Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	/1	5/2			Time in: 9:50	Time out: 11:40		FS-9		3_					Est. Type Risk Category Page 1	of <u>2</u>
		se of ishm			tion: 1-Routine	2-Follow U		3-Compla ct/Owner N		4-	Inve	stiga	atior	ı	5-CO/Construction 6-Other TOTAL/So * Number of Repeat Violations:	CORE
The	e O	live	G	ard	en Italian Restaura				·ume.						✓ Number of Violations COS:	Λ/Δ
Ph: 104	ysic 13 l	al A	.ddre •30	ss: Ro	ckwall, TX	Orl	est contro kin/11-2	22-2023	,	Ho Dr Powe	od erWashe	r/11-27-	Gı 2 Soı	rease uthw	e trap : Follow-up: Yes V No No	<i>3</i> // (
Ma					Status: Out = not in corpoints in the OUT box for	mpliance IN = in	complianc	ce No	0 = not c						oplicable COS = corrected on site R = repeat violation W-V ox for IN, NO, NA, COS Mark an in appropriate box for R	Vatch
IVIa	IK U	не ар	ргор	Trate	•								_		tive Action not to exceed 3 days	
О	Î	iance N	N	C	Time and Tem	perature for F	ood Safet	tv	R	О		N	N	С		R
U T	N	О	A	o S	(F = de	egrees Fahrenhe	eit)	·5		U T		O	A	O S	Employee Health	
3					1. Proper cooling time a	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
H					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)								Preventing Contamination by Hands	
		~			4. Proper cooking time	and temperature	•				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USEC	
		./			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	55°F in 2			7				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)	,
					6. Time as a Public Hea	olth Control pro	anduran (Pr macondo			Ľ				antennate method properly followed (ATTROVED 1. A.)	
	~				o. Time as a Fublic Hea	aui Control, pro	cedures c	x records			1				Highly Susceptible Populations	
					App	proved Source					~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained											
	~				good condition, safe, an destruction		l; parasite								Chemicals	
					8. Food Received at pro		e								17. Food additives; approved and properly stored; Washing Frui	its
	~				check at rece	ipt					~				& Vegetables	
					Protection	from Contami	ination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propagation, storage, dis			food							Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200	es and Returnab ppm/temperatur	oles ; Clear re	ned and		W				-	19. Water from approved source; Plumbing installed; proper backflow device	\top
					11. Proper disposition or	of returned, previ	riously ser	ved or						Ì	20. Approved Sewage/Wastewater Disposal System, proper	+
Ш		Ш													disposal	
					Di.						tions	Dag				
0	I	N	N	С					ints) v	0	I	N	N	С	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personn	iel			I N				Food Temperature Control/ Identification	R
Т				О	Demonstration 21. Person in charge pro	of Knowledge/	/ Personn	nel nowledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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	ment Name: e Garden Italian Restaurant #4425	Physical A	ddress: E I-30	City/State: Rockwa	all TX	License/Permit # FS-9158	Page <u>2</u> of <u>2</u>					
		10.0	TEMPERATURE OBSERVA		an, 170							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
WIC/F	ROP bags meat sauce	46-47	creamy mushroor	n 41	grill drawers/calamari/ chicken		en 41/41					
five ch	neese marinara in bags	45-47	Mac n cheese	41	ice wells/cheese		e 41					
р	asta fagioli	41/41/41	pasta drawers/past	a 41	under	ta 41						
р	asta/pasta	37/38	pasta/pasta	41/41	under c	nt 11						
	lasagna	37	pasta/shrimp	41/41	dessert cooler ambient		nt 37					
	chicken	32	shredded chees	e 41	hot h	olding soup/sou	p 167/159					
	salmon		hot holding/sausag	e 168	veggie WIC		34					
cold w	vell cook line/ carbonara	41	lasagna	188	W	IF ambient	-12					
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
31	Hand sink by WIC r	no hot w	ater/to be repaired to	00F/will	use har	nd sink end of line)					
	Prep hand sink 100	•	•									
27	Must aggressively of	cool RO	Ps 2 hours to 70 then	1 hours to	o 41F oi	r below						
1	Discarded all bags	over 41	as were made yeste	rday								
	Discussed with manager less food in each bag, less bags in ice slurry, take temps often											
W	Discard save a days at least every 4 hours. Do not save overnight and re-use											
	Re-thermalizer water at 190F											
W	Sewer gas odor present near dishwasher/plumber coming today/smoke test on Tuesday/refer to bui											
32	Watch cutting boards on cook line/delaminating and need to be replaced											
W	Bread/line hand sink 100+F equipped Watch 2 boxes of moldy strawberries/discarded											
31				usabla	\\/ill uco	solod line prop cir						
31	Warewash hand sink leaking under/lots of water, not usable. Will use salad line prep sink											
	Dishwasher sanitizing per Temp strips											
	Salad hand sink 100+F equipped Soda/tea nozzles WRS daily											
			•									
42/32	Cook line hand sink 120 F equipped 2 Salad plate chiller, to clean inside (food debris), and rusty plate separator.											
, 0_	Salad plate chiller, to clean inside (food debris) and rusty plate separator to go hand sink 100+F equipped											
	Drink counter hand sink 100+F equipped											
	Bar hand sink											
	Bar 3 comp sink 120 F with sani sink setup to 200 ppm quats											
	·		50, soup 154, soup 16									
	Reach in cooler ambient 36F											
	Salad cold top/cut tomatoes 41F, drawers cut tomatoes 41F											
	Soup hot holding station soup 169F											
	Under counter milk cooler ambient 34F											
	Bar cooler 38F											
D	ved by: Print: Title: Person In Charge/ Owner											
Received (signature)			Roberto	McG	See	Manager Manager	/Her					
Inspected (signature)		tor 1	Print: Christy C	ortoz								
	6 (Revised 09-2015)	vez, 1	RS Christy C	OI LEZ,	110	Samples: Y N # co	llected					