Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

				Time in: 1:06	Time out: 2:18		S-9							Est. Type Risk Category Page 1	of <u>2</u>
		of In		ction: 1-Routine	2-Follow U	Up 3-0	Complai		4-]	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	CORE
RG	AC	CI	ub	Nineteen		Contact/	Owner iv	anie.						✓ Number of Violations COS:	7/D
Phys 2600	ical) Cl	Addr ham	ess:	n Rockwall, TX	Ve	est control : ersacor/m			Hoo Perk		3mo	Gr city	rease y ha	e trap : Follow-up: Yes A 3/O	טוו
Mark				Status: Out = not in or points in the OUT box for	compliance IN = in	n compliance item		not o						pplicable COS = corrected on site R = repeat violation W-Vox for IN, NO, NA, COS Mark an in appropriate box for R	Watch
Com	nlian	no St	otuc	Pri	ority Items (3	Points) vi	olations	Requi	_			Corr		ive Action not to exceed 3 days	
0 1	N O A O Time and Temperature for Food Safety				R	O U		N O	N A	C	Employee Health	R			
Т			(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food employees and conditional employees;		
3										~				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 Gloves used				
				5. Proper reheating pr Hours)	ocedure for hot he	olding (165°)	F in 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 H	ealth Control; pro	ocedures & r	ecords								
١					,,,							<u> </u>		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				A	pproved Source	;				~				Pasteurized eggs used when required eggs cooked	
·				7. Food and ice obtain good condition, safe,			od in							Chemicals	
					Keith/ Sys										
·	1			8. Food Received at p		e				~				17. Food additives; approved and properly stored; Washing Fru & Vegetables	its
					on from Contami	ination				~				water only 18. Toxic substances properly identified, stored and used	_
				9. Food Separated & preparation, storage, of			od							Water/ Plumbing	
				10. Food contact surfa	<u>.</u> .		d and							19. Water from approved source; Plumbing installed; proper	
·				Sanitized at 200	ppm/temperatur	re				~				backflow device	
·	-			11. Proper disposition reconditioned disc	of returned, prev	viously served	d or			<				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							s (2 Poi	nts) v	iolati	ions	Req	uire	Cor	rrective Action within 10 days	
			С					_	_	I	N	N	С		
		N N A	О	Demonstration	on of Knowledge	e/ Personnel		R	O U T	N	o	A	O	Food Temperature Control/Identification	R
	N (21. Person in charge pand perform duties/ C	present, demonstr	ration of know		R	U T					27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

Received by: (signature) Steve Maldonado	Print: Steve Maldonado	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Physical Address: 2600 Champion City/State: Rockwall, TX FS-9°	ur cream ey urkey	Temp F 41 41											
Item/LocationTemp FItem/LocationTemp FItem/LocationWIC/refried beans48hot wells/rice158cold top/sourcerice/meatballs41/40beans/mashed potatoes156/162turkeraw chicken37soup188under/turke	ey urkey	41											
WIC/refried beans 48 hot wells/rice 158 cold top/sor rice/meatballs 41/40 beans/mashed potatoes 156/162 turked raw chicken 37 soup 188 under/to	ey urkey	41											
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turkey 39 Pizza stations/sausage 41 dessert cool	ler/cream	41											
	dessert cooler/cream												
WIF/ambient 3 cooked beef 40 chicken on st	chicken on stove in pot												
fry cold top/raw chicken 41 grill drawers/beef 44													
calamari 41 chicken 44													
under/cheese 41 cheese 44													
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITION NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
3 comp sink 110+F													
dishwasher 100 bleach													
1 Discarded beans in WIC at 48, made previous night. Never made it to 41	or below												
27 Must aggressively cool using shallow metal pans, take temps often													
45 Clean walls, food debris on floor													
W Dishwasher hand sink 130 F, currently turned off, waiting on part because is leaking. Plumber here	this morning												
Kitchen staff to use other kitchen hand sink													
	Front hand sink 140 F												
Sani bucket 200 ppm quats													
45 Ceiling over middle island. Undetermined if still leaking as is not raining to	oday.												
W Must protect all foods and food contact items under if leaking.													
45/42 Fix ceiling, mold spots, clean air return vents 2 Grill drawers very borderline. MUST cold hold at 41 or below. Temps taken	ofter lunch												
2 Grill drawers very borderline. MUST cold hold at 41 or below. Temps taken Repairman coming out today and will put ice bags on TCS foods until repa													
	ili eu.												
34 Fly in kitchen													
drink hand sink 100+F													
soda, tea nozzles WRS daily													
Repair walls, holes, around drink hand sink													
<u> </u>													
6 Store wiping cloths in Sani bucket V Door into kitchen, seal to make cleanable													
Received by: Print: Title: Person	n In Charge/ Owner	<u> </u>											
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Inspected by: Print:	<u> </u>												
Steve Maldonado Steve Maldonado Steve Maldonado Inspected by: (signature) Christy Cortez, RS Christy Cortez, RS Samples: Y	N # collect	ted											