Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: License/Pe								current/ to be po				e r	Est. Type Risk Category Page 1 of	2
						plaint		_	Inve				5-CO/Construction 6-Other 70TAL/SCO	RE
Es	tabli	ishm a G	ent	Nan		ner Nam				- 3			* Number of Repeat Violations:	
		al A			Pest control : Terminix/12-2022/se	nd currer		Hoo		2023	Gi	reas	e trap : Follow-up: Yes 20/80	D
					Status: Out = not in compliance IN = in compliance	NO = 1	_				-		policiable $COS = corrected on site R = repeat violation W-Wat$	ch
Ma	ark t	he ap	prop	riate	points in the OUT box for each numbered item Normal Priority Items (3 Points) violate								ox for IN , NO , NA , COS Mark an in appropriate box for R	
	mpli	iance		_	1 Hority Items (3.1 omts) viola			Co	ompli	iance	e Stat	tus	ive Action not to exceed 3 days	
U T	N N	N O	N A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O U T	I N	N O	N A	C O S	Employee Health	R
					1. Proper cooling time and temperature			1				.5	12. Management, food employees and conditional employees;	
3					4407.4507				~				knowledge, responsibilities, and reporting	
3					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)								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 Hours)	2			,				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 & reco	de							antennate method properly followed (ATTKOVED 1. N.)	
	~				o. Time as a rubile freath Control, procedures & reco	us							Highly Susceptible Populations	
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EQQS	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite	1							110 0995	
	~				destruction Sysco/PFG								Chemicals	
	~				8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at receipt				~				water only	<u> </u>
	1	1 1		ı	Protection from Contamination				~				18. Toxic substances properly identified, stored and used	\perp
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
	~				10. Food contact surfaces and Returnables; Cleaned an Sanitized at 200 ppm/temperature	i		3				-	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned sanitized		=		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				l										
					Priority Foundation Items (2								rrective Action within 10 days	
O U T	I N	N O	N A	C O S		Points		O U		Req N O	uire N A	C	rrective Action within 10 days Food Temperature Control/ Identification	R
0 U T		N O	N A		Priority Foundation Items (2	R		О	I	N	N	C		R
T		N O	N A	О	Priority Foundation Items (2) Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge/	R		O U T	I	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Kristine Worsham	Print: Kristine Worsham	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: a Getti	Physical A 561 E		City/State: Rockwa	all, TX	License/Permit # need current/to be posted	Page <u>2</u> of <u>3</u>				
			TEMPERATURE OBSERVAT								
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca		Tem				
	neatballs	46-57 Pizza cold top/sausage 41 under/cooked chicke									
ra	w chicken	42	beef	41	2 doo	r freezer ambie	nt -2				
	sausage	42	chicken precooked	54							
tom	atoes (whole)	45	ice cream style freezer ambient	-2							
	cheese	44	back cold top/cooked chicker	41							
salad o	cold top/cut tomatoes	45	meatballs	40-50							
shre	edded cheese	45	shrimp	41							
	ranch	45	diced chicken	41/41							
			SERVATIONS AND CORRECTIV	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	ED AND				
	Hand sink equipped v	vith soap	and paper towels (109F).	Need to	post em	ployee health pos	ter				
1/27		-	made yesterday/never								
			WIC if not being used or prepped/wait)W				
2	WIC to cold hold at 41F or b	elow/shoul	d be serviced to ensure temps co	d hold at 4	1F or belov	w throughout summer r					
	WIC to cold hold at 41F or below/should be serviced to ensure temps cold hold at 41F or below throughout summer months When cooling precooked foods, must cool from 135 to 70 within 2 hours then 4 hours to 41F or below										
	If using freezer to cool to 41F, wait until internal temp is 41F before moving to WIC										
_	Salad cold top not cold holding at 41F or below. Only small amounts enough for 4 hours or less until repaired. No overstock below.										
	Need to clean ceiling tiles throughout and near air return vents/lots of dust and debris. When replacing, must have cleanable tiles/not acoustic										
	Precooked chicken in plastic container double panned did not cold hold at 41F or below/discarded										
	Instead store chicken in metal pan inside cold top/ avoid double pans										
	Need to keep hand sink accessible/ no bowls or pans in hand sink										
	Heavy condensation in ice cream style freezer/time to defrost										
	Meatballs stacked too high in back cold top/discarded those over 41F as they've been there overnight/also liquor cooler										
_	3 comp sink 130F										
45	Need to clean inside WIC/lots of old food debris under shelving										
	Need to store items 6 inches off of floor to clean										
_		nance to floors, walls, ceilings									
	leed to clean thoroughly throughout floors, walls, ceilings, shelving, containers										
	Need back flow device on 3 comp sink when hooking hose up to it 5 Walls to be made cleanable/exposed drywall										
	Sani buckets at 200 ppm quats/using tabs										
	Need soap and paper towels at warewash hand sink										
		er sanitizing at 100 ppm chlorine sanitizer mark if not used within 24 hours									
			er on duty during prep and	service/S	amee's e	expiring in August 2	2023				
			and separate/not over p			. 5					
	No bar hand sink (need), 3 comp sink at 110F setup sani to 200 00m quats. Existing setup w/no hand sink										
Received (signature)		² M	Kristine V	Vorsh	am	Title: Person In Charge/ (Manager)wner				
Inspected (signature)	Kristine Worsho (by: Christy Cov	tez, 1	Christy Co	ortez,	RS	Samples: Y N #6	collected				