Retail Food Establishment Inspection Report

V	First aid kit
\square	Allergy policy
ママ	Vomit clean up
٧	Employee health

10		7/2	202	23	Time in: 12:15	Time out: 1:20		S-93		7					Est. Type Risk Category Page 1 of 2	<u>.</u>
Es	tabl	se of ishm	ent		tion: 1-Routine ene:	2-Follow U	Contact/C	C omplain Owner Na		4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations: ✓ Number of Violations COS: 7 100 1 10	
Pł 10	ysic 1 F	al A anii	ddre n S	ess: t R	ockwall, TX		est control : C/10-10-20	23/month	nly	Hoo PRB	od 8/8-10)-23	Gı We	rease eDo	e trap : Follow-up: Yes 7/93/A	١
M					Status: Out = not in corpoints in the OUT box for Prior	each numbered is		Mark '✓		eckma	ark in	appr	opria	te bo	opplicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	1
О	I	iance N	N	C	Time and Tem				R	O	ompl I	iance N	Stat N	tus C		R
U T	N	0	A	o s		egrees Fahrenhe	eit)			U T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	′					•					~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~	•			3. Proper Hot Holding to	emperature(135	5°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used	
	~				5. Proper reheating proc Hours)	cedure for hot ho	olding (165°F	7 in 2			1				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
	v				6. Time as a Public Hea	lth Control; pro	ocedures & re	ecords							Highly Susceptible Populations	
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
					7. Food and ice obtained good condition, safe, and			d in								
	•				destruction BeneK	eith/Oce	an Bea	uty							Chemicals	
	~				8. Food Received at pro		e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		<u> </u>				from Contami	ination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis		_	od							Water/ Plumbing	
3				~	10. Food contact surface Sanitized at			and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca		iously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		_			Pric	ority Founda	4° T4	(A.D.:		iolat	ions	Rea	vina	0	4 4 4 171 70 7	
О	I	N	N	С		0110) 1 0 011101	ation Items	s (2 Poir	nts) vi	0	_	N	N	Cor	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	/ Personnel		_		I N	_		_	Food Temperature Control/ Identification	R
				О	Demonstration 21. Person in charge pre and perform duties/ Cer 2	of Knowledge/ esent, demonstra tified Food Mar	ration of knownager/ Posted	vledge,	_	O U	I N	N	N	C O		R
	N			О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/ esent, demonstra tified Food Mar	ration of knownager/ Posted	vledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
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Retail Food Establishment Inspection Report

Received by: (signature) Lynne Wang	Print: 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)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	<u>2</u> of <u>2</u>				
Pier	101	101 F		Rockwa	II, TX	FS-9347	Ü					
Item/Loc	ration	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Loca	tion		Temp F				
	counter cooler/shrimp	07	steam wells/gumbo	1.1.	Ttem Boca	gumbo		38				
	d mushrooms/mashed pot	38/4p	sauce/shrimp sour			shrimp		38				
	·	38	Mac n cheese Hot holding	4 = 0	۱۸/	IF ambient		7				
	cold top/ pico				VV	ir ambiem		/				
CC	orn/sausage	39/39	small freezer ambient	<u> </u>								
	shrimp	39	under counter cooler/oyster	s 41								
right	side cold top/shrimp	38	ceviche	41								
CL	ut tomatoes	39	WIC/oysters	41/41/41								
und	ler/crab cakes	40	Rice /salmon	36/40								
		OB	SERVATIONS AND CORRECT	IVE ACTION	IS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	CTED TO T	HE CONDITIONS OBSERV	VED AN	1D				
	Hand sink in kitchen/ho	ot water t	urned off during service/ pr	ep at time	of inspe	ction/ unknown wh	y/CC	s				
31			ty to hot water/COS to	•	•							
	†		00 ppm chlorine sanitize									
	3 comp sink 120F											
10	One sani bucket se	tup to 1	00 ppm chlorine, one a	t Oppm. C	COS to	100ppm						
	One sani bucket setup to 100 ppm chlorine, one at 0ppm. COS to 100ppm Ceviche marinated in lime juice 24 hours/paperwork turned into city											
	Oyster tags on file/keep 90 days											
	Using ice paddles, ice slurries and WIF to rapidly cool foods/2 hours to 70 then 4 hours to 41F or below											
45	General maintenance to building, walls, flooring											
	Gloves used for all prep and service											
	Spent grease picked up and disposed by Metro Grease Service											
44	Clean behind Dump		-	•								
31			eed hand soap. Have p	paper tow	rels.							
	Alcohol bottles covered nightly											
	Soda nozzles clean		•									
	Sani bucket in bar setup to 200 ppm quats											
	3 comp sink @120F											
۱۸/	Sani sink setup to 200ppm quats											
W Consumer advisory/need asterisks to indicate items covered under advisory and next to advisory							<u>y</u>					
Received (signature)			Lynne	Wang	9	Title: Person In Charge/ Manager	Owner					
Inspected (signature)	Lynne Wang d by: Chvisty Cov	tez 1	Print: Christy C									
	6 (Rayisad 09-2015)	7, 1	3 3111319			Samples: Y N #	collecte	ed				