Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

| Date: Time in: Time out: 4/26/2021 10:10 11:49 Purpose of Inspection: | | 11:49 | License/Permit # FS-9347 Jp 3-Complaint 4-Investigation | | | tion | — r | Est. Type Risk Category Page 1 of 5-CO/Construction 6-Other TOTAL/SCO | | | | | | | | | | |
|--|--|--|--|--------|--|--|---|--|--------|-----------------|--|-------|-----------|-----------|--|------|--|--|
| Est. Pie | abli er | ishm 10' | ent i | Nam | | | Contact/0 | Owner N | | Ho | | suga | | | * Number of Repeat Violations: Vumber of Violations COS: e trap: Follow-up: Yes | | | |
| | F | aniı | n R | ock | wall, TX | AB | C/month compliance | ıly | | PR | B/3r | | We | D | o/60gal/monthly № □ | | | |
| Maı | | | | | points in the OUT box for e | each numbered it | tem | Mark 'v | | eckma | ark in | appr | opriat | e bo | pplicable COS = corrected on site R = repeat violation W-Wa ox for IN, NO, NA, COS Mark an in appropriate box for R | itch | | |
| Cor | npli | iance | | | Prior | rity Items (3 | Points) vi | olations | | C | ompl | iance | Stat | | ive Action not to exceed 3 days | R | | |
| O U T | $ \begin{array}{c ccccccccccccccccccccccccccccccccccc$ | | | | R | U T | | N O | A | C O S | Employee Health | | | | | | | |
| 3 | | 1. Proper cooling time and temperature | | | | | | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | | | | | | |
| | | | | | 2. Proper Cold Holding t | temperature(41° | °F/ 45°F) | | | | | | | | 13. Proper use of restriction and exclusion; No discharge from | _ | | |
| 3 | | | | | | | | | | | ~ | | | | eyes, nose, and mouth | | | |
| | ~ | | | | 3. Proper Hot Holding te | | | | | | | | | | Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly | | | |
| | | ~ | | | Proper cooking time a Proper reheating process. | | | Ein 2 | | | ~ | | | | gloves used property washed/ Gloves used property 15. No bare hand contact with ready to eat foods or approved | | | |
| | | ~ | | | Hours) | edure for flot flo | nuing (103 i | r III Z | | | ~ | | | | alternate method properly followed (APPROVED Y N.) | | | |
| | ~ | | | | 6. Time as a Public Heal | th Control; prod | cedures & r | records | | | | | | | Highly Susceptible Populations | | | |
| | | | | | Арр | proved Source | | | | | / | | | | Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | | |
| | | | | | 7. Food and ice obtained | | l source; Foo | od in | | | | | | | eggs cooked | | | |
| | ~ | | | | good condition, safe, and destruction Chaffe! | d unadulterated; Sysco/Be | • | th | | | | | | | Chemicals | | | |
| | | | | | 8. Food Received at prop | | | U I | | | | | T | | 17. Food additives; approved and properly stored; Washing Fruits | | | |
| | | | | | check at recei | pt | | | | | ~ | | | | & Vegetables Water only 18. Toxic substances properly identified, stored and used | | | |
| | 1 | | | | 9. Food Separated & pro- | from Contamin | | od | | | ~ | | | | 18. Toxic substances property identified, stored and used | | | |
| | ~ | | | | preparation, storage, disp | | | ou | | | | | | | Water/ Plumbing | | | |
| | ~ | | | | 10. Food contact surface: Sanitized at _100_ p | | | d and | | | ~ | | | 1 | 19. Water from approved source; Plumbing installed; proper backflow device | | | |
| | ~ | | | | 11. Proper disposition of reconditioned disca | returned, previ | iously served | d or | | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | |
| 0 | I | N | N | С | Prio | ority Founda | tion Item | s (2 Poi | nts) v | iolat | | Req | uire N | Cor | rective Action within 10 days | R | | |
| U T | N | 0 | A | o s | Demonstration | | | | K | U T | N | O | A | o s | Food Temperature Control/ Identification | | | |
| | ~ | | | | 21. Person in charge pres and perform duties/ Cert | | | | | 2 | | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | |
| | | | | | 2 ^ | | | | | | | | | | 28. Proper Date Marking and disposition | | | |
| 1 | ~ | | | | 22. Food Handler/ no una | authorized pers | ons/ personr | nel | | IW | 4 | | | | | | | |
| , | ~ | | | | Safe Water, Record | | | | | W | ~ | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | | | |
| | <u>ィ</u> | | | | Safe Water, Record | dkeeping and l Labeling | Food Packa | ge | | W | | | | | | | | |
| | | | | | Safe Water, Record 23. Hot and Cold Water a 24. Required records avadestruction); Packaged F | dkeeping and l Labeling available; adequallable (shellstoo | Food Packa uate pressure ck tags; para | e, safe | | <u>W</u> | | | | | Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) | 1) | | |
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Retail Food Establishment Inspection Report

| Received by: (signature) see below | see below | Title: Person In Charge/ Owner |
|-------------------------------------|------------------|--------------------------------|
| Inspected by: see below (signature) | Print: see below | Business Email: |

