## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/13/2022				22	Time in:	Time out:	License/Po							Est. Type Risk Category Page 1 of 2		
Purpose of Inspection:				<u> </u>	10:35						stia	ation		5-CO/Construction 6-Other TOTAL/SCORE		
Establishment Name: Contact/Owner N								IIIVC	ouge	461011		* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control:							Hood Grease Cintas/3mo Southy				rease	e trap : Follow-up: Yes Phwaste/2000gal/3mo				
Ma					Status: Out = not in compoints in the OUT box for	прпансе	n compliance item	111	O = not ✓'a ch						oplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R	
Co	mnli	iance (	Stat	tus	Prio	rity Items (3	Points)	violations	Requi	_	nmea Compl				tive Action not to exceed 3 days	
O U T	I N	N	N A	C O S		nperature for F egrees Fahrenhe		7	R	O U T	I	N O	N A	C O S	Employee Health	
	~			~	1. Proper cooling time a	and temperature	,				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				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 temperature(135°F)												Preventing Contamination by Hands			
		~			4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly <b>Qloves used</b>	
	~				5. Proper reheating prod Hours)	cedure for hot ho	olding (165	5°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; pr				alth Control; pro	ocedures &	records							Highly Susceptible Populations		
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, and	* *		ood in							no eggs	
	destruction corporate					Site .							Chemicals			
	~				8. Food Received at proper temperature <b>check at receipt</b>						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Protection from Contamination  9. Food Separated & protected, prevented during food							~				18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & propreparation, storage, dis		_	rood							Water/ Plumbing	
3					10. Food contact surfact Sanitized at 200	es and Returnab ppm/temperatur	oles ; Clean re	ed and			~			·	19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of returned, previously served or reconditioned discarded								3					20. Approved Sewage/Wastewater Disposal System, proper disposal		
_			_									-				
	-		27.		Pri	ority Founda	ation Iter	ns (2 Po	<del></del>	_				_	rrective Action within 10 days	
O U T	I N		N A	C O S	Demonstration	of Knowledge	/ Personne	ı	ints) 1	o U T	I N	Req N O	N A	Cor C O S	Food Temperature Control/ Identification	
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Charlie Rougeau-Medlie	Print: Charlie Rougeau-Medlie	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loc	Garden	Physical Address:			าดหพล	II, TX	License/Permit # Pa		ige <u>2</u> of <u>2</u>			
		1 00	TEMPERATURE OBSERV			III, 17X	1000					
WIC/ra	ration	Temp F	Item/Location		Temp F	Item/Locat	tion		Temp F			
WIC/raw chicken		32	32 grill drawers not setup/ ambier			dessert reach in cooler/cheesecake			40			
р	asta/pasta	33/35	cold holding drawers not setup/ ambie	ent	34	salad cold top/cut tomatoes			41			
crean	ny mushroom sauce	35	cold holding drawers not setup/ambie	ent	37		cut lettuce		41			
bagg	ged lasagna meat	36	grill cold holding drawers not setup/ambi	ent	29	under counter salad cooler/ambie			39			
bagged	chicken gnocchi in ice slurry	34	pasta cooler water w/bags in it/wa	ter	188	counter salad cooler/ambient			40			
Veg	gie WIC ambient	34	pasta cooler water w/bags in it/wa	ter	191	under counter freezer ambient			19			
W	IF ambient	-11	steam wells not setup/wat	ter	178	under	counter cooler/	milk	41			
under	counter cooler/shrimp	41	Calamari on cart from WI	IC	40	bar c	ooler ambie	ent	38			
			SERVATIONS AND CORRECT	TIVE								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	NOTED BELOW:  Prep hand sink 100 F with soan and paper towels. Post employee health poster at hand sink											
W	Prep hand sink 109 F with soap and paper towels. Post employee health poster at hand sink											
VV	A little condensation in WIF/cover foods under to protect											
42	Prep hand sink 110 F with soap and paper towels											
42	Need to clean carts/some food debris											
20	Line hand sink 128 F with soap and paper towels. Watch high temps											
20	Cookline pasta cooker/drain under is clogged and not draining properly. Will not use until drain is working.											
	Above drain is isolated. Other drains working properly											
	Watch dented cans  Hand sink by ico machine 120 E with soon and paper towels. Watch het tomps											
	Hand sink by ice machine 129 F with soap and paper towels. Watch hot temps											
	Ice machine looks good  Dishwasher hand sink 100 E with soon and proper towels											
	Dishwasher hand sink 109 F with soap andnpaper towels											
	3 comp sink 143 F  Dishwasher capitizing per Tomp Det stickers											
	Dishwasher sanitizing per Temp Dot stickers Salad prop hand sink 120 F with soap and paper towals											
42	Salad prep hand sink 120 F with soap and paper towels											
<u>42</u> W	,											
42	Gasket broken in various places throughout/ on order already to be installed											
W	Need to clean inside salad chiller/food debris/croutons  Rusty salad plate rack. To protect plates and to be made cleanable.											
V V	Rusty salad plate rack. To protect plates and to be made cleanable  To go hand sink 109 F with soap and paper towels											
				.0								
	Sani buckets at 200 ppm quats  Drink hand sink 127 F with soap and paper towels											
	Expo hand sink 110 F with soap and paper towels  Soda/tea nozzles WRS daily											
W	Cover alcohol bottles nightly to prevent fruit flies											
				า รด	ap an	d paper	towels					
	Bar 3 comp sink 110+F, bar hand sink 100+F with soap and paper towels  No evidence of fruit flies in bar. Good											
10	Need to clean milk frother/sanitize/ Avoid leaving dirty overnight											
. •	HACCP logs current and on file											
Received	by:		Print:				Title: Person In Charge	/ Owner				
(signature)	Charlie Rougeau	-Medlie	Charlie Rou	uge	au-M	edlie	Manager	•				
Inspected (signature)	Charlie Rougeau Liby: Christy Cor	 tez, 1	RS Christy C	Cor	tez,	RS	Samples: Y N	# collect				