Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:	4 15			Time in:	Time out:		License/Pe			. ,				Est. Type Risk Category Page 1 of 2)
	2/1				pection: V 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other ame: Contact/Owner Name: * Number of Repeat Violations:											
Es	tabli	shm	ent i	Nam	ne:	2-Follow U	Conta	ct/Owner N		4-	Inve	stiga	atior	1	* Number of Repeat Violations:	E
_	1 th			rde	er	D _e	Corp est contro			Но	od		l G	reac	se trap: Follow-up: Yes 20/80/	В
74	7 I-	30	Ro	ckw	all, TX	Ec	copest/r	monthly		Cint			Sc	outh	hwaste/1500gal/3mo № □	
Ma					tatus: Out = not in corpoints in the OUT box for	each numbered i		Mark '		eckma	ark in	appı	ropria	ite bo	pplicable COS = corrected on site R = repeat violation W-Watch	1
Co	mpli				Prior	rity Items (3	Points)	violations		C	ompl	iance	e Sta	tus	tive Action not to exceed 3 days	
U T	I N	N O	N A	C O S	Time and Tem $(F = de$	perature for F egrees Fahrenhe		ty	R	U T				C O S	Employee Health	R
3				J	1. Proper cooling time a	nd temperature	:				~			J	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	_
2					2. Proper Cold Holding	temperature(41	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
	~				· · · · · · · · · · · · · · · · · · ·	1	,				~				eyes, nose, and mouth	
	~				3. Proper Hot Holding to	emperature(135	5°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a						~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
		~			Proper reheating proc Hours)	edure for hot he	olding (16	55°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 Heal	lth Control; pro	ocedures d	& records							Highly Susceptible Populations	
	•														16. Pasteurized foods used; prohibited food not offered	
					•••	proved Source					-				Pasteurized eggs used when required eggs cooked	
	~				7. Food and ice obtained good condition, safe, and destruction										Chemicals	
	~				8. Food Received at pro	per temperature	e			\^					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at recei	ipt				W	-				Ecolab Veggie wash 18. Toxic substances properly identified, stored and used	
					Protection 9. Food Separated & pro	from Contami		food			~				16. Toxic substances properly identified, stored and used	
	~				preparation, storage, dis		_	, 1000							Water/ Plumbing	
3				~	10. Food contact surface Sanitized at 200 p	es and Returnab ppm/temperatur	oles ; Clea re	ned and		3				ı	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned	f returned, prev	iously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pric	ority Founda	ation Ite	ems (2 Po	ints) v	iolat	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	/ Personn	nel	R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
	~				21. Person in charge pre and perform duties/ Cert 3					2				J	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no un	nauthorized pers	sons/ pers	onnel			~				28. Proper Date Marking and disposition	
					Safe Water, Recor	dkeeping and Labeling	Food Pac	ckage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	~				23. Hot and Cold Water	available; adeq	quate pres	sure, safe							Permit Requirement, Prerequisite for Operation	
	>				24. Required records avadestruction); Packaged I		ock tags; p	parasite			~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021	
					Conformance w 25. Compliance with Va						1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				HACCP plan; Variance processing methods; ma	obtained for sp	ecialized	oss, and		W					supplied, used	
					Cons	sumer Advisory	y				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consumer foods (Disclosure/Reminin menu					2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	I	N	N	С	Core Items (1 Poin	t) Violations	Require	Corrective	Action R	Not O		xcee		<i>Da</i>	ays or Next Inspection , Whichever Comes First	R
U T	N	0	A	o s		of Food Contan				U T	N	O	A	o s	Food Identification	
1					34. No Evidence of Inse animals		-				~				41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness			cco use	Ш						Physical Facilities	
1					36. Wiping Cloths; prop		tored			1					42. Non-Food Contact surfaces clean	
	~				37. Environmental conta						~				43. Adequate ventilation and lighting; designated areas used	
1					38. Approved thawing n	nethod				1					44. Garbage and Refuse properly disposed; facilities maintained	
						r Use of Utensi	ils			1					45. Physical facilities installed, maintained, and clean	
۱,	ı				39. Utensils, equipment,	0 1'	. 1									
1					dried, & handled/ In use 40. Single-service & sin	e utensils; prope	erly used				~				46. Toilet Facilities; properly constructed, supplied, and clean 47. Other Violations	

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		ge <u>2</u> of <u>2</u>									
On tr	ne Border	747 I-	TEMPERATURE OBSERVA	Rockwa	all, TX FOOD5104										
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp F									
WIC/b	peans/beans/beans	40/41/49	hot wells/rice	149	hot holding pull drawers/bee	f 165									
ri	ice/chicken	39/32	beans	162	chicken	167									
W	/IF ambient	-3	shredded chicken	161	under counter cooler/cooked bee	ef 41									
beer	WIC AMBIENT	40	small under counter cooler/pic	41	cooked chicken	41									
cold t	top/shredded cheese	41	grill cold top/cheese		reach in cooler/ briske	 • •									
	pico	41	reach in cooler/shrimp		reach in freezer ambien	- '									
	er/guacamole	41	brisket	41	reach in salsa cooler ambient	02									
cold h	olding drawers/cheese	41	cooked chicker		glass front milk cooler ambient	37									
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN		NS CCTED TO THE CONDITIONS OBSERVED	AND									
Number	NOTED BELOW:														
	Line hand sink 100+F														
36		ore wiping cloths in sani buckets													
38	İ				anding water in 3 comp si										
W					d to wash ready to eat vegetables	ables									
10			rep area where raw ch												
	3 comp sink, hose, and surfaces sanitized on site at inspection														
1			ever reached 41 or be												
27					ing temps often, stiring ofter	1									
			tchen. Lots of food del		f t										
34		-		ive out as	s often as needed until gon	2 .									
45	Clean fryer bottom/														
	Clean inside cold d			uinmont I	Dogrados and alcan un food do	hrio									
42/45		, wall, und	er equipment, on/around eq	uipment. i	Degrease and clean up food de	oris									
	3 comp sink 127 F Dishwasher hand sink 108 F														
24/42	Dishwasher hand sink 108 F														
34/42	Clean carts/lots of food debris Sani buckets 200 ppm quats														
45	Clean floor drains/under dishwasher area														
45	Repair wall under spray sink near dishwasher														
39															
	Store pans/utensils clean /33 Dishwasher not sanitizing. COS, at insp_changed sani bucket. Tested at 100 ppm chlorine sanitizer														
34	Flies in kitchen														
W	Hand sink at drink counter needs to be 100 F. Will use dishwasher hand sink.														
	Bar hand sink 100 F/3 comp sink 110 F with sani sink setup to 200 ppm quats														
19	Hand sink in bar leaking a lot under sink/piping. Must repair to use effectively.														
Tortilla hand sink 127 F Tortillas handled with gloves/spatulas 34/44 Clean around dumpster area. Could attract pests															
									Received (signature)	by:		Print:		Title: Person In Charge/ Own	ner
									Inspected	Nicole Kirk		Nicole	Kirk	Manager	
(signature)	Christy Cov	tez, 1	S Christy C	ortez,	RS Samples: Y N # coll	ected									
Form FH-06	6 (Revised 09-2015)			•	Bampies. 1 IN # COII	A IUU									