Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	29				Time in: 12:15	Time out: 1:08	F0	nse/Pern	6	_					Est. Type Risk Category Page 1 of 2		
Es	stabli	ishm	ent i	Nam		2-Follow U	Contact/Ov	mplaint wner Nar		4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE	
		al A	_		ardt		est control :			Нос	od		Gr	ease	e trap: Follow-up: Yes 0/100/	Ά	
61	5 H	lighl	lan	d R	Cockwall, TX Status: Out = not in cor	TN - :	district/mor	nthly NO=		Guard	lian/6-		sch	100	ol contract No ☑	- L	
M					points in the OUT box for	each numbered it		Mark '✓'	a che	ckma	ark in	appr	opriat	te bo	plicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	:n	
О	I	iance N	N	C	Time and Tem				R	Co	ompli I	ance N	Stat	us C		R	
T U	N	О	A	o s		egrees Fahrenhe	eit)			U T	N	0	A	o s	Employee Health 12. Management, food employees and conditional employees;		
	~				,	1					~				knowledge, responsibilities, and reporting		
	~				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 to	emperature(135	°F)								Preventing Contamination by Hands		
	~				4. Proper cooking time a	and temperature	2				~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used		
	~				5. Proper reheating proc Hours)	edure for hot ho	olding (165°F i	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 Hea	lth Control; pro	cedures & rec	ords							Highly Susceptible Populations		
					Арр	proved Source					~		T		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained			in									
	~				good condition, safe, and unadulterated; parasite destruction LaBatt										Chemicals		
	<				8. Food Received at pro	_	2				1				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					check at rece	from Contami	ination				~				water only 18. Toxic substances properly identified, stored and used	1	
	_				9. Food Separated & propreparation, storage, dis		_								Water/ Plumbing		
	~				10. Food contact surface Sanitized at _200_	es and Returnab	oles; Cleaned a	nd			V				19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition o			or			Ť			1	20. Approved Sewage/Wastewater Disposal System, proper	1	
L					reconditioned disca										disposal		
					Drie											-	
O U	I N	N O	N A	C 0		•			ts) vi	olati O U	_	Requ N O	N	C O	rective Action within 10 days Food Temperature Control/ Identification	R	
O U T		N O			Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/	/ Personnel]		О	I	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishme		Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
RISD	Reinhardt	615 F	lighland	Rockwa	all, TX	FOOD 6631						
Item/Locat	tion	Temp F	TEMPERATURE OBSERVA Item/Location	Temp F	Item/Loca	tion	Temp I					
cooked	veggies out of oven	188	cold wells/fruit	41								
steam table/cooked veggies		159	reach in cooler/frui	t 41								
ste	eak fingers	144										
Ma	c n cheese	162										
hot holding reach in/steak fingers		137										
M	Milk cooler											
WI	WIF ambient											
WI	C ambient	32										
Item	AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECT: NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS ORSER	VED AND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Prep hand sink 100	+F equi	pped									
	3 comp sink 112+F Dishwasher sanitizii	na nar T	amn Rite etrine									
-	ine hand sink 100+	•	•									
	orep hand sink 112											
	•		temps, records kept									
	•		use commercially pred	ooked f	rozen e	aas only						
	ndividual wrapped		acc commercially proc	oonou i	.02011 0	990 0,						
	Allergy records per student/pop up when student punches in lunch number											
(Cookies/will need to	post in	gredients/like they hav	e done f	or muffi	ns						
ľ	Menus are posted o	n distri	ct website, by email, ar	d poste	d on wa	II						
			scoloration/not being us									
	<u>-</u>		le and not often/most food		discarded	an end of lunch s	ervice					
W E	Best to hang mops/	out duri	ng lunch for quick clea	nups								
$\overline{}$												
Received b	*		Yesenia	Ние	sca	Title: Person In Charge Manager						
Inspected b	Yesenia Huesca Oy: Christy Cor		Print:			Mariager						
(signature)	Christy Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collected					