

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 12/20/2023	Time in: 1:40	Time out: 2:28	License/Permit # FS-9493	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	-----------	---------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Ramen Head			Contact/Owner Name: Tamara Kolleck		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		20/80/B
Physical Address: 112 San Jacinto Rockwall, TX			Pest control : owner to email		Hood need current <input type="checkbox"/> Grease trap : owner to email		

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
	✓					✓					
W						Preventing Contamination by Hands					
		✓				3					
			✓			✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
	✓					Water/ Plumbing					
	✓					3					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2						2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					W					
Proper Use of Utensils						1					
	✓					✓					
1						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Melany Acebedo</i>	Print: Melany Acebedo	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Ramen Head	Physical Address: 112 San Jacinto	City/State: Rockwall, TX	License/Permit # FS-9493	Page <u>2</u> of <u>2</u>
--	---	------------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
roasted corn on counter	131-135	beef on stove	191		
cold top/roasted corn	91	Rice in rice pot	156		
shrimp/pork	41/41	reach in cooler/pork	38		
reach in cooler/pork	41	bar cooler ambient	36		
eggs	41	white freezer in back			
diced pork	41				
reach in freezer ambient	6				
reach in freezer ambient	11				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
31/14	No hot water at only hand sink. Must repair before opening for dinner as other hand sink has been removed
	Soap and paper towels at hand sink.
	Corn on counter/roasted/will be placed in reach in cooler for cooling 2 hours to 70 then 4 hours to 41F or below
27	Corn in cold top made an hour previous/avoid placing hot foods in cold top. Instead cool to 41F first then hold in cold top
40	Avoid use of string in reach in cooler on cutting utility knife/use a cleanable material instead
40	Remove transport film on side of reach in freezer as not cleanable
W	Small amounts of pork belly cooked for lunch service, not hot holding (at 119F). Discarded at end of lunch/less than 4 hours
	Need to fill out variance if not hot holding pork belly
29	Need chemical test strips
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
18	Need to label all spray bottles (under dishwasher)
42	To clean air return vent in kitchen near hand sink
	3 comp sink 120F
19	Need air gap under sprayer nozzle at 3 comp sink
45	To finish sealing gaps in walls and exposed drywall near clean dish rack
	Last vent hood cleaning was 2020/refer to fire department/ vents are VERY clean on the inside
W	Sani buckets setup using quats tabs/need test strips/inspector was out
21	Need certified food manager on duty during prep and service
	Soda/tea nozzles WRS daily
42	To clean cart, knives across from cold top
	Warewash hand sink was removed last year, refer to building
W	To clean outside back door/some debris and trash
*	Owners to provide grease trap, pest control and vent hood cleaning invoices

Received by: (signature) <i>Melany Acebedo</i>	Print: Melany Acebedo	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)