Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	2/9				Time in: 2:45 tion: 1-Routine	Time out: 4:10	lin lin	FOO 3-Compla	<u>D5</u>	<u> 10</u>	4 Inve	stice	atio	n	Est. Type 5-CO/Construction	Risk Category 6-Other	Page 1 TOTAL/SO	
Es	abli	shm	ent i	Nam	ie:	2-1 0H0W (act/Owner l			-11 V C	Jugi	autol	.a.	* Number of Repeat Viola	ations:	TOTALIS	OKE
		ne l			er	Po	est contr	ol :		Нос	nd		G	reas	✓ Number of Violations C	Follow-up: Yes	13/87	7/B
74	7 I-:	30 I	Ro	ckw	all, TX	Ed	colab/n	nonthly	•				-		ro/1500gal/3mo	No 🗌		
Ma					points in the OUT box f		item	Mark		eckma	ırk in	appr	opria	ate bo		rk an 💢 in appropriat	lation W-W e box for R	Vatch
Co	mpli	ance	Sta	us	Pri	iority Items (3	3 Points) violations	Requi		<i>med</i> ompl				ive Action not to exceed 3 da	ys		
O U	I N	N O	N A	C		emperature for F		ety	R	O U		N O	N A	C	Empl	loyee Health		R
T				S	1. Proper cooling time					Т	_			S	12. Management, food emplo		employees;	
W									Ш		~				knowledge, responsibilities, a			
	~				2. Proper Cold Holdin	ng temperature(41	1°F/ 45°F)			~				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dis	charge from	
3					3. Proper Hot Holding	g temperature(135	5°F)		+						Preventing Co.	ntamination by Han	ds	
)	V				4. Proper cooking tim	ne and temperature	e		+		~				14. Hands cleaned and prope			
					5. Proper reheating pr	rocedure for hot h	olding (1	65°F in 2						-	Gloves used 15. No bare hand contact with			
	~				Hours)						'				alternate method properly foll	owed (APPROVED	YN)	
	~				6. Time as a Public H	ealth Control; pro	ocedures	& records							Highly Susc	eptible Populations		
					A	approved Source	;				~				16. Pasteurized foods used; pr Pasteurized eggs used when re		ered	
					7. Food and ice obtain			Food in							no eggs	•		
	~				good condition, safe,	and unadulterated									C	hemicals		
					8. Food Received at p		e								17. Food additives; approved	and properly stored:	Washing Fruit	ts
	~				check at rec	• •					~				& Vegetables Ecolab Veggie		8	
						on from Contam	ination				~				18. Toxic substances properly		d used	
	/				9. Food Separated & preparation, storage, o			g food	П						Wate	r/ Plumbing		
	_				10. Food contact surfa			aned and							19. Water from approved sour		ed: proper	
3					Sanitized at 200	ppm/temperatu	re	uncu unu			~				backflow device	ree, r rumomg mstun	cu, proper	
	_				11. Proper disposition	of returned, prev	viously se	erved or			,				20. Approved Sewage/Wastev disposal	water Disposal System	n, proper	
					reconditioned disc			(2 D	•	. 7		n		<u> </u>				
O U	I N	N O	N A	C O		on of Knowledge			R R	O U		Req N O	N A	COL	rrective Action within 10 days		ation	R
T	17		A	s	21. Person in charge					T	14		А	s	-	re Control/ Identific		
	~				and perform duties/ C					2					27. Proper cooling method us Maintain Product Temperatur		quate to	
	~				22. Food Handler/ no	unauthorized per	rsons/ per	sonnel			~				28. Proper Date Marking and	disposition		
					Safe Water, Rec	cordkeeping and	Food Pa	ckage			~				29. Thermometers provided, a Thermal test strips	accurate, and calibrat	ed; Chemical/	
					23. Hot and Cold Wa	Labeling	quate pre	ssure safe							digital			
	~				24. Required records										Permit Requirement 30. Food Establishment Per			ed)
	~				destruction); Package		oek tags,	purusite			~				12/31/2022	mit (Carrent msp re	port sign post	,cu)
						e with Approved									Utensils, Equi	ipment, and Vendin		
					25. Compliance with HACCP plan; Varian	ce obtained for sp	pecialized				7				31. Adequate handwashing fa supplied, used	cilities: Accessible a	nd properly	
					processing methods;				Ш									
					Co	onsumer Advisor	·y				~				 Food and Non-food Conta designed, constructed, and use 		, properly	
					26. Posting of Consur	mer Advisories; ra	aw or unc	ler cooked			_				33. Warewashing Facilities; in		used/	
	′				foods (Disclosure/Rei in menu	minder/Buffet Pla	ate)/ Allei	gen Label			~				Service sink or curb cleaning	facility provided		
0	I	N	N	С	Core Items (1 Po	int) Violations	Require	Corrective	Action	Not	to E	xcee	ed 90 N	0 D a	ys or Next Inspection , Whic	hever Comes First		R
