	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health Date: Time in: Time out: License/Permit # Est. Type Risk Category Image: Category Risk Category Image: Category															
Date: Time in: Time out: License/F 8/22/2023 1:45 3:18 FS-9													Est. Type Risk Category P	$P_{age} \underline{1} of \underline{2}$		
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Compla							-	4-	4-Investigation			1		TOTAL/SCORE		
Establishment Name: Contact/Owner Na PaneraBread #1982									Name:						 ★ Number of Repeat Violations: ✓ Number of Violations COS: 	6/94/A
Physical Address: Pest control : 2804 Ridge Rd Rockwall, TX Rentokil/8-3-2023									3	Ho n/a			Gi LE	rease S/1	e trap : Follow-up: Yes ✓ 1180gal/8-9-2023 №	0/34/7
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatcMark the appropriate points in the OUT box for each numbered itemMark the appropriate box for IN, NO, NA, COSMark and in appropriate box for R											on W-Watch					
		•			•					re In	nmea	liate	Cor	rect	tive Action not to exceed 3 days	Í
0 U	I N	N O A O Time and Temperature for Food Safety					R	O U	I	N O A O		C O	Employee Health			
Т				S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т				S	12. Management, food employees and conditional emp	ployees;
	~				2 Proper Cold Holding tomporture (A10E/ AFOE)						~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No dischar	rge from
3					2. Proper Cold Holding temperature(41°F/ 45°F)						~			ige nom		
	~				3. Proper Hot Holding										Preventing Contamination by Hands	
	~		•		4. Proper cooking time and temperature						 Hands cleaned and properly washed/ Gloves u Gloves USed 					
	~				5. Proper reheating pro Hours)	cedure for	hot holdin	g (165°F in 2			~				15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y	
	~				6. Time as a Public He	alth Contro	ol; procedu	res & records			<u> </u>				Highly Susceptible Populations	
	I			1	An	oproved So	ource			16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required						d
				<u> </u>	7. Food and ice obtaine	-		rce; Food in						-	no raw shelled eggs	
	~	good condition, safe, and unadulterated; parasite destruction Corporate						Chemicals								
	8. Food Received at proper temperature							~				17. Food additives; approved and properly stored; Was & Vegetables	shing Fruits			
					Protection	n from Co	ntaminatio	on			~		_		Water only 18. Toxic substances properly identified, stored and us	sed
		Protection from Contamination 9. Food Separated & protected, prevented during food						Water/ Plumbing					Watar/ Dunching			
	~				preparation, storage, di 10. Food contact surfac		-	Cleaned and			<u> </u>				19. Water from approved source; Plumbing installed; r	proper
	~				Sanitized at <u>272</u>			w conved or			~				backflow device 20. Approved Sewage/Wastewater Disposal System, p	
	~		-		11. Proper disposition of returned, previously served or reconditioned discarded						~				disposal	proper
0	I	N	N	C O					nts) v	0	Ι	Ν	Ν	С	rrective Action within 10 days	R
U T	N	0	A	s	Demonstration		8			U T	N	0	A	O S	Food Temperature Control/ Identificatio	DI
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5						~				27. Proper cooling method used; Equipment Adequat Maintain Product Temperature	4 - 4 -
	~				and perform duties/ Ce	ertified Foo	od Manage				Č				*	te to
	י י				and perform duties/ Ce	ertified Foo	od Manage				~				28. Proper Date Marking and disposition	
					and perform duties/ Ce	ertified Foo	od Manage ed persons/ g and Food	personnel			、 、 、				*	
					and perform duties/ Ĉe 5 22. Food Handler/ no u	ertified Foo inauthorize ordkeeping Labeling	od Manage ed persons/ g and Food g	personnel I Package							28. Proper Date Marking and disposition29. Thermometers provided, accurate, and calibrated; (Chemical/
	 				and perform duties/ Ĉe 5 22. Food Handler/ no u Safe Water, Reco	ertified Foo inauthorize ordkeeping Labeling er available vailable (sl	od Manage ed persons/ g and Food g e; adequate hellstock ta	personnel I Package pressure, safe							 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; (Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report) 	Chemical/
	v				and perform duties/ Će 5 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a	ertified Foc mauthorize ordkeeping Labeling er available vailable (sl Food labe	od Manage ed persons/ g and Food g :; adequate hellstock ta led	personnel I Package pressure, safe ags; parasite							 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Operation 	Chemical/
