

Retail Food Establishment Inspection Report

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

Date: 6/24/2021	Time in: 2:15	Time out: 3:35	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: Tamara Desierto	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: San Jacinto Rockwall, TX	Pest control : Reyna's/3mo	Hood Perkins/4mo	Grease trap : Eagle/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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					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					
	✓					1					
1						Physical Facilities					
1						1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
W							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tamara Desierto</i>	Print: Tamara Desierto	Title: Person In Charge/ Owner Owner
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: San Jacinto	City/State: Rockwall, TX	License/Permit # FS-9493	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
back 2 door cooler/shredded cheese	41	drawers/shrimp	41		
pork belly	41	cooked shrimp on grill	165		
2 door cooler/pork belly	41	rice in commercial rice pot	161		
chocolate mousse	41	cooked corn on counter	86		
reach in freezer ambient	11				
reach in freezer ambient	4				
cold top/corn	41				
boiled egg	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND 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	Area behind 3 comp sink, peeling/moldy, to be repaired and sealed to clean
41	Use original containers only for spices/ avoid re-use of single use containers
	Service from 12 to 3 and 5:30 to 8:30.
	Sani bucket 200 ppm quats
35	Store employee drinks low and separate, avoid storing on shelves over dry goods/utensils
W	Discard cardboard after initial use or after original goods are used
36	Store wiping cloths in sani buckets
	Currently not doing sous vide. Haven't for 3 months.
	If they do decide to use sous vide, being served same day and to required cooking temps
	Soda/tea nozzles WRS daily
W	Organize back area near back door to clean
37	Store items 6 inches off of floor to clean
	RR sinks 100 F
27	Cooked corn on counter cooked at 1:30, must aggressively cool/2 hours to 70 then 4 hours to 41
	Cooked corn placed in freezer to aggressively cool.
	Dumpster area clean
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 by: (signature) <i>Tamara Desierto</i>	Print: Tamara Desierto	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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