Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:				Time in: License/			4.0				Est. Type Risk Category	2
					3:05 4:15 FOC						_	Page 1 of	
	irpo tabli				tion: 1-Routine 2-Follow Up 3-Comple: Contact/Owner		_	-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
_					I-30) #7658		T **			La		Number of Violations COS: 3/97/	Α
	ysic 0 E				kwall, TX Pest control: Ecolab/7-9-2024			ood ersal/5-6	-2024			e trap : Follow-up: Yes O7 0 1 12 Earth/7-8-2024/1800gal No 🗹	•
M:						$\mathbf{NO} = \mathbf{no}$						policable $COS = corrected on site R = repeat violation W-Wat ox for IN, NO, NA, COS Mark an in appropriate box for R$	ch
					Priority Items (3 Points) violation		iire I	mmea	liate	Cor	rect	* * * * * * * * * * * * * * * * * * * *	
О	mpli I	iance N O	Sta N A	tus C O	Time and Temperature for Food Safety	R		Compl O I U N	iance N O	Stat N A	tus C O	F 1 W W	R
T T	N	U	A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		7		0	A	s	Employee Health 12. Management, food employees and conditional employees;	
	~				1. Froper cooling time and temperature			~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)	\dagger		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	+
					3. Proper Hot Holding temperature(135°F)	\perp							
	~				Proper cooking time and temperature			1				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating procedure for hot holding (165°F in 2			~				gloves used 15. No bare hand contact with ready to eat foods or approved	_
	~				Hours)			~				alternate method properly followed (APPROVED Y. N.)	
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
				<u> </u>	4 16							16. Pasteurized foods used; prohibited food not offered	
					Approved Source			~				Pasteurized eggs used when required eggs cooked	
	/				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							Chemicals	
	Ĭ				corporate								
	~				8. Food Received at proper temperature check at receipt			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				<u> </u>	Protection from Contamination			~				water only/pre-washed veggies 18. Toxic substances properly identified, stored and used	+
					9. Food Separated & protected, prevented during food			1,				W	
	~				preparation, storage, display, and tasting			_				Water/ Plumbing	
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at _100_ ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	T	N	N	-	Priority Foundation Items (2 F							rrective Action within 10 days	l n
O U T	I N	N O	N A	C O S	Priority Foundation Items (2 F Demonstration of Knowledge/ Personnel	oints)	(O I U N	Req N O	uire N A	Cor C O S	Food Temperature Control/ Identification	R
		N O		О	·	R	Ū	O I U N	N	N	C 0		R
	N	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge	R	Ū	Ο I U N Γ	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N V	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7	R	Ū	Ο I U N Γ	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 of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	R	Ū	D I N N T	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	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling	R	Ū	D I N N T	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	
	v v	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures	R	Ū	D I N N T	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending	
	N V V	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	R	Ū	U N V	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024	
	v v	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	R	Ū	D I N N T	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	N V V	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized	R	Ū	U N V	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	N	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked	, , , , , , , , , , , , , , , , , , ,	Ū		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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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/	
	N V V	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory	, , , , , , , , , , , , , , , , , , ,	Ū		N	N	C 0	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
	N	N O	A	OS	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked	, , , , , , , , , , , , , , , , , , ,	on No	U N N V	N O	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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	
	N V V V V V V	N O		О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correction Prevention of Food Contamination	R,	on No	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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	
OU		N	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correction Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	R,	on No	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	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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		N	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrections Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use	R,	on No	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	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities	
OUT	N	N	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correction Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	R,	on No	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
OUT	N	N	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrections Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use	R,	on No	U 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	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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. Worewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
OUT	N	N	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correction Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	R,	on No	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	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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 14. 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	
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correction Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination	R,	on No	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	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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. Worewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correction Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	R,	on Notes	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	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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 14. 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	
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 7 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correction Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	R,	on Notes	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	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 Atkins probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 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 13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 14. 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	

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nment Name: onalds (I-30) #7658	Physical A 510 E		City/State: Rockwa	all, TX	License/Permit # Page FOOD5042	of				
			TEMPERATURE OBSERVA		T =						
Item/Lo		Temp F	Item/Location	Temp F	Item/Loca		Temp				
	cooler top/bottom	33/37	reach in breakfast cooler/ham	+ ' '	ICE	cream mix	37				
crea	450		reach in cooler/cheese	42	whippe	ed topping in drawer					
sliding			reach in cooler/cut tomatoes	40	to go creamer cooler		34				
	fish filet	159	WIC/folder eggs	34	to go	creamer dispenser	28				
hamb	hamburgers/cooked burger 15		ambient	19							
han	nburger freezer	18	WIF	-30							
han	nburger drawer	33	nugget freezer	11							
ϵ	egg drawer	36	fry freezer	13							
		OB	SERVATIONS AND CORRECTI	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	front hand sink 142	F equip	oed								
	+		lorine/ changed every 2	hours a	and test	ed					
	Cheese time stickered 4 hours to discard/TPHC 2 hours time stickers for cut lettuce and cut tomatoes/TPHC										
	Blue gloves used to handle hamburger patties (frozen and fresh), raw shelled eggs and veggies prep										
	Regular latex gloves used for assembling food/discarded every 30 minutes/with timer										
	Blue gloves are one time use only										
34	Flies										
45	Replace gaskets where gapping										
	3 comp sink 149F										
	Dishwasher sanitizing at 100ppm chlorine										
	Sani dispenser at 3 comp/400 ppm quats										
	RTI picks up and disposes of spent grease/internal oil receptacles/ no grease in outside containers										
37	<u> </u>		-/protect foods underne								
W			used within 2 hours	<u> </u>							
		u. a.r.o.,									
Received	d bv:		Print:		T	Title: Person In Charge/ Owner					
(signature				ienc	a	Manager Manager					
Inspecte	ed by:		Print:			<u> </u>					
(signature	Sam Cuenca d by: Christy Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N # collect	ed				
	06 (Revised 09-2015)					zampico. i ii π conecu					