Form EH-06 (Revised 09-2015)

| | ation | Temp F | TEMPERATURE OBSERVAT | Rockwa | | | | | | | | |
|---|--|------------|--------------------------------------|-------------|-----------------------------|-----------------------------|---------|--|--|--|--|--|
| WIC/s | | Temp F | | | | | | | | | | |
| | ausage | 4.0 | Item/Location | Temp F | Item/Locat | · · | Temp 1 | | | | | |
| oys | | 42 | cooked potatoes | 41 | left c | | | | | | | |
| | sters/scallops | 43/42 | stuffed mushrooms | 39 | | 39 | | | | | | |
| | shrimp | 43 | right side cold top/cheese | 41 | und | 39 | | | | | | |
| C | ooked corn | 43 | pico | 41 | small white freezer ambient | | 7 | | | | | |
| gur | nbo/chowder | 83/44 | under/shrimp | 39 | WIF ambient | | 13 | | | | | |
| unde | er cooler/ceviche | 39 | fish | 39 | | | | | | | | |
| | quinoa | 40 | hot wells/gumbo | 165 | | | | | | | | |
| sau | te cooler/rice | 40 | rice/shrimp | 158/159 | | | | | | | | |
| <u> </u> | 10 00010171100 | | SERVATIONS AND CORRECTIV | E ACTION | IS | | | | | | | |
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | | | |
| rumber | NOTED BELOW: Hand sink 100+ F | | | | | | | | | | | |
| | 3 comp sink 110+ F | <u> </u> | | | | | | | | | | |
| | Sani bucket 100 pp | | h | | | | | | | | | |
| | dishwasher 100 pp | | | | | | | | | | | |
| 2 | | | | us 2 dec | aree | | | | | | | |
| W | WIC 1 to 2 degrees above 41 using the plus or minus 2 degree WIC to be checked to cold hold at 41 or below | | | | | | | | | | | |
| W | Watch air flow in co | | | | | | | | | | | |
| W | | | e sure it is commercial N | NSF | | | | | | | | |
| 1 | Discarded gumbo made last night at 83 and gumbo made 2 days ago at 44. Never reached 41 or below | | | | | | | | | | | |
| | Gumbo in hot wells from a different batch, not discarded | | | | | | | | | | | |
| 36 | Store wiping cloths | in sani l | oucket | | | | | | | | | |
| W | Avoid storing knives | s in betw | een walls and piping by | dishwa | sher | | | | | | | |
| W | Date mark all foods | not use | d within 24 hours (soups | s, rice, e | etc) | | | | | | | |
| 27 | Must aggressively cool thick t | foods. Use | shallow metal pans. stir often, take | temps ofter | n. suggeste | ed using an ice paddle as v | vell. | | | | | |
| | bar hand sink 100+ | F | | | | | | | | | | |
| | bar 3 comp sink 110 | | | | | | | | | | | |
| | Ceviche raw, consumer advisory in menu | | | | | | | | | | | |
| 1.4.7 | Oyster tags kept for 90 days | | | | | | | | | | | |
| W | Watch employee drinks. Store low and separate | | | | | | | | | | | |
| ١٨/ | Mop sink outside with plumbing, not draining on ground | | | | | | | | | | | |
| W | watch condition throughout, wood shelves, etc | | | | | | | | | | | |
| 45 | Maintenance to flooring and walls/throughout | | | | | | | | | | | |
| | Address WIC temps today. Repairman on his way. Ice foods to cold hold at 41 or below until repaired. | | | | | | | | | | | |
| | | | | | | | | | | | | |
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| | | | | | | | | | | | | |
| Received | • | | Print: | | | Title: Person In Charge/ Ow | ner | | | | | |
| Lynne Wang Inspected by: (signature) Christy Cortez, RS | | | │ Lvnne V | Lynne Wang | | | Manager | | | | | |
| Inspected | l by: | | Print: | | | <u> </u> | | | | | | |
| (signature) | Christy Cor | tez, i | Christy Co | ortez. | RS | Samples: Y N # coll | oots 4 | | | | | |