

Retail Food Establishment Inspection Report

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

Date: 12/22/2021	Time in: 2:20	Time out: 3:52	License/Permit # FS-9493	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Ramen Head	Contact/Owner Name:	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: 112 N. San Jacinto Rockwall, TX	Pest control : Tri-Star/6mo	Hood Reynal/ monthly	Grease trap : Eagle/50gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
O	U	T	I	N	N	C	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
			✓				1. Proper cooling time and temperature				
							2. Proper Cold Holding temperature(41 °F/ 45°F)				
			✓				3. Proper Hot Holding temperature(135°F)				
			✓				4. Proper cooking time and temperature				
			✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				
			✓				6. Time as a Public Health Control; procedures & records				
Approved Source											
			✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction TX Mutual/ Columbia				
			✓				8. Food Received at proper temperature check at receipt				
Protection from Contamination											
			✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				
			✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				
			✓				11. Proper disposition of returned, previously served or reconditioned discarded				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
O	U	T	I	N	N	C	Demonstration of Knowledge/ Personnel				R
			✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2				
			✓				22. Food Handler/ no unauthorized persons/ personnel				
Safe Water, Recordkeeping and Food Package Labeling											
			W				23. Hot and Cold Water available; adequate pressure, safe				
			✓				24. Required records available (shellstock tags; 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 foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
Compliance Status						Compliance Status					
O	U	T	I	N	N	C	Prevention of Food Contamination				R
			1				34. No Evidence of Insect contamination, rodent/other animals				
			✓				35. Personal Cleanliness/eating, drinking or tobacco use				
			✓				36. Wiping Cloths; properly used and stored				
			1				37. Environmental contamination				
			✓				38. Approved thawing method				
Proper Use of Utensils											
			✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				
			✓				40. Single-service & single-use articles; properly stored and used				

Compliance Status						Compliance Status					
O	U	T	I	N	N	C	Employee Health				R
			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands											
			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used				
			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)				
Highly Susceptible Populations											
			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked				
Chemicals											
			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only				
			✓				18. Toxic substances properly identified, stored and used				
Water/ Plumbing											
			✓				19. Water from approved source; Plumbing installed; proper backflow device				
			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal				

