Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	3/2	የበኅ	24	Time in: Time out: 11:05	License/P			nt/	tο	he	r	Dosted Est. Type Risk Category Page 1 o	_f 3
					tion: 1-Routine 2-Follow Up	3-Compla			Inve				5-CO/Construction 6-Other TOTAL/SC	
Es	tabli	ishm	ent	Nan		act/Owner N			-mve	suga	auoi	1	* Number of Repeat Violations:	
Ph	ysic	al A	ddre	ess:	Pest contr			Но					te trap: Follow-up: Yes 7/93	/A
10					ckwall, TX	18-2024	$\mathbf{O} = \text{not}$		as/5-2		4		waste/2000gal/4-11-2024 No \square pplicable $COS = corrected on site R = repeat violation W-Waste$	atch
Ma					points in the OUT box for each numbered item	Mark `	'√' a ch	eckm	ark in	appı	opria	ite bo	ox for IN, NO, NA, COS Mark an X in appropriate box for R	itti
	mpli			_	Priority Items (5 Points	s) violations		C	ompl	iance	e Stat	tus	tive Action not to exceed 3 days	
U T	I N	N O	N A	O S	Time and Temperature for Food Safe (F = degrees Fahrenheit)	ety	R	U	N	N O	N A	C O S	Employee Health	R
	~				1. Proper cooling time and temperature				7				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F	7)			Ľ				13. Proper use of restriction and exclusion; No discharge from	
3					, , , , , , , , , , , , , , , , , , ,	,			~				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 procedure for hot holding (1 Hours)	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 Health Control; procedures	& records							Hishly Concentible Develotions	
	~												Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Approved Source				~				Pasteurized eggs used when required NO EQGS	
	/				7. Food and ice obtained from approved source; good condition, safe, and unadulterated; parasite	; Food in							Chemicals	
					destruction corporate									
	<				8. Food Received at proper temperature				<				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	1
					check at receipt Protection from Contamination				~				Water only 18. Toxic substances properly identified, stored and used	+
				l	Food Separated & protected, prevented durin	g food								
	~				preparation, storage, display, and tasting								Water/ Plumbing	
	~				10. Food contact surfaces and Returnables; Cle Sanitized at 200 ppm/temperature	eaned and			~			Į.	19. Water from approved source; Plumbing installed; proper backflow device	
	1				11. Proper disposition of returned, previously se reconditioned discarded	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		N.T.			Priority Foundation It	tems (2 Po							rrective Action within 10 days	-
O U T	I N	N O	N A	C O S	Priority Foundation It		ints) 1	violar O U T	I	Req N O	N A	Cor C O S	rrective Action within 10 days Food Temperature Control/ Identification	R
		N O	N A	О	Demonstration of Knowledge/ Person 21. Person in charge present, demonstration of and perform duties/ Certified Food Manager/ P.	knowledge,		O U	I	N	N	C 0		R
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Received by: (signature) Nic Scorcia	Print: Nic Scorcia	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:	Physical A		City/State:	TV	_	e <u>2</u> of <u>2</u>				
The Olive	e Garden Italian Restaurant #4425	1043	E I-30 TEMPERATURE OBSERVAT	Rockwa	III, IX	need current/to be posted					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
grill dr	rawers ambient	33	pasta	39	under counter cooler/creame		41				
	wers ambient	35	raw chicken/raw chicken								
dra	wers ambient	32	reach in cooler/pasta	44							
	Chubb bag/5 cheese	39	pasta	45							
Α	Ifredo base	42 cut tomatoes		45							
	gie WIC/ tomatoes		39 gnocchi 4-7 salad cold top/cut lettuce 4								
W	/IF ambient	-7									
\	WIC/pasta	39	to go cooler/cut tomatoes 41								
Item	AN INSDECTION OF VOLUE ES		SERVATIONS AND CORRECTIVE ATTENT			HE CONDITIONS OBSERVED A	ND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 100F equ	uipped									
	Prep hand sink 108F equipped										
	Sani buckets 200ppm quats										
	Line hand sink 109+F equipped										
W	Watch amount of food in Chubb bags to ensure cooling 2 hours to 70 then 4 hours to 41 or below										
2	Under counter cooler near ice machine not cold holding/do not use until repaired										
	Discarded pasta made yesterday over 41F										
	Warewash hand sink 100F										
	3 comp sink 110+F										
	Dishwasher sanitizing per Temp strips										
42	Need to clean inside	e reach	in coolers/some food de	ebris							
	Ice machine clean										
32	Door for salad cooler held together with duct tape/new one being fabricated										
32	Rusty salad cooler	grates/s	separator								
	Condensation in salad cooler/protect plates (inverted at inspection), removed to store elsewhere										
	Bar 3 comp sink 110F with sani sink setup to 200ppm quats										
	Bar hand sink 100F equipped										
	Bar sani bucket at 200ppm quats										
	Alcohol bottles covered nightly										
	HACCP records kept/watch to keep cooling records up to date										
34	Some flies in front										
W	To replace any gaskets broken/ordered for cookline drawers										
Denoi1	Lhva		Drint-			Title: Denger In Charact O					
Received (signature)			Nic Sco	rcia		Title: Person In Charge/ Owner Manager					
Inspected (signature)		tez, 1	RS Christy Co	ortez,	RS						
Form EH 06	6 (Revised 09-2015)	υ, .		•		Samples: Y N # collect	red				