	v				and perform duties/ Će 5 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged	ertified Foc inauthorize ordkeeping Labeling er available vailable (sl Food labe with Appr /ariance, S e obtained	od Manage ed persons/ g and Food g e; adequate hellstock ta led roved Proo pecialized for special	personnel I Package pressure, safe gs; parasite redures Process, and ized							28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Opera 30. Food Establishment Permit (Current/insp report 12/31/2023	Chemical/
	> >				and perform duties/ Će 5 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	ertified Foc inauthorize ordkeeping Labeling er available vailable (sl Food labe with Appr /ariance, S e obtained	od Manage ed persons/ g and Food g e; adequate hellstock ta led roved Proc pecialized for special r instructio	personnel I Package pressure, safe gs; parasite redures Process, and ized			ר ר ר				 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p 	Chemical/ ation t sign posted)
	> >				and perform duties/ Će 5 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	ertified Foc inauthorize ordkeeping Labeling er available vailable (sl Food labe with Appr /ariance, S e obtained ianufacture nsumer Ad	od Manage ed persons/ g and Food g e; adequate hellstock ta- led roved Proo pecialized for special er instruction Ivisory	personnel I Package pressure, safe gs; parasite redures Process, and ized ms under cooked		W	ר ר ר				 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; 6 Thermal test strips Permit Requirement, Prerequisite for Opera 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, pro- 	Chemical/
				C	and perform duties/ Će 5 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem no raw meats Core Items (1 Poin	ertified Foc inauthorize ordkeeping Labeling er available vailable (sl Food labe with Appr /ariance, Sj e obtained aanufacture isumer Advisor inder/Buff nt) Viola	ad Manage ad persons/ g and Food g and and and and and and and and and and	personnel I Package pressure, safe ugs; parasite Process, and ized ized under cooked Allergen Label uire Corrective	2 Action	n Not		Ν	Ν	С	 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used 33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First 	Chemical/
	、 、 、 、 、 、 、 、 、 、 、 、 、 、	N O			and perform duties/ Će 5 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem no raw meats Core Items (1 Point Prevention	ertified Foc inauthorize ordkeeping Labeling er available (sl Food labe with Appr /ariance, S e obtained nanufacture isumer Ad isumer Ad inder/Buff nt) Viola of Food C	ad Manage ad persons/ g and Food g e; adequate hellstock ta- led for special for special for special er instruction ivisory ries; raw or fet Plate)/ A tions Requ Contamina	personnel I Package pressure, safe gs; parasite redures Process, and ized under cooked Allergen Label uire Corrective tion		n Not	v v to E N				 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used 33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided <i>tys or Next Inspection , Whichever Comes First</i> 	Chemical/ Chemical/ Tation T sign posted) properly coperly d/
				0	and perform duties/ Će 5 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem no raw meats Core Items (1 Poin Prevention 34. No Evidence of Ins animals	ertified Foc inauthorize ordkeeping Labeling er available vailable (sl Food labe with Appr /ariance, S/ e obtained anufacture issumer Advisor hinder/Buff of Food C sect contan	ad Manage ad persons/ g and Food g and for special area and and and and and and and and and and	personnel I Package pressure, safe gs; parasite Process, and ized under cooked Allergen Label atire Corrective tion dent/other		n Not		Ν	Ν	C O	 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used 33. Warewashing Facilities; installed, maintained, used 33. Warewashing Facilities; installed, maintained, used 34. Warewashing Facilities; installed, maintained, used 35. Warewashing Facilities; installed, maintained, used 36. Warewashing Facilities; installed, maintained, used 37. Warewashing Facilities; installed, maintained, used 38. Warewashing Facilities; installed, maintained, used 39. Warewashing Facilities; installed, maintained, used 	Chemical/ Chemical/ Tation T sign posted) properly coperly d/
