Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date 12/	/20				Time in: 1:40	Time out: 2:28	F	icense/Per S-94	493						Est. Type	Risk Category	Page 1 of	
Pur					tion: 1-Routine	2-Follow l		- Complai /Owner N		4-	Inve	stig	atio	n	5-CO/Construction * Number of Repeat Violat	6-Other	TOTAL/SCO	ORE
Ra	me	en	Н	eac			Tama	ra Kol							✓ Number of Violations CO	OS:	20/80	/R
Phy 112					Rockwall, TX	ov	Pest control : wner to e	mail		Hoo need		rent	OV	reas vne		Follow-up: Yes ✓ No □	20,00	, _
Mar					tatus: Out = not in points in the OUT box t	compliance IN = in	in compliance item	NO Mark 'v	= not o						plicable COS = corrected on s ox for IN, NO, NA, COS Mark	ite R = repeat vio	lation W-Wa	itch
					•					re In	nmed	liate	Cor	rrect	ive Action not to exceed 3 day			
O U	iplia I N	N O	N A	C O		emperature for I			R	O		N O	N	C O	Emple	oyee Health		R
T				S	1. Proper cooling tim	degrees Fahrenhe e and temperature	-			T				S	12. Management, food employ	-	employees;	+
W											~				knowledge, responsibilities, an			
,	/				2. Proper Cold Holdi	ng temperature(4)	1°F/ 45°F)				~				13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No dis	charge from	
W					3. Proper Hot Holdin	g temperature(13:	5°F)								Proventing Con	tomination by Han	.de	
V V		~			4. Proper cooking tin	ne and temperatur	re			3	Ι				14. Hands cleaned and properly	tamination by Han		
_		_			5. Proper reheating p	rocedure for hot h	holding (165	°F in 2		3					15. No bare hand contact with	ready to eat foods o	r approved	-
		~			Hours)						~				alternate method properly follo	owed (APPROVED	Ŷ. N.)	
1	/				6. Time as a Public H	lealth Control; pro	ocedures &	records							Highly Susce	ptible Populations		
	•	•			A	approved Source	e				~				16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
Т					7. Food and ice obtai			ood in							eggs cooked	•		
(good condition, safe, destruction		•								Ch	emicals		
-		_			8. Food Received at p	bia Packing	•	Mutual			Ι				17. Food additives; approved a	nd properly stored;	Washing Fruits	
•					check at rec						~				& Vegetables		Ü	
					Protecti	on from Contam	nination			3					18. Toxic substances properly	identified, stored an	d used	
ı					9. Food Separated & preparation, storage,			bood							Water	/ Plumbing		
,					10. Food contact surf			ed and		3					19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
,	/				11. Proper disposition reconditioned che	of returned, preveck at rec	viously serve	ed or			~				20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
								ns (2 Poi							rective Action within 10 days			
U T	N	O	N A	C O S	Demonstrati	on of Knowledge	e/ Personnel	l	R	U T	N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	I
2					21. Person in charge and perform duties/ (2					27. Proper cooling method use		quate to	
_					22. Food Handler/ no					_					Maintain Product Temperature 28. Proper Date Marking and d			-
	_										~				29. Thermometers provided, ac		ed: Chemical/	
					Safe Water, Re	cordkeeping and Labeling	i Food Pack	age		2					Thermal test strips		,	
(/				23. Hot and Cold Wa	ter available; ade	equate pressu	re, safe							Permit Requirement,	Prerequisite for O	peration	
,	-				24. Required records destruction); Package		tock tags; par	rasite			~				30. Food Establishment Pern 12/31/2023	nit (Current/insp re	port sign posted	i)
			ı		Conformanc 25. Compliance with	with Approved									Utensils, Equip 31. Adequate handwashing fac	oment, and Vendin		
•					HACCP plan; Varian processing methods;	ce obtained for sp	pecialized	s, and		2					supplied, used	inites. Accessible a	nd property	
					Co	onsumer Advisor	ry				~				32. Food and Non-food Contact designed, constructed, and used		e, properly	
,					26. Posting of Consu foods (Disclosure/Re						~				33. Warewashing Facilities; in: Service sink or curb cleaning f		used/	
					Core Items (1 Po	int) Violations	s Require C	orrective A		_	_	_	_	_	ys or Next Inspection , Which	ever Comes First		
	I N	O	N A	C O S	Preventio	n of Food Conta	mination		R	U T	N	N O	N A	O S	Food Io	dentification		I
1	/				34. No Evidence of It animals	nsect contamination	ion, rodent/or	ther			~				41.Original container labeling	(Bulk Food)		
1	/				35. Personal Cleanlin	ess/eating, drinki	ing or tobacc	o use					ı		Physic	al Facilities		
١,	/				36. Wiping Cloths; p.	roperly used and s	stored			1					42. Non-Food Contact surfaces	s clean		
١,	/				37. Environmental co	ntamination					~				43. Adequate ventilation and li	ghting; designated a	areas used	+
1	/	1			38. Approved thawin	g method				W					44. Garbage and Refuse proper	rly disposed; faciliti	es maintained	\top
_					Duc					-	+-	1		H	45. Physical facilities installed			+
					110	per Use of Utens	sils			1					13. I mysicar racinities instance.	, maintained, and cl	ean	J
Ţ.	/				39. Utensils, equipmedried, & handled/ In	ent, & linens; proj	perly used, s	tored,		1	<i>v</i>				46. Toilet Facilities; properly c			

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: en Head	Physical A	ddress: San Jacinto	City/State: Rockwa	all TX	License/Permit # FS-9493	Page <u>2</u> of <u>2</u>				
- Karri	On Houd	1120	TEMPERATURE OBSERVA		111, 17	1 0 0 100					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
roaste	ed corn on counter	131-135	beef on stove	191							
cold	top/roasted corn	91	Rice in rice pot	156							
S	hrimp/pork	41/41	reach in cooler/pork	38							
reac	h in cooler/pork	41	bar cooler ambient	36							
	eggs	41	white freezer in back								
(diced pork	41									
	in freezer ambient	6									
reach	n in freezer ambient	11									
			SERVATIONS AND CORRECT	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSE	RVED AND				
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 i	n cooler on cutting utility	knife/use	a clear	nable material i	nstead				
40	•										
W	Remove transport film on side of reach in freezer as not cleanable 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	spraye	r 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	<u> </u>										
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										
			emoved last year, refer	to buildi	ng						
W	To clean outside back door/some debris and trash										
*	Owners to provide grease trap, pest control and vent hood cleaning invoices										
Received			Print:	_	_	Title: Person In Charg	e/ Owner				
(signature)	Melany Acebedo	<u> </u>	Melany A	\ cebe	edo	Manage	<u>r</u> _				
Inspected (signature)		ten 1	RS Christy C	ortez	RS						
	6 (Revised 09-2015)	<i>50 y</i> , 1		J. 102,	, ,	Samples: Y N	# collected				