## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

12		8/2	202	22	Time in: 10:10	Time out: 11:35		icense/Per			16				Est. Type Risk Category Pa	rage 1 of 2
			2-Follow U	Up 3-Complaint 4-Investigation				stiga	ation			OTAL/SCORE				
Pi	ZZ	aG	ett	i	ne:		Same								* Number of Repeat Violations: ✓ Number of Violations COS:	4/86/E
Physical Address: 561 E I-30  Pest control: Terminix/12/8/2022/mon						hly	Hoo Bland	od co/7-2	2022	Gr Trin	rease nble	e trap : Follow-up: Yes / I ' /12-12-2022/25gal/monthly No	+/00/L			
Ma	rk tl	Com he ap	plia	nce S riate	points in the <b>OUT</b> box for		tem	Mark '▼		eckma	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an in appropriate box	on W-Watch
	mpli	iance			Frioi	rity Items (3	Points) vi	totations I		C	ompl	iance	e Stat	us	ive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S		perature for Fe egrees Fahrenhe			R	U T	N	N O	N A	C O S	Employee Health	I
1	~			5	1. Proper cooling time a	and temperature					~			5	12. Management, food employees and conditional employees knowledge, responsibilities, and reporting	oloyees;
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)			-					13. Proper use of restriction and exclusion; No discharge	ge from
3					2. Proper cold froming	temperature(11	17 13 1)				~				eyes, nose, and mouth	ge nom
	~				3. Proper Hot Holding to	emperature(135°	°F)								Preventing Contamination by Hands	
	4. Proper cooking time and temperature									~				14. Hands cleaned and properly washed/ Gloves used p	properly	
		/			5. Proper reheating proc Hours)	cedure for hot ho	olding (165°	F in 2			<				15. No bare hand contact with ready to eat foods or app alternate method properly followed (APPROVED Y.	
	<b>V</b>				6. Time as a Public Hea	lth Control; prod	cedures & r	records							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 PFG/Sysco										Chemicals		
	~				8. Food Received at pro		2				~				17. Food additives; approved and properly stored; Wash & Vegetables	shing Fruits
						tection from Contamination				W					water only 18. Toxic substances properly identified, stored and use	sed
	~				9. Food Separated & propreparation, storage, dis	od							Water/ Plumbing			
3				./	10. Food contact surface Sanitized at _200_ p	es and Returnab	oles ; Cleaned	d and			_				19. Water from approved source; Plumbing installed; p	proper
<u>ی</u>					11. Proper disposition of	f returned, previ	iously serve	d or						1	20. Approved Sewage/Wastewater Disposal System, pr	roper
	~				reconditioned disca	arded					<b>'</b>				disposal	
			_		Pric	ority Founda	ation Item	s (2 Poi	nte) "	iolat	tions	Req	uire	Cor	rective Action within 10 days	
0	T	N	N	С				5 (2 1 01			T				recuve Action within 10 talys	I
O U T	I N	N O	N A	C O S	Demonstration		/ Personnel		R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identification	on I
				О		esent, demonstra	/ Personnel	wledge,		O U	N	N	N	C O		n
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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 <b>Getti</b>	Physical A 561 E		City/State: Rockw	all, TX	License/Permit # FOOD5046	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA		<u>-</u> ,						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
WIC/au gratin potatoes		41	cheese	45	un	under/lasagna					
	lasagna	41	under/cut tomatoes	45	whire	nt -4					
CL	ıt tomatoes	41	Pizza cold top/sausage	40	2 doo	r freezer ambier	nt 6				
raw	chicken/raw beef	41/41	beef	41							
р	asta/pasta	41/41	shredded cheese	51							
shre	edded cheese	41	under/sausage	40							
3 door	reach in freezer ambient	11	Cook line cold top/meatball	41							
salad	cold top/cut tomatoes	45	chicken/chicken cooke	d 41/4	1						
Tt			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Front hand sink 100+F	with soap	and paper towels. Equipped	l. Post e	mployee h	nealth poster at hand	sink.				
	Back hand sink 100+F with soap and paper towels										
	3 comp sink 133 F										
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
W			p sink, need a back flow		Not atta	ached at inspection	า				
40			as scoops/use a hand								
37				ie 3000 <sub>1</sub>	Jilisteat	i iii buik iioui					
_			mixer/buildup of flour								
W			parate in dishwasher a	rea. CC	)5						
37 45/42	Time to defrost whi		er near stove carts especially near sto	νο and μ	ınder egi	inment throughou	ıt				
45	Maintenance to wa			re and d	ilidel equ	aipinient tinougnou	<u> </u>				
2			or below. Owner turned down thermosta	and will be r	epaired. Smal	ll amounts out enough for 4 ho	ours only				
_	Owner scheduled v	ent hoo	d cleaning for next wee	k during	inspect	ion					
45	Need to Clean air r				, ,						
W	No hand sink in bar	/existing	a. Use hand sink in kito	hen by	pizza ov	ren					
	No hand sink in bar/existing. Use hand sink in kitchen by pizza oven bar 3 comp sink 110 F setup to 200 ppm quats										
10		COS to	OS to 200 ppm.quats								
10 Need to have sani bucket setup during prep and service. COS to 200 ppm.quats  W Need sanitizer chemical test strips											
32	1										
31	Keep hand sinks accessible/ avoid storing containers, etc in them										
45	<u> </u>										
W	3										
W											
Cooling down procedures are much improved! Continue aggressively cooling down											
37	Store items 6 inche	s off of t	loor to clean including	n WIC							
Received (signature)			Print:			Title: Person In Charge/ O	wner				
(g.muire)	Samee Dowlatsh	ahi	Samee De	owlate	shahi	Owner					
Inspected (signature)	Samee Dowlatsh Iby: Chvisty Cov	tez. 1	RS Christy C	ortez	RS						
	5 (Revised 09-2015)	0, '		<u>-</u>	,	Samples: Y N # co	ollected				