were under content of the paragraph of the process of the proces	ledge,  ledge,  lee safe ite  ind  oked abel  rective A	R	2 2 0 1 2 2 0 0 0 0 T	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  25. Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	

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)

Establish Lone	ment Name: estar 66 Cafe	Physical A		City/State: Rockwa	ıll, TX	License/Permit # Page FS-0001777	e <u>2</u> of <u>2</u>				
		1	TEMPERATURE OBSERVA		·						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location		Temp I				
outsid	le WIC/hushpuppies	41	cold top/chicken salad		reach	15					
	cheese	41	tuna salad	42	unde	25					
	tomatoes	41	cheese	49	reach						
grill	drawers/ ham	46	ham/sausage	48/47	salad cold top/cut melon		42				
	sausage	45	under/sausage	48	un	42					
ra	aw chicken	41	steam table/gravy	148	drin	41					
	beef	41	grits	155							
h	ashbrowns	42	chile	156							
		OI	SERVATIONS AND CORRECTI	VE ACTION	IS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Kitchen hand sink 1	00+F e	quipped								
	3 comp sink 110+F	equipp	ed								
	Dishwasher sanitizi	ng at 10	Oppm chlorine								
	Outside WIC no longer in use for food/just dry storage										
	WIF converted to WIC										
37											
34	Live roach/to call pe	est cont	rol today								
34	Flies outside back door/to address										
	Dishwasher sanitizing at 100ppm chlorine										
	Sani bucket at 200ppm quats										
29	Need quats test stri	•									
2			, reach in coolers to cold	d hold at	41F or	below					
	Foods over 41F mo										
28	-		card at day 7 after open								
18	· · ·		ore low and separate if								
47			g in back/will be closed .	July 8,9,	10 for re	epairs					
34	Flies inside/to addre										
	Asterisks on wrong items (chicken and pork) on menu/discussed where to indicate										
36	1 0										
45											
42	To clean in/around/on equipment										
00	Shelf stable individual creamers  To date mark milk and other items when opened/discard at day 7										
29											
	Service hand sink 100+F equipped										
	Orange juice freshly squeezed for 2 days only										
Received by:    Print:   Title: Person In Charged											
(signature)	Sabir Shrestha		Sabir Sl	rest	na	Manager					
Inspecte	d by:		Print:								
(signature)	Sabir Shrestha d by: Chvisty Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N # collect	ted				
	6 (Revised 09-2015)		1			1					