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 Date: Time in: Time out: License/Permit # Est. Type Risk Category											h								
Date: Time in: Time out: License/P 8/12/2020 10:25 12:15 FS-9													Est. Type	Page <u>1</u> of		of <u>2</u>			
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🛄 3-Compla						int	nt 4-Investigation 5-CO/Cons					5-CO/Constru		epeat Violations:		CORE			
Establishment Name: Contact/Owner Manera Bread #1982						✓ Number						✓ Number of V	Violations	COS:	同 14/8	6/P			
Physical Address: 2804 Ridge Rd Rockwall, TX Steritech/ monthly							/	Hood Grease trap : n/a LES/1100 gal/3mo					e trap : 1100 gal/3mo	Follow-up: Yes			0/D		
Compliance Status: Out = not in compliance IN = in compliance N							O = no \checkmark a cl						pplicable COS = c ox for IN, NO, NA, C	corrected or COS M	ark an \mathbf{R} = repea	t violation W^{-1}	Watch		
					•					a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropria acquire Immediate Corrective Action not to exceed 3 days Compliance Status									
0 U	I N	N O	0 A 0						R	O I N N C U N O A O						Emp	Employee Health		
Т	~			S	S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					1				S	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				
3					2. Proper Cold Holding temperature(41°F/ 45°F)						~				eyes, nose, and mouth				
	~				3. Proper Hot Holding to	•									Preventing Contamination by Hands				
	~				4. Proper cooking time a	-					~				14. Hands cleaned gloves use	ed			
	~				5. Proper reheating proc Hours)	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~				15. No bare hand c alternate method p				.)
W			$\left \right $	\vdash	6. Time as a Public Hea half n half carafes	alth Control; pro S	cedures &	& records	$\left \right $	Highly Susceptible Popu						ceptible Populati	ions		
	VV half n half carafes Approved Source Approved Source							16. Pasteurized foods used; prohibited foo Pasteurized eggs used when required						required	ot offered				
H	7. Food and ice obtained from approved source; Food in					H							pasteurized eggs only						
	good condition, safe, and unadulterated; parasite destruction Sygma												Chemicals						
-	8. Food Received at proper temperature						$\left \right $						17. Food additives & Vegetables	; approved	l and properly stor	red; Washing Fru	its		
				check at receipt								water only 18. Toxic substance		y identified, store	d and used				
-					Protection from Contamination 9. Food Separated & protected, prevented during food						~					r -peri			
3					preparation, storage, display, and tasting Water/ Plumbing														
3					10. Food contact surface Sanitized at <u>200</u>	ppm/temperatur	re			V	V				19. Water from approved source; Plumbing installed; proper backflow device				
	~		1		11. Proper disposition or reconditioned disca			~				20. Approved Sew disposal	/age/Waste	water Disposal S	ystem, proper				
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Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: ra Bread #1982	Physical Address: 2804 Ridge Rd			ty/State: Cockwa	II, TX	License/Permit # Page Page		<u>2</u> of <u>2</u>		
Item/Loc	ation	Temp F	TEMPERATURE OBSEF	(VAII	UNS Temp F	Item/Locati	on		Temp F		
small fr	ont to go cooler ambien				147/168	drawers/sirloin/turk		ey	41/41		
2 door i	under cooler front/ambient	34.9	under cooler to go/cream		41	mac n cheese		;	141		
front	drink cooler display	28.6	drive through salad/ egg		41	hot wells/soup)	168/162		
milk i	n self serve carafe	41	chicken/rice medl	ey	41/41	cold wells/yogurt ambie			36.4		
bake	er's WIC/cheese	41	drawers/chick	en	41	salad cold top/eggs/quinoa			39/40		
WIC	/chicken/cheese	37/39	eggs/cut lettu	ce	41/41	41 under/boiled		gs	49		
W	/IF ambient	-2.9	meat cold top/shredded chicken 41		sandwich	cold top/hummus/chi	cken	41/41			
ther	malizer/water	187	tuna/sirloin		41/41	drav	vers/chicke	en	41		
•			SERVATIONS AND CORRE								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 127										
32	Badly corroded bak	ing pans	6								
45	Clean floors in WIC	/food de	bris								
	Dishwasher 100 pp	m bleac	h								
37	Condensation in WI	F - work	corder in. Need to r	epai	r ASAP	to prote	ect food				
9	Protect food in WIF	under c	ondensation. Disca	rded	pastrie	s that w	vere contaminat	ed			
32	Sand/bleach cutting	g boards	. Replace when neo	cess	ary						
	3 comp sink 113										
	prep hand sink 127										
	line hand sink 124										
10	Coffee wands on barista machine to be sanitized every 4 hours/milk										
W	Leaking barista sink - repair order already in place										
9	Must protect foods under nuts. Almond slivers in hummus. Discarded.										
2	Discarded eggs in drawer. Unit working. sat out on cart for undetermined time. discarded at 49 degrees.										
	Salad hand sink 107										
	Hot water heater repaired										
	Approved sani wipes in solution 200 ppm quats										
W	Check time labels for half n half self serve(set at 6 hours then must cold hold at 41). will monitor										
	1.5 hours later, milk in carafes was cold holding at 41 and below. Manager will continue to monitor.										
42	Clean in/around/on equipment										
	Covid-19 Response										
	Hand sanitizing station at entrance for customers										
	gloves and masks worn, temps taken daily/symptom checklist/recorded										
	Testing required before returning to work if ill or exposed										
	Sanitizing contact surfaces, doors, handles, tea, coffee every 30 minutes										
	Limited contact. Guests pick up orders at designated place.										
			only self serve drinks. Cu			nter. emp	-		S.		
Received (signature)			Matt C	Dtt	well		Title: Person In Charge/ Owner				
(signature) Matt Ottwell Manager Inspected by: Christy Cortez Print: Christy Cortez Samples: Y N # collected								d			
	J			1	_						