Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		3/2	202	22	Time in: 1:20	Time out: 3:13		icense/Pe							Est. Type Risk Car	ntegory	Page 1	$\mathrm{of}\underline{2}$
Pu	rpo	se of	f Ins	spec	tion: 1-Routine	2-Follow U	Up 3-	·Complai	nt		Inve	stiga	ation		5-CO/Construction 6-Ot		TOTAL/S	CORE
R	<u>3A</u>	ishm C (Clu	ıb	^{ne:} Nineteen	l n.	Contact/ est control :	Owner N	lame:	7.7			T 6		* Number of Repeat Violations: Number of Violations COS: etrap: Follow-up:		23/7	7/C.
					ns Dr Rockwall, T	X Ve	ersacor/ r	monthly	′	Ho Stag	Fire	Pro	city	y ha	e trap : Follow-up: as info No	: res[v]		
Ma					points in the OUT box for		item	Mark '		eckma	ark in	appr	opria	te bo	plicable $COS = corrected on site R = x for IN, NO, NA, COS$ Mark an in significant site in the state of the	repeat viol	lation W-Y	Watch
Co	mpli	iance	Sta	tus	Pri	ority Items (3	Points) v	riolations	Kequi	_	ompl				ve Action not to exceed 3 days			
O U T	I N	N O	N A	C O S		mperature for F degrees Fahrenhe			R	U T	N	N O	N A	C O S	Employee Healt	th		R
3					Proper cooling time	e and temperature	•				~				12. Management, food employees and co knowledge, responsibilities, and reporting		employees;	
3					2. Proper Cold Holdin	ig temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusio eyes, nose, and mouth	on; No disc	charge from	
3					3. Proper Hot Holding	g temperature(135	5°F)				<u> </u>				Preventing Contamination	on by Han	ds	
		~			4. Proper cooking time	e and temperature	e				~				14. Hands cleaned and properly washed/			
	~				5. Proper reheating pro Hours)	ocedure for hot he	olding (165°	°F in 2			~				15. No bare hand contact with ready to ea alternate method properly followed (API	at foods or PROVED	r approved Y. N.	.)
	~				6. Time as a Public Ho	ealth Control; pro	ocedures &	records							Highly Susceptible Pop	pulations		
					A	pproved Source					~				16. Pasteurized foods used; prohibited fo Pasteurized eggs used when required eggs cooked	ood not off	ered	
	,				7. Food and ice obtain good condition, safe,			ood in							Chemicals			
	_					o/BeneKei					1					1	W. I F	
	~				8. Food Received at p	•	e				~				17. Food additives; approved and properl & Vegetables water only	ly stored;	Washing Fru	ıts
						on from Contami	ination			W					18. Toxic substances properly identified,	, stored and	d used	
	~				9. Food Separated & preparation, storage, d			bood							Water/ Plumbin	ng		
3				~	10. Food contact surfa Sanitized at 200	nces and Returnab ppm/temperatur	oles ; Cleane re	ed and			~				19. Water from approved source; Plumbi backflow device	ing installe	ed; proper	
	~				11. Proper disposition reconditioned disc	of returned, prev	viously serve	ed or			~				20. Approved Sewage/Wastewater Dispodisposal	osal System	n, proper	
					Pı	riority Founds	otion Itom	(2 Das	ta)	iolat	tions	Rea	uire	Cor				
0	т	N	N	С		Torrey Founda	ation iten	ns (2 Pol							rective Action within 10 days			D
O U T	I N	N O	N A	C O S	Demonstration	on of Knowledge	e/ Personnel	l	R R	O U T	I N	N O	N A	C O S	Food Temperature Control/	/ Identifica	ation	R
				0	Demonstration 21. Person in charge pand perform duties/ C	on of Knowledge	e/ Personnel	l owledge,		O U	I N	N	N	C O				R
	N			0	Demonstration 21. Person in charge p	on of Knowledge oresent, demonstraterified Food Mar	e/ Personnel ration of kno nnager/ Poste	l owledge, ed		O U T	I N	N	N	C O	Food Temperature Control/ 27. Proper cooling method used; Equipm Maintain Product Temperature 28. Proper Date Marking and disposition	ment Adec	quate to	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

steam wells/beans 163 chicken/pasta 39/40 reach in cooler/pico 41 ground beef/rice 158/152 reach in freezer ambient 6 WIC/rice/ground beef 60/53	_									
TEMPERATURE OBSERVATIONS Temp F T						all TX		Page	<u>2</u> of <u>2</u>	
steam wells/beans 163 chicken/pasta 39/40 reach in cooler/pico 41 ground beef/rice 158/152 reach in freezer ambient 6 WIC/rice/ground beef 60/53 soup (double panned) 115 cold top/boiled egg 39 tomatoes/beef 44/44 sausage/hummus 45 under/wings 41 grapes for reference 44 sausage/hummus 45 under/wings 41 raw chicken 44 drawers/beef 41 chicken salad 52 WIF ambient 6 cheese 41 grapes/cheese 41 chicken salad 52 WIF ambient 6 grill drawers/cheese 41 chicken salad 52 WIF ambient 6 cheese 41 chicken salad 52 WIF ambient 6 cheese 41 calamari 39 coservations and consecutive actions 7 calamari 39 coservations and consecutive actions 7 calamari 39 coservations and consecutive actions 7 calamari 39 coservations and consecutive actions 8 coservations 9 co	110/1	o training ratemen	2000			iii, 17X	1 0 0000			
