## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

		0/2				0	Time out: <b>3:44</b>	F	S-0			73	3			Est. Type	Risk Category	Page 1 o	of <u>2</u>
		<b>se o</b> i ishm				1-Routine	2-Follow U		<b>-Complai</b> t/Owner N		4-	-Inve	stiga	ation		5-CO/Construction  * Number of Repeat Viola	6-Other	TOTAL/SC	ORE
Lo	ne vsic	sta al A	ar (	66 ess:	Cafe			Jeren Pest control	ny She	en	Но	od		Gı	ease	✓ Number of Violations Co		15/85	5/B
200					wall, T		***	ction Pest				nt Hand		Gc	Ec	o/250gal/monthly	No 🗌		
Ma					Status: points in t	Out = not in co	each numbered	item	Mark '		eckm	ark in	appı	opria	te bo	plicable COS = corrected on so for IN, NO, NA, COS Mar ive Action not to exceed 3 day	k an 💢 in appropriate	lation W-W e box for R	atch
Co	mpli I	iance N	Sta N	C						R	_	ompl	iance	Stat					R
U T	N	О	A	o s		(F = de	nperature for F egrees Fahrenhe	neit)			U T		O	A	o s		oyee Health		
	~				1. Prope	er cooling time a	and temperature	e				~				12. Management, food employ knowledge, responsibilities, ar		employees;	
	1				2. Prope	er Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Prope	er Hot Holding t	emperature(135	5°F)								Preventing Con	ntamination by Han	ds	
		~			·	er cooking time						~				14. Hands cleaned and proper gloves used			
		~			5. Prope Hours)	er reheating proc	cedure for hot h	holding (165	°F in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods or owed (APPROVED	r approved Y_ N_ )	
	~				6. Time	as a Public Hea	alth Control; pro	ocedures &	records							Highly Susce	eptible Populations		
						An	proved Source	0				\ <u>\</u>				16. Pasteurized foods used; pro Pasteurized eggs used when re	ohibited food not off	ered	
					7 Food	and ice obtained			ood in			Ľ				eggs cooked			
	~					ndition, safe, an	d unadulterated	d; parasite	ood iii							Cl	hemicals		
						Sysco. Received at pro	, BeneKe									17. Food additives; approved a	and properly stored:	Washing Fruits	s
	~					k at rece						~				& Vegetables water only		Č	
						Protection	from Contam	nination			3					18. Toxic substances properly	identified, stored an	d used	
3						Separated & protion, storage, dis			ood							Water	r/ Plumbing		
W						d contact surfacted at _100_			ed and		3				+	19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proprecondit	per disposition of tioned discarding	of returned, prev	viously serv	ed or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
	_								(2 D )			tions	Dag	_	~				
						Pri	ority Found	lation Iter	ns (2 Poi	ints) 1	violai	uons	кец	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S		Demonstration	of Knowledge	e/ Personne	l	R R	violai O U T	I	N O	N A	Cor C O S		e Control/ Identific	ation	R
				О	21. Pers		of Knowledge	e/ Personne tration of known	l owledge,		O U	I	N	N	C O		e Control/ Identific		R
	N			О	21. Pers and peri 2	Demonstration	esent, demonstratified Food Ma	ration of knoanager/ Post	owledge,		O U	IN	N	N	C O	Food Temperature 27. Proper cooling method use	ed; Equipment Adea		R
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	Received by: (signature) Teremy Shen	Jeremy Shen	Title: Person In Charge/ Owner OWNEr
I	Inspected by: Chwisty Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Fetablishm	nent Name:	Physical A	ddress:	City/State:		License/Permit#	Page 2 of 2			
	star 66 Cafe	206 R		Rockwa	II, TX	FS-0000373	1 age <u>2</u> 01 <u>2</u>			
			TEMPERATURE OBSERVAT							
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Locat		Temp F			
	pp/cut tomatoes	36	small cold top/cut tomatoes	- ' '		am/chorizo				
	er/tomatoes/milk	40/40	ham/sausage	41/41	VV	<u>IF ambient</u>	-5			
	/ells/tomato soup	147	under/cut tomatoes	41						
ho	t wells/grits	147	boiled eggs	39						
mas	mashed potatoes		grill drawers/beef	41						
reach ir	n upright freezer ambient	6	chorizo/sausage	41/41						
upright	reach in cooler/meatloaf	42	under counter freezer ambient	10						
cu	t tomatoes	37	WIC/pork chops	37						
Ten			SERVATIONS AND CORRECTIV							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hand sink 119 F									
	Orange Juice juicer in dining room near front window. Orange are stored in back until juicing.									
			after every use, parts go in dishwas							
9	Store raw eggs low	and ser	parate in coolers							
	Kitchen hand sink 1		<u> </u>							
			able, not over hand sink to	avoid so	olashing/	prevent contamir	 nation			
			<u> </u>	-		•				
	3 comp sink, very, very little hot water pressure, less than a straw trickle. Must have hot water at 3 comp sink. minimum requirement  Must have hot water at 3 comp sink to wash dishes that don't fit in dishwasher									
	Heavy leak under piping at prep sink									
	Plumbing to be approved by building insp.									
	Will use hot water from prep sink poured into 3 comp sink until repaired. Water at prep sink 126 F									
	Dishwasher 100 ppm chlorine sanitizer									
			er 3 comp sink due to lea	akina pir	oes					
	Clean in/around/on		-	<u>9</u> [-1						
	Clean floors, food d	• •								
	Clean behind stove, flat top									
	Have sani bucket setup during prep and service. Setup bucket and was FAR too strong/1500 ppm quats.									
	Sani setup at sink not working correctly.									
	Decided to use chlorine sanitizer at 100 ppm for sanitizer until sani setup is fixed/calibrated									
	Advised to NOT mix or use both sanitizers on same surfaces									
	Soda/tea nozzles WRS									
18	Label all spray bottles, store low and separate									
	Store items 6 inches off of floor to clean									
	No pre-cooking/using WIC for deliveries only. WIC not opened during the day instead using inside coolers.									
	Cooking fresh daily									
Received	by:		Print:		Τ	Title: Person In Charge/	Owner			
				She	n	Owner				
Inspected (signature)	Jeremy Shen  by:  Christy Cov	to- 6	Print:							
	Cruisly Cov	rez, 1	Christy Co	rtez,	K2	Samples: Y N #	collected			