U T	N	0	A	o s		n of Food Contai				U T	N	О	A	o S		Identification		
	~				34. No Evidence of Ir animals						~				41.Original container labeling	g (Bulk Food)		
	~				35. Personal Cleanlin			acco use							•	cal Facilities		
1					36. Wiping Cloths; pr		stored			1				~	42. Non-Food Contact surface			
1					37. Environmental co	ntamination					~				43. Adequate ventilation and	lighting; designated a	reas used	
	~				38. Approved thawing	g method		_			~				44. Garbage and Refuse prope	erly disposed; faciliti	es maintained	
					Pro	per Use of Utens	sils			1					45. Physical facilities installed	d, maintained, and cl	ean	
	~				39. Utensils, equipmedried, & handled/ In						~				46. Toilet Facilities; properly	constructed, supplied	l, and clean	
	+				40. Single-service &	single-use articles	s; properl	y stored	+	\vdash					47. Other Violations			+
ı 1					and used						~							

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

_	ment Name:	Physical A		City/State:	ıll TX	License/Permit # P FOOD5104	age <u>2</u> of <u>2</u>			
On u	On the Border 747 I-30 Rockwall, TX FOOD5104 TEMPERATURE OBSERVATIONS									
Item/Loc	Item/Location Temp F Item/Location Temp F Item/Location									
cold to	pp/rice/cheese	41/41	hot wells/rice/beans 158/168 hot holding reach in/beans/							
picc	/cut tomatoes	41/41	shredded chicken/ques	177/162	refrie	156/159				
und	er/sour cream	41	cold top/shredded chees	41	WIC/c	f 41/41				
hot hole	ding slider drawers/chicken	172	pico/sour cream	41	bear	ns/black beans	41/41			
	chicken	158	under/cooked chicken/chicke	41/41	corr	n/raw chicker	ի 41/41			
cooke	d veggies on counter	63	beef on grill	117	W	6				
drawe	ers/mashed potatoes	64	reach in cooler/shrimp/bee	f 41/41	beer	WIC ambient	34			
veggi	es/shredded cheese	41/41	1/41 reach in cooler/corn dog/freezer 36			n in cooler/ sals	a 41			
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS		l			
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Line hand sink @1	18 F with	n soap and paper towe	s. Post	employe	ee health poster				
40	Avoid use of single use cups as scoops. Use a washable handled scoop instead									
40	Avoid reuse of single use save a days/discard often and at least every 4 hours									
27	Avoid cooling mashed potatoes in grill drawers/instead cool in WIC or WiF/2 hours to 70 then 4 hours to 41F									
	COS by placing in WIC as had been cooked 2 hours previous									
3	Cooked veggies on counter made at 12/within 4 hours. COS by reheating 165F and will hot hold at 135F									
3	Beef on grill/to be hot held at 135 F/small amount cooked 1/2 hour previous. To be discarded within 4 hours									
45	To Clean floors/lots of food debris in cook line. Missing grout needs to be repaired									
36	Avoid use of wiping cloths on cook line/dirty. Store in sani buckets									
	Dishwasher hand sink 100 F with soap and paper towels									
	3 comp sink 120 F	ng at 10	0 ppm chlorine sanitize	\r						
37			ct foods under to prote							
31			oap and paper towels	<i>)</i>						
			ash within range of tes	etrine 5	22 ₋ 7 21					
42/10	to Clean inside cold			otripo o.	00-7.01					
37			storage shed to better	lean Di	scard u	inused equipment				
W	Watch condition of									
	Soda/tea nozzles W									
			/watch high temp. So	ap and p	aper to	wels present				
	Tortillas handled wi			<u> </u>						
	Chips scooped with	bowl								
	Bar cooler ambient 38F									
	Margarita machine cleaned twice a week									
	Bar hand sink 100+F with soap and paper towels									
	Bar 3 comp 110 F with sani sink setup to 200 ppm quats									
Bar 3 comp is still being manually mixed/make sure it is set to 200-400 ppm quats										
45/42 to Clean in around on equipment, walls, floors Received by: Print: Title: Person In Charge/ Owner										
(signature)	•		Kayla S	immo	ns	Manager Manager	ICF			
Inspected by: (Signature) Christy Cortez, RS Christy Cortez RS										
Form FIL 00	6 (Revised 09-2015)	0,		,	-	Samples: Y N # coll	ected			