Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	3/2	วกร	22	Time in: 1:10	Time out: 2:50		se/Perm -93		7					Est. Type Risk Category Page 1 of	2	
					tion: 1 -Routine	2-Follow U		nplaint		_	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE	
Es	stabli		ent	Nam			Contact/Ow					8-			* Number of Repeat Violations: ✓ Number of Violations COS:		
Pł 10	iysic 1 S	al A	.ddre ınni	ss: n R	ockwall, TX	AB	est control : BC/monthly			Hoo PRB	od Fire/3	3mo			e trap : Follow-up: Yes 10/90/	'A —	
М					tatus: Out = not in c points in the OUT box for Price	omphance or each numbered it			a chec	ckma	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W- Water ox for IN, NO, NA, COS Mark an in appropriate box for R in appropriate box for R	ch	
O U					Time and Te		F	3	O U	N O A O		C O	Employee Health				
Т	~			S	1. Proper cooling time	and temperature	•			Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	· ·				2. Proper Cold Holdin	g temperature(41°	°F/ 45°F)				·				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	'				3. Proper Hot Holding	temperature(135	°F)		_						Preventing Contamination by Hands		
-	~				4. Proper cooking time	e and temperature	·				~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used		
	~				5. Proper reheating pro Hours)	ocedure for hot ho	olding (165°F ir	12			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)		
	6. Time as a Public Health Control; procedure			cedures & reco	rds							Highly Susceptible Populations					
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked		
	7. Food and ice obtained from approvation good condition, safe, and unadulterated destruction					n							Chemicals				
-					destruction BeneKeith/Sysco/Oce 8. Food Received at proper temperature			auty					<u> </u>		17. Food additives; approved and properly stored; Washing Fruits		
L	check at receipt								~				& Vegetables Water only 18. Toxic substances properly identified, stored and used	_			
					9. Food Separated & p		ed during food			W				<u> </u>			
L	~				preparation, storage, d 10. Food contact surfa	ces and Returnab	les ; Cleaned ar	ıd							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper		
3				•	Sanitized at 100			,			~			ī	20. Approved Sewage/Wastewater Disposal System, proper		
	~		reconditioned								~				disposal		
O U	I N								ts) vi	О			С	Food Temperature Control/ Identification			
Т	~			S	21. Person in charge p and perform duties/ Co	resent, demonstra	ation of knowle	dge,		T	~			S	27. Proper cooling method used; Equipment Adequate to		
	~				22. Food Handler/ no		C				'				Maintain Product Temperature 28. Proper Date Marking and disposition		
		Safe Water			Safe Water, Reco	er, Recordkeeping and Food Package Labeling				~				•	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	23. Hot and Cold Water available;		er available; adeq	adequate pressure, safe						J	Permit Requirement, Prerequisite for Operation						
	~				24. Required records a		date pressure, s								retime requirement, rerequisite for operation	1	
					destruction); Packaged Ovster tags	l Food labeled		е			~				30. Food Establishment Permit (Current/insp report sign posted))	
					Conformance 25. Compliance with V	I Food labeled On file with Approved I Variance, Speciali	ock tags; parasito Procedures ized Process, an				<u></u>				1 / 1)	
	~				Oyster tags (Conformance	I Food labeled On file with Approved I Variance, Speciali e obtained for spe	Procedures ized Process, an			W	<u> </u>				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending		
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishi Pier	ment Name:	Physical A	ddress: Fannin	City/State: Rockwa	all. TX	License/Permit # FS-9347	Page	2 of <u>2</u>			
1 101	101	1010	TEMPERATURE OBSERVA		411, 17	1 0 00 17					
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
ice slurry tubs/corn		42	sausage/corn	41/41	garlic in butter hot holding			138			
	asta/pasta	42/42	steam wells/rice/shrimp		Winto ir oozor arribrorit			5			
boi	led potatoes	41	beans/soup	148/179				41			
	counter cooler/shrimp	41	crab on ice	36	shrimp cocktail			39			
stuffe	ed mushrooms/ crab	41/38	cold top/cut tomatoes	41	_	C/rice/pasta		41/37			
	old top/pico	41	shrimp	41	chowder/gumbo		34/38				
stuff	stuffed mushrooms		under/fish/chicker	41/41				40/40/37			
under/	shrimp/cooked potatoes	41/41	Mac n cheese hot holding	151	W	IF ambient		4			
т.			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TH	HE CONDITIONS OBSER'	VED A	ND			
W		vith soar	and paper towels. Lo	w water	pressur	e					
40/00	3 comp sink 127 F										
			m chlorine sanitizer . Will use			paired. See below	cos				
W			w and separate if chem	icals. Co	os						
W	•		bles for tubs of shrimp								
35	Store employee iter	ns low a	and separate/ not with u	tensils, (etc or o	ver prep tables					
	Sani buckets 100 p										
45	Floor maintenance in back/kitchen/storage										
	Bar hand sink 100+F with soap and paper towels										
	3 comp sink 120+F										
	Sani sink setup to 200 ppm quats										
W	Store ice scoop har										
36	Store wiping cloths										
	Soda/tea nozzles WRS daily										
	Oyster tags current. Discussed keeping them in chronological order with most current in front										
	Discussed using an asterisks on menu to indicate items that are included in consumer advisory										
4.5	Repairman called and arrived for dishwasher/fixed dishwasher during inspection. COS to 100 ppm chlorine sanitizer										
45											
32	Rusty shelves in WIC/some under counter tables in kitchen										
							0				
Received (signature)			Print:	1/22	~	Title: Person In Charge/					
-	Lynne Wang		Lynne \	vali	4	<u>Manager</u>					
(signature)	Lynne Wang d by: Christy Cov	tez 1	RS Christy C	ortez	RS						
Form EH 06		ر رو ت	ormoty O	J1 10Z,	1 ()	Samples: Y N #	collect	ed			