## **Retail Food Establishment Inspection Report**

V	First aid kit
	Allergy policy
V	Vomit clean up
۳	Employee health

Da		- 10	^	22	Time in:	Time out:		icense/Per			_4		-1 / /:	<b>-</b> la.	4	Est. Type	Risk Category	Page 1	of 2
					2:30	4:10 2-Follow U		-Complair			Inve				to re-send 5-CO/Cons	truction	6-Other	TOTAL/	
Es	tabli	ishme	ent l	Nam	ne:	2-Follow C		Owner N		<u> </u>	1111	suga	111011		* Number o	of Repeat Viola of Violations C	ations:	TOTAL	SCORE
Ph	ysic	era :	ldre	ess:		Pe	est control :	•		Нос	od		Gı	ease	e trap :		Follow-up: Yes	8/9	2/A
28	)4	Ridg	ge	Rd	Rockwall, TX	TNT .	entokil/2-6- n compliance			n/a		27.	LE	S/1	11-16-22/120	00gal	No 🗌		**** 1
	rk t	he app	orop	riate	Status: Out = not in co- points in the OUT box for Prio	each numbered i	item	Mark '✓		eckma re In	ark in nmed	appr liate	opria <i>Cor</i>	te bo recti	plicable COS = ox for IN, NO, NA, ive Action not to		site $\mathbf{R}$ = repeat vio rk an $\mathbf{X}$ in appropriate $\mathbf{y}\mathbf{s}$	lation W- e box for R	Watch
O U	mpli I N		Stat N A	C O	Time and Tem	perature for F	ood Safety		R	O		iance N O	Stat N A	C O		Fmnl	loyee Health		R
T	11	Ü	А	s	(F = do	egrees Fahrenhe and temperature				T		Ü	Α.	s	12. Managemen		yees and conditional	employees;	
	~					•					~				knowledge, resp				
3					2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use o eyes, nose, and		nd exclusion; No disc	charge from	
	•				3. Proper Hot Holding t												ntamination by Han		
		~			4. Proper cooking time						~				aloves us	sedii	rly washed/ Gloves u		у
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (165°	°F in 2			~						ready to eat foods o owed (APPROVED		.)
	~				6. Time as a Public Hea	lth Control; pro	ocedures &	records								Highly Susce	eptible Populations		
					App	proved Source					~				Pasteurized eggs	s used when re	rohibited food not off equired <b>eggs used</b>	ered	
	<				7. Food and ice obtained good condition, safe, and			ood in								C	hemicals		
	•				destruction Sygma	a/corpora	ite						ı						
	~				8. Food Received at pro		e				~				& Vegetables	_	and properly stored;	Washing Fr	uits
						from Contami	ination				~				water or 18. Toxic substa	ances properly	identified, stored an	d used	
	~				9. Food Separated & propreparation, storage, dis			ood								Wate	r/ Plumbing		
	~				10. Food contact surfact Sanitized at _272_			ed and			~			-	19. Water from a backflow device		rce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned	of returned, prev	viously serve	ed or			~			Ì	20. Approved Se	ewage/Wastev	water Disposal System	n, proper	
	_	_	!						. `	. , ,	tions	D		~					
					1 11	ority Founda	ation Iten	ns (2 Poi	nts) v	юш	ions	Keq	uire	Cor	rective Action w	rithin 10 days	5		
O U T	I N	N O	N A	C O S	Demonstration				R R	O U	I N	N O	N A	C O			s re Control/ Identific	ation	R
O U T		N O			Demonstration 21. Person in charge prand perform duties/ Cer	of Knowledge	e/ Personnel	l owledge,		О	I N	N	N	С	Food	I Temperatur	re Control/ Identific		R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	nent Name: era #1982	Physical A		City/State: Rockwa	all. TX	License/Permit #	Page	2 of <u>2</u>			
ano	714 11 100 <u>2</u>	2001	TEMPERATURE OBSERVA		111, 170						
tem/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp 1			
NIC/c	ut tomatoes/melon	41/41	to go cold top/peppers for reference	41	у	ogurt cup		46			
tur	key/chicken	39/40	coffee under counter cooler/mil	k 40	sandwic	ch cold top/cut toma	toes	49			
W	IF ambient	4	egg under counter cooler/ambier	t 37	turkey/chicken chicken salad/tuna salad			43/46 44/45			
front u	nder counter cooler/milk	41	steam wells/chicken noodle sou	152							
front un	nder counter cooler/ambient	35	grilled chicken	138	drawers/cheese/chicken breast			39/39			
self ser	ve carafe/milk/almond milk	41/41	chili/rice soup	156/158	salad co	old top/boiled egg/ch	eese	40/40			
drive thru	u under counter cooler/creamer	42	Flatbread cold well/cheese	41	quinc	a/cut tomato	es	41/4			
drive th	ru cold top/quinoa/ dressing	41/41	spinach	41	salad	cooler/leafy gre	ens	41			
			SERVATIONS AND CORRECT								
tem Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Line hand sink 100+F with soap and paper towels										
	Prep line hand sink 115 +F with soap and paper towels										
	3 comp sink 120 F										
	Ecolab Sink and Surface sanitizer at 3 comp sink setup 272 to 700 ppm per manufacturer's instructions										
	Sani bucket at 272-700 ppm Ecolab Sink & Surface										
45	Need to clean floors										
32	Some rusty shelves	particu	larly where clean dishe	s are sto	ored						
						utensils are stor	ed				
	Front pastry counter, need to clean inside drawers particularly where utensils are stored  Need to clean shelves behind front counter										
	Front hand sink 100+F with soap and paper towels										
			soap and paper towels								
W			2/31 every year and pos		t.						
	Drive thru steam we										
39			cream need to be WR	S every	4 hours	at coffee static	n				
	Milk frother sanitize										
	Pastuerized eggs o										
2			gmt/will move to store i	n cold to	p at 41	F or below					
	Salad mixing bowls										
	No raw meat, everything precooked, no raw shelled eggs (except pasteurized)										
	All bagged food items commercially cooked and only heated on site in thermalizer per manufacturer's instructions										
	Soda/tea nozzles WRS daily										
2	Sandwich cold top needs to cold hold at 41F or below. Will add ice, small amounts for 4 hours only until repaired. Mgmt to call today for repairs.										
45											
32	Watch buildup on b										
	•	<del></del> -									
Received signature)			Print:		~ ~	Title: Person In Charge					
	Andrea Bridges 1 by: Chvisty Cov		Andrea	<u>pud(</u>	jes	<u>Manager</u>	•				
			Print:								