Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V V	Vomit clean up
<u>v</u>	Employee health

Date:				٠.	Time in:	Time out:		ermit #						Est. Type Risk Category Page 1 of 2	
6/10/2021 9: Purpose of Inspection:						11:14		00		_				r	
Es	tabli	ishm	nent	Nam	ie:	2-Follow U		- Complai /Owner N		4-	Inve	suga	atior	1 <u> </u>	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:
_		he al A			er	Pe	est control	:		Но	od		G	rease	Number of Violations COS: e trap: Follow-up: Yes 18/82/E
	ÒΡ	Rock	kwa	all, 7		Eco	olab/we	ekly		Cint	tas/3		Sc	uth	waste/1500gal/3mo № □
Ma					tatus: Out = not in corpoints in the OUT box for Prior	each numbered it	tem	Mark '		neckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days
О	I	iance N	N	C	Time and Tem	nerature for Fo	ood Safety		R	О		N	N	С	
U T	N	0	A	o s	(F = de	egrees Fahrenhei				U T		0	A	o S	Employee Health
3					Proper cooling time a	nd 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 to	emperature(135°	°F)				<u> </u>				Preventing Contamination by Hands
		~			4. Proper cooking time a	and temperature	;				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USED
		~			5. Proper reheating proc Hours)	edure for hot ho	olding (165	°F in 2			7				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
					6. Time as a Public Heal	lth Control: prod	cedures &	records							
	~					, , , , , , , , , , , , , , , , , , ,									Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered
					Арр	proved Source					~				Pasteurized eggs used when required NO eggs
	~				7. Food and ice obtained good condition, safe, and destruction US Foo	d unadulterated;		ood in							Chemicals
	~				8. Food Received at pro		;								17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					check at recei	ipt from Contamin	nation				~				Ecolab Antimicrobial Veggie Wash 18. Toxic substances properly identified, stored and used
	~				9. Food Separated & propreparation, storage, dis			ood							Water/ Plumbing
	~				10. Food contact surface Sanitized at 200 p	es and Returnable ppm/temperature	les ; Cleane e	ed and		3					19. Water from approved source; Plumbing installed; proper backflow device
	~				11. Proper disposition of reconditioned disca	f returned, previ	iously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal
			_									-			
					Pric	ority Founda	tion Iten	ns (2 Po	_	_	-	_		_	rective Action within 10 days
O U T	I N	N O	N A	C O S	Price Demonstration				R R	violat O U T	I N	Req N O	N A	Cor C O S	Food Temperature Control/ Identification
		N O		О		of Knowledge/	/ Personnel	l owledge,	_	O U	I N	N	N	C O	
	N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/ esent, demonstra tified Food Mar	/ Personnel ation of kno nager/ Post	l owledge, ed	_	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to
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Received by: (signature) Nicole Kirk	Nicole Kirk	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: ne Border	Physical A	ddress:	City/State Rock		TX	License/Permit # FOOD5104		<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA		·						
Item/Loc	ation	Temp F	Item/Location	Temp		em/Locat	tion		Temp F		
WIC/b	eans	37	shredded cheese	e 38	3						
refrie	d beans/black beans	38/36	right cold top/cut tomatoe	s 3	7						
COO	ked beef/rice	37/41	pico	38	3						
taqı	uitos/raw beef	39/37	nacho cold top/pico	4	1						
shred	ded chicken cooked	51	chorizo	4	1						
W	/IF ambient	-15	under counter cooler/pice	4	1						
Bee	r WIC ambient	36	reach in warmer ambier	t 16	5						
line dr	rawers/cooked veggies	37	small cooler glass front cooler ambien								
			SERVATIONS AND CORRECT	_							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS I	DIRECTE	ED TO TH	IE CONDITIONS OBSEI	RVED AN	1D		
	Line hand sink 111 F										
40		tape from equipment to clean									
27		•	ed foods. Use shallow n	netal n	ans.	stir o	ften, take temps	s ofter			
				iotai p	ario,	Oth O	itori, tako torripi	01101	•		
•	Chicken made last night discarded at 51. Prep hand sink 100+F										
	Prep hand sink 100+F Sani bucket 200 ppm quats										
	3 comp sink 133 F	iii quate									
45	Missing grout throu	ahout/ fa	ood dehris huildun								
45	Replace caulking be										
34			ge and beer WIC/also ir	har a	rea						
39	Clean bulk spice co		•	. Dai c	0						
47			hed. discard unused e	auipm	ent to	o clea	n and prevent	pests	 3		
44			debris and trash aroun		<u> </u>	0.00	aria proveni	poore			
42			oves/grease accumulate								
W			s heavy ice accumulation		dense	er. Pa	art on order to re	pair.			
	Watch cold top to cold hold at 41 or below. Currently holding temp. Take temps often. Hot wells not setup. Will check temps at followup. steam water at 174 F										
35 Store employee drinks low and separate											
			quipment, carts, floor	drains							
39	Discard frayed, bro										
	Soda/tea nozzles W										
	Dishwasher hand sink 100 F/tortilla area hand sink 126 F										
W											
33											
45			tilla room/also from to g								
	3 comp sink in bar										
19	•		no pipe leads to drain e	essent	ially a	all wa	iter pours onto	floor.			
45/34			s, baseboards, ceiling ti				ests				
Received (signature)	by:		Print:				Title: Person In Charge				
T	IVICORE IVIPK		INICOIE		\		<u>Manageı</u>				
Inspected (signature)		tez, 1	RS Christy C	orte	z, R	s	Samples: Y N	# collecte	ed		
	5 (Payisad 00 2015)						Samples, 1	., concett			