Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

Da 12		2/2	202	21	Time in: 2:20		ime out: 3;52		License/P FS-9							Est. Type Risk	k Category	Page 1	of <u>2</u>
					tion: 1-Rout		2-Follow U	J p .	3-Compla	int		Inve	stiga	ation			-Other	TOTAL/SC	ORE
Ra	m	ishm en	Н	eac			l n		ct/Owner I	Name:	**					* Number of Repeat Violations: _ ✓ Number of Violations COS:		9/91	/Δ
Ph 11:	2 N		an .	Jac	into Rockwal		Tri	est control i-Star/6	mo			a/ mo		Ea	gle	/50gal/3mo No □	-up: Yes		
Ma					out = n points in the OUT	box for eac		item	Mark '		eckm	ark in	appr	opria	te bo		R = repeat viol in appropriate	lation W-W e box for R	atch
Co	mpli	iance	Sta	tus		Priorit	y Items (3	Points)	violations	Requi	_	nmed ompl				ive Action not to exceed 3 days			
O U T	I N	N O	N A	C O S	Time ar		rature for Fees Fahrenhe		y	R	O U T	I N	N O	N A	C O S	Employee H	lealth		R
-	~			· ·	1. Proper cooling			-				_			5	12. Management, food employees and knowledge, responsibilities, and repo		employees;	Т
3					2. Proper Cold H	Iolding ter	mperature(41	°F/ 45°F)				~				13. Proper use of restriction and excheyes, nose, and mouth	usion; No disc	charge from	+
	~				3. Proper Hot Ho	olding tem	perature(135	5°F)								Preventing Contamina	ation by Han	ds	
	~				4. Proper cookin	g time and	l temperature	e				~				14. Hands cleaned and properly wash			
	~				5. Proper reheati Hours)	ng proced	ure for hot ho	olding (16	5°F in 2			_				15. No bare hand contact with ready t alternate method properly followed (
	<u>,</u>				6. Time as a Pub	lic Health	Control; pro	ocedures &	t records							Highly Susceptible	`		
	•													I		16. Pasteurized foods used; prohibited	d food not offe	ered	
							oved Source					_				Pasteurized eggs used when required eggs cooked			
	~				7. Food and ice of good condition, destruction	safe, and u		l; parasite								Chemica	ıls		
	~				8. Food Receive		•	е				_				17. Food additives; approved and pro & Vegetables	operly stored; \	Washing Fruit	s
					check at I	•	t om Contami	ination				~				water only 18. Toxic substances properly identifi	fied, stored and	d used	+
	_				9. Food Separate preparation, stor	ed & prote	cted, prevent	ted during	food			<u> </u>				Water/ Plum	nbing		
					10. Food contact	surfaces a	and Returnab	oles ; Clear	ned and							19. Water from approved source; Plui		ed; proper	
	•				Sanitized at <u>2</u>				ved or			~				20. Approved Sewage/Wastewater Di	isposal Systen	n, proper	_
	~				reconditioned C	liscar	ded	, , ,				~				disposal		, r - r -	
						Priori	itv Founda	ation Ita	ms (2 Po	inte) ,	iolat	tions	Req	uire	Cor	rective Action within 10 days			
0	I	N	N	С		111011	.,	ation ite	1113 (2 1 0	R	0	I	N	N	C	Total I augs			R
O U T	I N	N O	N A	C O S		tration of	Knowledge	/ Personn	el			N				Food Temperature Cont			R
				0	21. Person in ch and perform duti 2	tration of arge prese ies/ Certifi	Knowledge/ nt, demonstrated Food Mar	etion of kr	el nowledge, sted		O U	N	N	N	C O	Food Temperature Control 27. Proper cooling method used; Eq. Maintain Product Temperature	uipment Adeq		R
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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 (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: en Head	Physical A		ity/State: Rockwa	ıll. TX	License/Permit # FS-9493	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT	IONS	·							
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
cols to	p/cut lettuce	37	pork belly	41/41								
	corn	64	butter	41								
dı	rawers/egg	39	on counter/corn	68								
	corn	40	marinated eggs	70								
shr	imp/ chicken	39/39	pork	68								
reach	in freezer ambient	9										
reach	in freezer ambient	2										
2 doc	or cooler/pork belly	41										
Item Number	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIV NT HAS BEEN MADE. YOUR ATTENTI			HE CONDITIONS OBSER	VED AND					
	Back hand sink 100) F										
W	Kitchen hand sink at 98, needs to be minimum 100 F											
	3 comp sink 110 F	with san	i sink setup to 200 ppm	quats.								
45	Repair holes/large	gaps in	doorway to dry storage									
	Maintenance to floo	rs wher	e metal transition is lifted	ł								
32	Use NSF equipmer	t for coo	oking									
42	Clean air return ver	<u>nt in kitc</u>	hen									
45	Clean in/around kite	chen hai	nd sink									
3	TCS items on counter N	1UST be e	either be held hot or cold or Mu	ust docur	nent TPF	IC to discard at 4 h	ours					
34	Fruit flies											
	Outside area has beer	re-done	with crushed granite, no gra	ss, bulk	items tra	ash has been remo	oved					
37			e 6 inches off of floor to									
32	Discussed no wicker for storage or any food contact items											
Received	•		Print:			Title: Person In Charge/	Owner					
(signature)	Tamara Kolleck	,	Tamara I	Kolle	ck	Owner						
Inspected (signature)	Tamara Kolleck Oby: Christy Cov	tez, 1	Christy Co	rtez,	RS	Samples: Y N #	‡ collected					