## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

12/	: 27	7/20	)22	3:4	in: 10	Time out: <b>5:00</b>		License/Po		3					Est. Type Risk Cate	egory	Page 1 o	f <u>2</u>
					1-Routine	2-Follow		3-Compla		4-	Inve	stiga	ation		5-CO/Construction 6-Oth	her	TOTAL/SC	ORE
Ramen Head Tamai Physical Address: Pest control:					ara Ko	wner Name:  A Kolleck  Hood  Grease			Gr	<b>P</b> 200	* Number of Repeat Violations:  Y Number of Violations COS:  trap : Follow-up:	Ves	7/93/A					
					kwall, TX	ov	vner to prov	vide/ quar	terly		prior to3	20/need			to provide/quarterly No 🗸	105		
Mark				Status: e points i	the <b>OUT</b> box for		litem	Mark '		eckma	ark in	appr	opria	e bo	plicable $COS = corrected on site R = 1$ x for IN, NO, NA, COS Mark an in a very action not to exceed 3 days	repeat viola appropriate	box for R	atch
		nce S			1110	orty rums (.	3 I Ollits)	violations		C	ompl	iance	Stat	us	ve Action not to exceed 3 days			
O I	N O A O Time and Temperature for Food Safety				y	R	O I N N C U N O A O S			A A		Employee Health			R			
·	/			1. Pro	per cooling time	and temperatur	re				~			~	12. Management, food employees and cor knowledge, responsibilities, and reporting		mployees;	
·	/		2. Proper Cold Holding temperature(41°F/ 45°F)								\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				13. Proper use of restriction and exclusion eyes, nose, and mouth	harge from		
-	3 Proper Hot Holding temperature(135°F)				H						Proventing Contemination	hv Hand	la .					
	4. Proper cooking time and temperature			re							Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly							
	+	_		5. Pro	per reheating pro-	cedure for hot l	holding (165	5°F in 2							Gloves used 15. No bare hand contact with ready to ea	t foods or	approved	-
	١	/		Hours							/				alternate method properly followed (APP	PROVED	YN)	
·	1			6. Tin	e as a Public Hea	alth Control; pr	ocedures &	z records							Highly Susceptible Pop			
	Approved Source				e				<b>'</b>				16. Pasteurized foods used; prohibited foo Pasteurized eggs used when required eggs cooked	od not offe	ered			
L				good o	d and ice obtaine condition, safe, ar			food in							Chemicals			
Ů				destru	Hardie	e's/Colun												
·	4				d Received at pro		re				~				17. Food additives; approved and properly & Vegetables	y stored; <b>\</b>	Vashing Fruits	3
				Cite		າ from Contan	nination				~				water only 18. Toxic substances properly identified,	stored and	used	+
·	/				d Separated & pration, storage, di			food							Water/ Plumbing	g		
·	/			10. Fo	od contact surfacted at 200	es and Returna	ibles ; Clean ure	ned and			~				19. Water from approved source; Plumbir backflow device	ng installe	d; proper	
·	/			11. Pr	oper disposition disc	of returned, pre	viously serv	ved or			~			ĺ	20. Approved Sewage/Wastewater Dispos disposal	sal System	ı, proper	
								ms (2 Po	ints) v	iolat	ions	Req	uire	Cor	rective Action within 10 days			
O I U I T		N N O A			Demonstration				R	O U T	I N	N O	N A	C O S	Food Temperature Control/	Identifica	tion	R
					rson in charge pr		tration of kn				/				27. Proper cooling method used; Equipm Maintain Product Temperature			
·				2 and pe	erform duties/ Ce	rtified Food M	anager/ Pos	ted							*	nent Adeq	uate to	
				2	od Handler/ no u						~				28. Proper Date Marking and disposition	nent Adeq	uate to	
-				22. Fo		nauthorized pe	rsons/ perso	onnel			٧ ٧				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and Thermal test strips			
-	1			22. Fo	od Handler/ no u	nauthorized pe ordkeeping and Labeling	ersons/ perso	onnel kage							28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and	d calibrate	d; Chemical/	
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Tamara Kolleck	Tamara Kolleck	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
	en Head		San Jacinto	Rockwall, TX   FS-9463								
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Loca	tion	Temp I					
cold to	op/corn	41	boiled egg	41								
	poiled egg	41	2 door reach in cooler/raw pork									
	pork belly	41	bar cooler ambient	30								
reach in freezer /ambient		3										
reach	n in freezer ambient	20										
r	ice pot/rice	199										
2 door	reach in cooler/pork belly	41/41										
rc	pasted corn	41										
Item Number			SERVATIONS AND CORRECTI ENT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBS	ERVED AND					
Number	NOTED BELOW:											
31	Kitchen hand sink/no hot water. Need minimum 100 F											
		nk 128 F	with soap and paper to	wels								
4.5	3 comp sink 128 F											
45	Need new FRP bel		- I									
32	•		dry storage/exposed dr	ywall/ n	ot clean	able						
37	Store items 6 inche	es off of t	floor to clean									
	Sani buckets setup	to 200	opm quats									
W	Need new chemica	ıl test str	ips for sanitizer buckets	i								
W	Vent hood sticker in	ndicates	last service was before	3-2020	)							
35												
W	Outside back door/some debris and trash/some debris around dumpster (shared dumpster)											
	Dishwasher sanitizing at 50 ppm chlorine sanitizer											
	Soda/tea nozzles V											
45	Maintenance to floo		•									
			<u> </u>	ch mate	rial/to h	e cleanable						
45	W Styrofoam glass holders have been cleaned. Watch material/to be cleanable  Walls throughout need maintenance/to be made cleanable											
45	vvalis trirougriout m	eeu man	nteriance/to be made cr	eariable	;							
Received (signature)	· ·	_	Print:		_	Title: Person In Char	ge/ Owner					
(signature)	Tamara Kolleck	?	Tamara	Kolle	eck	Owner						
Inspected (signature)			Print:			_						
(orginature)	Christy Con	tez, 1	RS Christy Co	ortez,	KS	Samples: Y N	# collected					