	Retail Food Establishment Inspection Report															
	Vomit clean up Employee health															
Date: Time in: Time out: License/Permit 12/29/2021 10:00 10:55 FOOD\$												Est. Type Risk Category Page <u>1</u> of	2			
Purpose of Inspection: Image: Content of the system Purpose of the system Image: Content of the system Image: Conte										atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE			
Establishment Name: Contact/Owner M							Name:					★ Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control :						Hood			Grease t		ireas	se trap : Follow-up: Yes	Ά			
561 E I-30 Rockwall, TX Terminix/ monthly Compliance Status: Out = not in compliance IN = in compliance							Perl			-		pplicable COS = corrected on site R = repeat violation W- Wate	ch			
Ma					points in the OUT box for each numbered item Mark Priority Items (3 Points) violation	'√' a ch	leckm	ark ii	n appi	ropri	ate bo	ox for IN, NO, NA, COS Mark an \times in appropriate box for R				
Compliance Status Compliance Status 0 I N C Time and Temperature for Food Safety Time and Temperature for Food Safety							Compliance Statu									
U T	N	0	Α	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		U T		0	A	O S					
	~				1. Proper cooling time and temperature			~	knowledge, responsibilities, and reporting							
	~				2. Proper Cold Holding 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)			<u> </u>		<u> </u>	I	Preventing Contamination by Hands				
-		~			4. Proper cooking time and temperature			~				14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~			-	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; procedures & records											
	~				-			Γ.			<u> </u>	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source			~				Pasteurized eggs used when required eggs cooked				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Roma/Sysco				Chemicals							
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	•				check at receipt			-				Water only 18. Toxic substances properly identified, stored and used				
_					Protection from Contamination 9. Food Separated & protected, prevented during food							······································				
	~				preparation, storage, display, and tasting							Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned			r				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	Priority Foundation Items (2 Po				nts) i	viola 0		Req	uire N	Cor		R				
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel		U T	N	0	A	O S					
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				1 22. Food Handler/ no unauthorized persons/ personnel			~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital						
	~	23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation					
	~			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted)				
					Conformance with Approved Procedures			<u> </u>			<u> </u>	12/31/2022 Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory		W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps			~		<u> </u>		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Core Items (1 Point) Violations Require Corrective 0 I N C						Action	n Noi		I N N C			ays or Next Inspection , Whichever Comes First	R			
U T	N	0	A	o s	Prevention of Food Contamination		U T	N	0	A	o s	Food Identification				
W					34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use			~				41.Original container labeling (Bulk Food)				
	~				36. Wiping Cloths; properly used and stored	+			<u> </u>			Physical Facilities 42. Non-Food Contact surfaces clean				
1					37. Environmental contamination	+	1	~				43. Adequate ventilation and lighting; designated areas used	-			
⊢	~	-			38. Approved thawing method	+		~				44. Garbage and Refuse properly disposed; facilities maintained				
	Proper Use of Utensils					1		-		\vdash	45. Physical facilities installed, maintained, and clean					
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				+	~				46. Toilet Facilities; properly constructed, supplied, and clean	1 .					
1					40. Single-service & single-use articles; properly stored	+						47. Other Violations	-			
I.	~				and used			~								

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Received by: (signature) Samee Dowlatshahi	^{Print:} Samee Dowlatshahi	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: a Gett	Physical A 561 E		City/State: Rockwa	ull, TX	License/Permit # Page 2 of 2 FOOD5046		of <u>2</u>			
T. (T		TEMPERATURE OBSERVA						F			
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	lion	Ter	emp F			
WIC/la	asagna	41	under/lasagna	41							
	lasagna	41	3 door freezer reach in ambien	t -7							
pot	ato au gratin	41	Pizza cold top/sausage	∍ 41							
salad	cold top/cut tomatoes	41	ham	41							
cut	leafy greens	41	under/Alfredo sauc	e 41							
grill	cold top/chicken	41	2 door freezer ambient	2							
	shrimp	41	beer cooler ambien	it 38							
	meatballs	41									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSI LETION OF TOOK ESTABLISHMENT HAS BEEN MADE. TOOK ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Hand sink 100+ F										
	3 comp sink 110+ F										
31	Keep hand sink accessible/ no cups, buckets in hand sink										
36	Store wiping cloths in sani buckets, not dirty overnight										
	Dishwasher hand sink 100+F										
39	Invert ice buckets										
37	Time to defrost freezer										
39	Store dishes clean overnight to prevent pests										
	Sani buckets 200 p	pm quat	S								
45			ehind dishwasher. Needs	to be cle	anable, a	also counters in fr	ont				
45/42	Clean wall behind s	tove, cl	ean cart next to stove								
42	Clean hood vents										
	3 comp sink bar 11										
	Quats tabs used in	bar sink									
	Margarita machine	cleaned	every 2 weeks/mainta	ined by s	upplier	quarterly					
39	Store ice scoop out										
10	Clean ice deflector	1									
	New booths, table a										
42	Clean air return vent in kitchen										
W	When ceiling tiles are changed, use cleanable tiles, not acoustic										
	RR sinks 100 F										
45	Maintence to floors in dining area										
37	, J										
	0/10 Avoid storing pizza racks on floor										
45/42	/42 Clean in/around/on equipment, floors, walls, containers, dough mixer, shelves, coolers										
Received	by:		Print:			Title: Person In Charge/	Owner				
(signature)	Samee Dowlatsh	ahi	Samee D	owlats	hahi	Manager					
Inspected (signature)	Chrísty Cor	ton, 1	Print: Christy C	ortoz							
Christy Cortez, RS Christy Cortez, RS Form EH-06 (Revised 09-2015) Samples: Y											