Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6/30/2022 9:30 11:04 FO				DD5046							isk Category	Page <u>1</u> of <u>2</u>							
		se o ishm				loutine	2-Follow		3-Compla ct/Owner l		4-	Inve	stig	ation	1	5-CO/Construction * Number of Repeat Violations:	6-Other	TOTAL/SO	ORE
		a C			ic.			Sam	eer Do		sha	ahi				✓ Number of Violations COS: _		12/88	ם/כ
		al A -30			all, TX		T	Pest contro erminix/	monthly		Ho Perl		3mo	Gı Tri	reaso imb	e trap : Follo	ow-up: Yes	12/00	ט וכ
Ma					Status: Out points in the O	= not in con UT box for 6	mpliance IN =	in compliand	ce No Mark '	O = not '√' a ch						plicable COS = corrected on site ox for IN, NO, NA, COS Mark an	R = repeat viol	lation W-W e box for R	⁷ atch
Co	mnl	iance	Sto	tue	T	Prior	rity Items ((3 Points)	violations	Requ	_	nmea ompl				ive Action not to exceed 3 days			
O U	I N	N O	N A	C	Tim		perature for		ty	R	U	I N	N O	N A	C 0	Employee 3	Health		R
Т				S	1. Proper coo	-	nd temperatui				Т				S	12. Management, food employees a		employees;	
3					2 Promon Col	ld IIaldiaa	t (A	410E/ 450E)				~				knowledge, responsibilities, and rep		ah awaa fuawa	
W					2. Proper Col	ia Holaing	temperature(4	41 F/ 43 F)				~				13. Proper use of restriction and exceeded, nose, and mouth	ciusion; No disc	marge from	
		~			3. Proper Ho	t Holding te	emperature(13	35°F)								Preventing Contami	ination by Han	ds	
		~			4. Proper coo	oking time a	and temperatu	ıre				~				14. Hands cleaned and properly wa	ashed/ Gloves us	sed properly	
		7			5. Proper reh Hours)	eating proc	edure for hot	holding (16	55°F in 2			~				15. No bare hand contact with ready alternate method properly followed			
	_				,	Public Heal	Ith Control; p	rocedures &	& records										
	~											1				Highly Susceptibl 16. Pasteurized foods used; prohibit		ered	
						App	oroved Sourc	ce				~				Pasteurized eggs used when require no raw eggs	ed		
	/				good condition		l from approv d unadulterate									Chemic	cals		
						PFG/S	•												
	~				8. Food Rece		per temperatu int	ıre				~				17. Food additives; approved and present the second	roperly stored; \	Washing Fruit	S
							from Contan	mination				~				water only 18. Toxic substances properly ident	tified, stored and	d used	
							otected, preven		food				<u> </u>			Woton/ Div			
	~						play, and tasti		nod and			ı	1			Water/ Plu 19. Water from approved source; Pl		d: proper	
	ゝ				Sanitized at	200 r	opm/temperat	ture	ned and		W					backflow device	-		
	~				11. Proper di reconditioned	sposition of disca	f returned, pre arded	eviously ser	ved or			~				20. Approved Sewage/Wastewater I disposal	Disposal System	n, proper	
													_		_				
0		N	N.			Prio	ority Found	dation Ite	ems (2 Po							rective Action within 10 days			D
O U T	I N	N O	N A	C O S	Dem		ority Found of Knowledg			R R	violat O U T	I N	N O	N A	Cor C O S	rective Action within 10 days Food Temperature Cor	ntrol/ Identifica	ation	R
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1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: a Getti	Physical A 561 I-		City/State:	all TV	License/Permit # Page FOOD5046	e <u>2</u> of <u>2</u>		
FIZZ	d Getti	3011-	TEMPERATURE OBSERVA	Rockwa	all, IA	1 0003040			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F		
WIC/n	neatballs	34	under/cheese	41	Joy macaroons freezer/ambient		-4		
pota	ato au gratin/	42	freezer ambien	t -1	bar 2 door reach in freezer		-2		
	lasagna	52	salad cold top/olive	s 44	bar cooler ambient		37		
	pasta	41	shredded chees	e 44	bar c	38			
	sausage	39	cut tomatoes	44					
3 dod	or freezer/ambient	4	Pizza cold top/sausag	e 38					
grill c	old/cooked chicken	41	cheese	38					
chi	cken/cheese	41/41							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBSERVED A	ND		
	Front hand sink 109	9 F							
	3 comp sink 110+F								
32/45			oven/ to be made cle	anable					
1		•	le it to 41F or below. I		d				
27			low metal pans, take temp			70 them 4 hours to 41F			
W	Dead bug on floor		1 /						
		hind dis	shwasher/to be made	cleanable					
	Clean area behind				<u></u>				
	Clean prep table wh								
			Oppm chlorine sanitize	er					
40			scoops in spice contain						
37/42			r stove/clean in/around		od debris	S			
40	Avoid using cardbo	ard to lir	ne shelves						
39	Clean mixer/store of								
W	Need soap and paper tov	vels at har	nd sink near dishwasher as th	ere are on	y 2 hand s	sinks for the whole kitcher	<u> </u>		
	Sani bucket 400 pp	m			·				
36			buckets/not dirty overr	night					
			old at 41F or below. T		at turne	d down			
45/32			cleanable/exposed wo						
W	·								
	Joy macaroons- ingredients upon request/on boxes								
	Monthly cleaning of margarita machines								
42	Clean vent hoods/ceiling tiles/air return vents								
45	Repair ceiling tiles where broken								
39	Avoid storing pizza racks on floor								
45	Condition of floors in kitchen								
37	Avoid floor storage/store 6 inches off of floor								
32	Rusty shelves in W	IC/unde							
Received (signature)	·	· , .	Print:		la = 1. '	Title: Person In Charge/ Owner	•		
	Samee Dowlatsh		Samee D	<u>owlats</u>	nanı	Owner			
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N # collect	ted		