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Byold Jackies Boundary (1):X Provinci (2):X Deal (2):X <td>Es</td> <td>tabli</td> <td>shm</td> <td>ent</td> <td>Nan</td> <td>le:</td> <td></td> <td></td> <td></td> <td><u> </u></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	Es	tabli	shm	ent	Nan	le:				<u> </u>									
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Image: International systems Proceeding containing international (ISPP) Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image: International systems Image:						2. Proper Cold Holding temperature(41°F/	(45°F)				-				13. Proper use of rest	triction a	nd exclusion; No dis	scharge from	
V 4 4. Proper circling instand temperature Increase in the introduce procedure for hot holding (167°F in 2) V 4 6. Times a Pathic Health Control, procedure & Amount Introduce processory worked Concerned young Co		~									~				eyes, nose, and mout	ıth		-	
V S. Proper refraining prevalues for hot holding (165°F in 2 barry) V Clock Status Clock Status V Status S		~				3. Proper Hot Holding temperature(135°F)									-	-		
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w w						Approved Source					~				Pasteurized eggs used	d when r	equired		
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Processing methods, manufacturer instructions Image: Construction of Construction Contamination Image: Construction Contamination Image: Construction Contamination 0. Food Sequence Watewater Disposal System, proper disposal System,		~				check at receipt/frozen i	neats				~				water only		. : dant: God atoms dan	. d d	
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vNOASDemonstration of Kowkiege PersonnelVNOASPool Temperature Control/ IdentificationII21. Person in charge present. demonstration of Kowkiege, and Person medue Certification of Kowkiege, Postel2IIPool Temperature Control/ IdentificationII2. Food Handler/ no unauthorized persons / personnelIII	0	Ι	N	N	С	Priority Foundati	on Items (2 Po) vie			-		_	rrective Action within	n 10 day	\$	_	R
Image: Second Handley For Intervention Under Second Handley Food Handley Handle			0		0	5				U		0	A	0	Food Ten	nperatu	re Control/ Identific	cation	
V 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition V 23. Hot and Cold Water available: adequate pressure, safe Labeling 29. Thermometers provided, accurate, and calibrated: Chemical/ Thermal test strips V 23. Hot and Cold Water available: delguate pressure, safe destruction; Package Food labeled 29. Thermometers provided, accurate, and calibrated: Chemical/ Thermal test strips V 24. Required records available (shellstock tags; parasite destruction; Package Food labeled 30. Food Establishment Permit (Current/msp report sign posted) talested V 25. Compliance with Approved Procedures Utensite, Equipment, and Vending processing methods; manufacturer instructions V 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in method 31. Adequate handwashing facilities; installed, maintained, used/ Service sink or curb cleaning facility provided V 1 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in method 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided V 1 0 34. No Evidence of Insect contamination, rodent/other animals. 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 </td <td></td> <td>~</td> <td></td> <td></td> <td></td> <td>and perform duties/ Certified Food Manag</td> <td>on of knowledge, ger/ Posted</td> <td></td> <td></td> <td>2</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>equate to</td> <td></td>		~				and perform duties/ Certified Food Manag	on of knowledge, ger/ Posted			2								equate to	
Safe Water, Recordsceping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated: Chemical/ Thermal test strips Image: Construction of the package of the pack		~					s/ personnel		-		~				28. Proper Date Marking and disposition				
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V 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu V 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided V N N S Prevention of Food Contamination R O N S S Food Identification R V N N S S Prevention of Food Contamination, rodent/other animals N		~				25. Compliance with Variance, Specialize HACCP plan; Variance obtained for speci	d Process, and alized			2					31. Adequate handwa				
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0 I N		~				foods (Disclosure/Reminder/Buffet Plate)					~							, used/	
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I I		N	0	A						Т	N	0	A		41 Original as state				
I I		~				animals				1					41.Original container	1 labeling	д (Биік Food)		
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Image: Proper Use of Utensits Image: Proper Use of Utensits Image: Proper Use of Utensits Image: Proper Use of Utensits 39. Utensits, equipment, & linens; properly used, stored, dried, & handled/ In use utensits; properly used Image: Proper Use of Utensits Image: Proper Use of Utensits 39. Utensits, equipment, & linens; properly used, stored, dried, & handled/ In use utensits; properly used Image: Proper Use of Utensits Image: Proper Use of Utensits 40. Single-service & single-use articles; properly stored Image: Proper Use of Utensits Image: Proper Use of Utensits 40. Single-service & single-use articles; properly stored Image: Proper Use of Utensits		~				38. Approved thawing method					~	\square							
✓ dried, & handled/ In use utensils; properly used ✓ ✓ ✓ 40. Single-service & single-use articles; properly stored ✓ 47. Other Violations						•				1					-				
		~									~				46. Toilet Facilities;	properly	constructed, supplied	d, and clean	
	⊢						roperly stored				~				47. Other Violations				

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

Form EH-06 (Revised 09-2015)

	^{ment Name:} en Head	Physical A San J	acinto	City/State: Rockwa	all, TX	License/Permit # Page FS-9493		e <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	Itom/I ocation		Temp F			
	door cooler/shredded cheese				Item/Eocat	1011					
		41	drawers/shrimp								
	pork belly	41	cooked shrimp on gril								
2 do	or cooler/pork belly	41	rice in commercial rice po	t 161							
cho	colate mousse	41	cooked corn on counte	⁻ 86							
reach	n in freezer ambient	11									
reach	in freezer ambient	4									
C	old top/corn	41									
	poiled egg	41									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND er NOTED BELOW:										
	Hand sink 131 F										
	3 comp sink 130 F										
31	Kitchen hand sink hot water handle broken, will use other hand sink until repaired										
45	door frame to dry goods area to be sealed, currently taped										
45			eeling/moldy, to be rep								
41			/ for spices/ avoid re-us	e of sing	le use d	containers					
	Service from 12 to 3										
	Sani bucket 200 pp										
35			nd separate, avoid storin	-		er dry goods/ute	ensils				
W	Discard cardboard a	after init	ial use or after original	goods ar	e used						
36	Store wiping cloths										
			de. Haven't for 3 month								
			vide, being served same	e day and	d to requ	iired cooking ter	nps				
	Soda/tea nozzles V		1								
W	Organize back area										
37	Store items 6 inche	s off of f	loor to clean								
	RR sinks 100 F										
27			ed at 1:30, must aggressiv	-	2 hours to	o 70 then 4 hours	s to 41				
			zer to aggressively coo								
~-	Dumpster area clea										
37	Some debris right outside back door/clean/discard unused equipment/ glass bottles										
W	Reminder to WRS all utensils and bowls used after each service shift (each less than 4 hours)										
42	Minor cleaning in/around/on equipment										
Received	bv:		Print:			Title: Person In Charge/	Owner				
(signature)	•	1		Desie	erto	Owner					
Inspecte	l by:		Print:								
(signature)	Christy Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	t collected				
Form EH-0	5 (Revised 09-2015)										