## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Purpose of Inspection: Inspect	Date:		വ	Time in:	Time out:	_	License/Permit # Est. Type Risk Category					Est. Type Risk Category Page 1 of	2						
Particular Name    Record Warming Kitchen						1:00		FS-9366					tion						
2800 Championes Dr Rockwoll, TX   Wolch 19   N/8   Wolch 19   Section of the complex of the comp	Establishment Name: Contact/Owner N									III v C	oug.	ttion		* Number of Repeat Violations: ✓ Number of Violations COS:					
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2. Popper Cold Holding temperature (1.75 Pg)   13. Proper use of restriction and exclusion. No discharge internal colon. No discha	Т	v		S	·	-				T				S	12. Management, food employees and conditional employees;				
V   3. Proper Hot-Gilling Engrentine (155°P)		<u> </u>			2. Proper Cold Holding	temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from				
A Proper cooking time and compensation   S. Streper endersing procedure for the helding (165°F in 2   10   1   1   1   1   1   1   1   1	H		/		3. Proper Hot Holding to	emperature(135	5°F)						·						
Proper Scheduling proceedures for the holding (165°F in 2   Florary)   Properties of the holding (165°F in 2   Florary)   Properties (165 procedures)   Procedures (165 procedures)   Pr		v	/		4. Proper cooking time a	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly				
Approved Source  Approved Source  16. Pasteurized Source perhapsion of post-information agrored source, Food in good condition, sale, and unadalermedic pursuite age used when respired and properly stored. Washing Prairies  Protection from Contamination  Py Fund Received at proper imperature  Protection from Contamination  Py Fund Segment & Protection From Contamination  Protection From Contamination  Py Fund Segment & Protection From Contamination  Py Fund Segment & Protection From Contamination  Protection from Contamination  Py Fund Segment & Segment Fund Segment & Protection From Contamination  Py Fund Segment & Segment Seg		V	/			edure for hot ho	olding (165°	F in 2			~				15. No bare hand contact with ready to eat foods or approved				
Approved Source    Pastonized eggs used when required   Pastonized eggs used when required		v	1		6. Time as a Public Hea	lth Control; pro	ocedures & 1	records							Highly Susceptible Populations				
Section of the content of the cont		ı			Арр	proved Source					~				• •				
Protection from Contamination  9. Shoot Segarated & prosected, prevented thring fixed preparation, storage, display, and tasting  10. Food contact surfaces and Returnables: Cleaned and Santized at 2,000, ppint temperature  11. Proper disposition of returned, previously served or reconditioned  11. Proper disposition of returned, previously served or reconditioned  11. Proper disposition of returned, previously served or reconditioned  11. Proper disposition of returned, previously served or reconditioned  11. Proper disposition of returned, previously served or reconditioned  11. Proper disposition of returned, previously served or reconditioned  11. Proper disposition of returned, previously served or reconditioned  11. Proper disposition of returned, previously served or reconditioned  11. Proper disposition of returned, previously served or reconditioned  11. Proper disposition of Rowledge Personnel  11. Proper disposition of Rowledge Personnel  12. Proper in during Personnel Adequate Personnel  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling method used; Equipment Adequate to Mantania Product Temperature  12. Proper cooling metho		1			good condition, safe, and unadulterated; parasite										Chemicals				
V					8. Food Received at pro	per temperature	e				_								
V     10. Food context surfaces and Returnables; Cleaned and Santitized at 200_ppintenperature   10. Food context surfaces and Returnables; Cleaned and Santitized at 200_ppintenperature   20. Approved Sewage Wastewater Disposal System, proper d					Protection	from Contami	ination			W					18. Toxic substances properly identified, stored and used	-			
Sanitized at 200 pm/remperature   Demonstration of returned, previously served or reconditioned   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days		1													Water/ Plumbing				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Proof Temperature Control/Identification   R											~			+					
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V   V   V   V   V   V   V   V   V   V					Pric	ority Founda	ation Item	ns (2 Poi	nts) v	iolat	ions	Req	uire	Cor	rective Action within 10 days				
and perform duties? Certified Food Manager/ Posted 2 22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available; deducts trags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked food (Disclosure Reminder Buffer Plate) / Allergen Label  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not				О	Ü				R	$\mathbf{U}$	N	N O		o	Food Temperature Control/ Identification	R			
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37. Environmental contamination  38. Approved thawing method  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations	0 1 T		N N	ССО	and perform duties/ Čer 2  22. Food Handler/ no ur  Safe Water, Recor  23. Hot and Cold Water  24. Required records av destruction); Packaged I  Conformance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consume foods (Disclosure/Remi  Core Items (1 Poin  Prevention of the sanimals	r Advisories; rander/Buffet Plat  t) Violations  of Food Contament	ration of kno knager/ Poste sons/ person  Food Packa quate pressur ock tags; pare  Procedures lized Process occialized ructions  y  aw or under occupate)/ Allerger  Require Commination on, rodent/of	owledge, ed inel inel inel inel inel inel inel inel		W   2   2   O U	V V V V V V V V V V V V V V V V V V V	N	N	Da Co	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  need current displayed  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)				
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	nent Name: C Warming Kitcheb	Physical Add		City/State: Rockwa	JI TY	License/Permit # FS-9366	Page <u>2</u> of <u>2</u>	'age <u>2</u> of <u>2</u>		
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Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp	F		
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2 0001	Teach in cooler ambient	34								
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		OBS	ERVATIONS AND CORREC	TIVE ACTIO	NS		,			
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHMEN	T HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TH	IE CONDITIONS OBSE	RVED AND			
	Hand sink 100+F							_		
	3 comp sink 110+F									
	•	m chlorin	o conitizor					_		
22/40	Dishwasher 100 pp			.to	اطمممما			_		
			sils in rusty container/s				tead			
W	avoid storing sanitizer spray on prep tables, store low and separate									
	Sani spray bottles 2									
31			mp sink/limes and sh							
42/34			ng food debris in sink							
39		•	ngle use utensils separ		hemical	storage under c	ounter			
45			clean plates are stor	ed						
39	Store ice buckets in									
32	Avoid wicker baske	ts as stor	age for single use ut	ensils/ no	t cleana	ble				
	Soda nozzles clean									
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