ground beef/rice 158/152 reach in freezer ambient 6 WIC/rice/ground beef 60/55 soup (double panned) 115 cold top/boiled egg 39 tomatoes/beef 44/44 soup 14/44 sausage/hummus 45 ham/turkey 42/41 grapes for reference 44 sausage/hummus 45 under/wings 41 raw chicken 44 drawers/beef 41 chicken salad 52 WIF ambient 6 Cheese 41 fry cold top/raw chicken 40 grill drawers/cheese 41 calamari 39	Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F	
Soup (double panned) 115 cold top/boiled egg 39 tomatoes/beef 44/4/ Pitzza aoid weits/incozareilla cheese 52 ham/turkey 42/41 grapes for reference 44 sausage/hummus 45 under/wings 41 raw chicken 44 drawers/beef 41 chicken salad 52 WIF ambient 6 cheese 41 fry cold top/raw chicken 40 grill drawers/cheese 41 calamari 39 GRISCAVATIONS AND CORRECTIVE ACTIONS Front hand sink 126 F with soap and paper towels. Need to post employee health poster. Tots foods in pizza cold wells to be held at 41F or below. Use lids when not in use. To be discarded at 4 hours W Chicken salad was made an hour ago. Moved to WIC to cool to 41F instead of cooling in cold top. Dishwasher sanitizing at 100 ppm chlorine sanitizer 10 Sani buckets setup below 200 ppm quats. COS to 200 ppm quats 31 Dishwasher hand sink at 120 F. Needed soap/had paper towels. COS 3 comp sink 119 F Drink hand sink 119 F with soap and paper towels 42 Need to Clean counters in drink area Soda/tea nozzles WRS daily 45 Peeling ceiling from water damage above prep counters to be repaired/ino leakage however Avoid storing personal drinks in ice machine. Store low and separate instead 2 WIC is not cold holding at 41F or below. Need to ice meats and repair ASAP 1 Ground beef and rice cooked 2 days previous. Discarded as never made it to 41F or below. 45 Need to clean inflores, food debris Need to clean inflores, food debris Reverbed by: Will Havens Reverbed by: Will Havens Christy Cortez, RS Christy Cortez, RS Samples V Need to Civaty Cortez, RS Samples V Need to Civaty Cortez, RS Samples V Need to Civaty Cortez, RS Christy Cortez, RS	steam	wells/beans	163	chicken/pasta			•			
Pizza cold wells/mozzarella choese	gro	und beef/rice			 	WIC/ı	rice/ground b	eef		
sausage/hummus 45 under/wings 41 raw chicken 44 drawers/beef 41 chicken salad 52 WIF ambient 6 cheese 41 fry cold top/raw chicken 40 grill drawers/cheese 41 calamari 39 sillowers/cheese 42 colored 61 colored	soup	(double panned)	115	cold top/boiled egg			natoes/bee	ef	44/44	
drawers/beef 41 chicken salad 52 WIF ambient 6 cheese 41 fry cold top/raw chicken 40 grill drawers/cheese 41 calamari 39 OBSERVATIONS AND CORRECTIVE ACTIONS Front hand sink 126 F with soap and paper towels. Need to post employee health poster. Soup double panned (out for an hour). COS to 165 F then hot hold at 135 FF Discussed not double panning to keep temps above 135 F 2 TCS foods in pizza cold wells to be held at 41F or below. Use lids when not in use. To be discarded at 4 hours W Chicken salad was made an hour ago. Moved to WIC to cool to 41F instead of cooling in cold top. Dishwasher sanitizing at 100 ppm chlorine sanitizer Sani buckets setup below 200 ppm quats. COS to 200 ppm quats 31 Dishwasher hand sink at 120 F. Needed soap/had paper towels. COS 3 comp sink 119 F Drink hand sink 119 F with soap and paper towels 42 Need to Clean counters in drink area Soda/tea nozzles WRS daily 45 Peeling ceiling from water damage above prep counters to be repaired/no leakage however A Avoid storing personal drinks in ice machine. Store low and separate instead WIC is not cold holding at 41F or below. Need to ice meats and repair ASAP Ground beef and rice cooked 2 days previous. Discarded as never made it to 41F or below. Wast aggressively cool. Shallow metal pans, sitr often, use ice slury bath. 2 hours from 135 to 70 thm 4 hours to 41 or below. Need to clean moldy wall behind 3 comp sink Need to clean under equipment and in/around/and on equipment 32 Rusty Shelves under prep counters and inside cooler/shelves 36/47 Store waffle machine clean/avoidnstoring wiping cloths on waffle maker Breakerd by: Christy Cortezs RS Friat: Christy Cortezs, RS Sumplex Y N a soalected	Pizza c	cold wells/mozzarella cheese	52	ham/turkey	42/41	9 1			44	
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Calamari 39 OBSERVATIONS AND CORRECTIVE ACTIONS	dı	rawers/beef	41	chicken salad	52	W	IF ambient		6	
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