

Owner to email current invoices for grease trap, pest control, and vent hood cleaning. **Retail Food Establishment Inspection Report**

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 6/26/2024	Time in: 2:30	Time out: 3:45	License/Permit #: need current/to post	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
Establishment Name: Ramen Head			Contact/Owner Name:		* Number of Repeat Violations: _____		20/80/B
Physical Address: 112 N San Jacinto Rockwall, TX			Pest control: Reyna Environmental	Hood owner to email	Grease trap: Eagle/need current info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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					
3						✓					
	✓					✓					
3											
	✓										
	✓										
	✓										
Approved Source						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓										
TX Mutual Trading/Colorado						Highly Susceptible Populations					
	✓					✓					
	✓										
check at receipt						Chemicals					
	✓					✓					
Protection from Contamination						Water/ Plumbing					
	✓					✓					
3						3					
	✓					✓					
discarded						20. Approved Sewage/Wastewater Disposal System, proper disposal					

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					
	✓					W					
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						30. Food Establishment Permit (Current/insp report sign posted)					
	✓					✓					
	✓					2					
all meats to required temps						31. Adequate handwashing facilities: Accessible and properly supplied, used					
	✓					✓					
discarded						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					✓					
discarded						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	✓					✓					

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						1					
Proper Use of Utensils						Physical Facilities					
	✓					✓					
	✓					✓					
	✓					1					
	✓					✓					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Melany Acevedo</i>	Print: Melany Acevedo	Title: Person In Charge/ Owner Manager
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: 112 N San Jacinto	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
corn on counter	72	reach in freezer ambient	14	rice pot/rice	155
cooked veggies on counter	65	reach in cooler/pork	41	2 door cooler/chicken broth	41
cold top/cooked corn	68	egg	41	pork	41
cooked veggies	56	pork broth	90		
drawers/cooked corn	41	reach in freezer	3		
shrimp	41	under counter freezer	14		
chicken	41	beef on electric stove top	121		
marinated boiled eggs	41	bar cooler/cream	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Kitchen hand sink 105F equipped
	Cooked corn and veggies on counter and in top of cold top cooked this morning
1	Discarded corn and veggies as didn't reach 2 hours to 70 then 4 hours to 41F
27	Discussed after cooking to put majority in coolers and only have small amounts out for lunch service
1	Pork broth in deep plastic container/need to separate, use shallow metal containers instead, use freezers to rapid cool
27	2 hours to 70F then 4 hours to 41F or below
	Broth made 1.5 hours previous/moved to freezer to rapid cool
27	Avoid placing hot foods in cold top as won't cool/use reach in coolers instead
	Ice paddles would be an excellent way for cooling for broth
W	Need to clean bottom of cart in kitchen/food debris
36	Need to store wiping cloths in sani buckets/not on prep tables
	Sani buckets setup to 200ppm quats
	Test strips and digital thermos on site
	Gloves and utensils used for prep of RTE
3	Beef on electric stove top/turned off 45 minutes prior/will reheat to 165F and then must hot hold at 135+F
	Soda nozzles WRS daily
45	Need to clean air return vent by hand sink
W	No sticker for vent hood/refer to fire
	Vent filters very clean at inspection
	3 comp sink 110F
10/33	Sani sink not setup correctly, less than 150ppm/COS
	Dishwasher not working so using 3 comp sink with quats tabs
	Discussed checking with test strips to ensure correct ppm
38	Need to thaw under running cool water, not at room temp on counter
19	Need air gap under sprayer at 3 comp sink/must not sit in water/see attached pictures
45	Need to finish walls and door jams/ exposed drywall
W	Only one hand sink in kitchen/removed warewash hand sink
44	To clean trash outside back door

Received by: (signature) <i>Melany Acevedo</i>	Print: Melany Acevedo	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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