Т				0	and perform duties/ Će 5 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem no raw meats Core Items (1 Poin Prevention 34. No Evidence of Ins	ertified Foc inauthorize ordkeeping Labeling er available vailable (sl Food labe with Appr /ariance, S e obtained aanufacture isumer Ad er Advisor hinder/Buff nt) Viola of Food C sect contan ss/eating, c	ad Manage ad persons/ g and Food g ; adequate hellstock ta led roved Proc pecialized for special r instruction livisory ries; raw or ries; raw or ri	personnel I Package pressure, safe ags; parasite redures Process, and ized ms under cooked Allergen Label uire Corrective tion dent/other tobacco use			v v to E N	Ν	Ν	C O	 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used 33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided <i>tys or Next Inspection , Whichever Comes First</i> 	Chemical/ Chemical/ Tation T sign posted) properly coperly d/
Т	Y Y Y Y Y Y Y Y Y			0	and perform duties/ Će 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem NO raw meats Core Items (1 Point Prevention 34. No Evidence of Ins animals 35. Personal Cleanlines	ertified Foc inauthorize ordkeeping Labeling er available (sl Food labe with Appr /ariance, S e obtained ianufacture isumer Ad er Advisor inder/Buff of Food C sect contan ss/eating, c operly used	ad Manage ad persons/ g and Food g e; adequate hellstock ta- led roved Proo pecialized for special er instruction lvisory ries; raw or fet Plate)/ <i>A</i> tions Requ Contamina nination, ro lrinking or and stored	personnel I Package pressure, safe ags; parasite redures Process, and ized ms under cooked Allergen Label uire Corrective tion dent/other tobacco use		n Not	v v to E 1 N v	Ν	Ν	C O	 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used 33. Warewashing Facilities; installed, maintained, used 33. Warewashing Facilities; installed, maintained, used 34. Warewashing Facilities; installed, maintained, used 35. Warewashing Facilities; installed, maintained, used 36. Warewashing Facilities; installed, maintained, used 37. Warewashing Facilities; installed, maintained, used 38. Warewashing Facilities; installed, maintained, used 39. Warewashing Facilities; installed, maintained, used 31. Adequate Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 	Chemical/ ation t sign posted) properly operly d/ R R
Т				0	and perform duties/ Će 5 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem NO raW meats Core Items (1 Poin Prevention 34. No Evidence of Ins animals 35. Personal Cleanlines 36. Wiping Cloths; pro	ertified Foc inauthorize ordkeeping Labeling er available (sl Food labe with Appr /ariance, S e obtained nanufacture isumer Ad isamer Advisor ninder/Buff of Food C sect contam ss/eating, c	ad Manage ad persons/ g and Food g e; adequate hellstock ta- led roved Proo pecialized for special er instruction lvisory ries; raw or fet Plate)/ <i>A</i> tions Requ Contamina nination, ro lrinking or and stored	personnel I Package pressure, safe ags; parasite redures Process, and ized ms under cooked Allergen Label uire Corrective tion dent/other tobacco use	Action R		v v to E N	Ν	Ν	C O	 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Opera 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used 33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 	Chemical/ Chemical/ ation t sign posted) properly operly d/ R R sused
Т				0	and perform duties/ Će 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem NO raW meats Core Items (1 Poin 934. No Evidence of Ins animals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	ertified Foc inauthorize ordkeeping Labeling er available (sl Food labe with Appr /ariance, S e obtained nanufacture isumer Ad isamer Advisor ninder/Buff of Food C sect contam ss/eating, c	ad Manage ad persons/ g and Food g e; adequate hellstock ta- led roved Proc pecialized for special for special er instruction visory ries; raw or fet Plate)/ A tions Requ Contamina hination, ro drinking or	personnel I Package pressure, safe ags; parasite redures Process, and ized ms under cooked Allergen Label uire Corrective tion dent/other tobacco use	Action R	Not O U T 1	V V to E I N V	Ν	Ν	C O	 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used 33. Warewashing Facilities; installed, maintained, used 33. Warewashing Facilities; installed, maintained, used service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas 	Chemical/ ation t sign posted) properly d/ R R sused naintained
Т				0	and perform duties/ Će 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem NO raW meats Core Items (1 Poin 934. No Evidence of Ins animals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	ertified Foc inauthorize ordkeeping Labeling er available (sl Food labe with Appr /ariance, S e obtained hanufacture isumer Ad isomer Ad of Food C sect contan ss/eating, c operly used itamination method of Use of T at, & linens	ad Manage ad persons/ g and Food g e; adequate hellstock ta- led roved Proc pecialized for special er instruction livisory ries; raw or fet Plate)/ <i>A</i> tions Requ Contamina hination, ro drinking or and stored utensils ; properly	personnel I Package pressure, safe ags; parasite redures Process, and ized under cooked Allergen Label uire Corrective tion dent/other tobacco use	Action R			Ν	Ν	C O	 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used 33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas 44. Garbage and Refuse properly disposed; facilities mathematical surfaces 	Chemical/ ation t sign posted) properly d/ R R sused naintained
Т				0	and perform duties/ Će 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem NO raW meats Core Items (1 Poin 93. No Evidence of Ins animals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing Prop 39. Utensils, equipmen	ertified Foc inauthorize ordkeeping Labeling er available vailable (sl Food labe with Appr /ariance, Sj e obtained anufacture issumer Ad anufacture issumer Ad of Food C sect contan ss/eating, c operly used itamination method er Use of l it, & linens se utensils	ad Manage ad persons/ g and Food g and Food g and Food g and Food g and Food pecialized for special for special er instruction livisory ties; raw or fet Plate)/ A tions Require Contamina nination, ro and stored utensils ; properly t	personnel I Package pressure, safe gs; parasite Process, and ized ms under cooked Allergen Label uire Corrective tion dent/other tobacco use u used, stored, ised	Action R	Not O U T 1	V V to E I N V	Ν	Ν	C O	 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; of Thermal test strips Permit Requirement, Prerequisite for Opera 30. Food Establishment Permit (Current/insp report 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and p supplied, used 32. Food and Non-food Contact surfaces cleanable, prodesigned, constructed, and used 33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas 44. Garbage and Refuse properly disposed; facilities m 	Chemical/ ation t sign posted) properly d/ R R sused naintained

Г

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

Form EH-06 (Revised 09-2015)

Establishm Pane	raBread #1982	Physical Address: 2804 Ridge Rd		City/State: Rockwall, TX		License/Permit # Page FS-9383		2 of <u>2</u>			
Item/Loca	tion	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	ion	,	Temp F			
								-			
to go under counter/creamer			under counter cooler/mel		boiled egg/quinoa		<u> </u>	41/37 / 1			
under d	counter cooler ambient	36	Milk cooler/mil		cheese			41			
	rink cooler	28				wers/yogur		41			
	rafes/skim, half n half		steam wells/chicken nood	110	sandwich cold top/turkey			41 42			
a	mond milk	51	wild rice soup			cut tomatoes					
	WIC/shredded cheese	42	cold wells under ovens/yogu		ham/tuna			41/41			
WI	C/cut melon	41	cut melon	54	drawe	rs/chicken brea	ast	41			
	quinoa	37	salad cold top/chicke			turkey		41			
Item			SERVATIONS AND CORRECT								
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AND)			
	Front hand sink 100)+F equ	pped								
	Sani wipes Sink & S	Surface	at 272-700ppm								
W	Watch buildup on b	aking ra	cks and baking sheets	3							
2	Carafes stickered for 6	hours to d	iscard/must cold at 41F or	below or Tl	PHC for 4	hours max to disca	rd				
	All carafes discarded as cor	npany polic	y. Will need to take temps to se	e if cold hold	ling for 4 ho	urs/to adjust TPHC sti	ckers				
	Dishwasher sanitizi	ng at 10	0 ppm chlorine sanitiz	er							
	Back hand sink 100)F equip	ped								
	Line hand sink 100.	+F equip	ped								
	3 comp sink 120F										
	Milk frother sanitize	d hourly									
	Allergy policy in pla	ce/ glov	es, sanitized surfaces	s, etc							
	Line hand sink 100.	+F equip	ped								
42	Need to clean inisd	e toaste	r ovens/food debris								
1	Gloves used throug	hout for	all prep and ready to	eat							
	No raw meats, all c	ommerc	ially precooked foods	only							
	Pasteurized liquid e	eggs onl	y/no raw shelled eggs								
	Test strips and digit										
	Thermalizer water ?	183F to	neat commercially coo	ked and	sealed s	oups					
34	A couple fruit flies										
,	Soda and tea nozzles WRS daily										
	Some cleaning needed under front counters/some food debris										
	Discard yogurt cups and fruit cup over 41F as had been out longer than 4 hours										
	Discussed no TCS in these wells as uncovered and haven't been reliable to cold hold at 41F or below										
45	5 To clean floor/some food debris										
	lettuce drawers/lettuce 41										
Received by: Print: Title: Person In Charge/ Owner											
(signature)				Ottwe		Manager					
Inspected (signature)	Mark Ottwell ^{by:} Chrísty Cov	tez, 1	RS Christy C	cortez,	RS	Samples: V N "					
Form EH-06 (Revised 09-2015)											