## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: )/1	8/2	202	22	Time in: 10:05	Time out: 11:43		FS-9		1					Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U	р	3-Complai		_	Inve	stiga	tion	1	5-CO/Construction	6-Other	TOTAL/S	CORE
E	tabli ode	shm	ent l	Nam			Cont	act/Owner N							<b>★</b> Number of Repeat Viola ✓ Number of Violations C			
	ysic 95				ee Dr Rockwall, T	X AB	st contr	nthly		Hoo Grease		s/2mo	Gı Tri	rease imb		Follow-up: Yes No	10/9	U/A
M	ark t	Com he ap	pliar	riate	tatus: Out = not in compoints in the OUT box for e	each numbered it	tem	Mark '		ckma	ark in	appr	opria	ite bo		k an 💢 in appropriat	e box for R	Watch
C	mpli	once	Stat	ne	Prior	rity Items (3	Points	s) violations	Requir	_	<i>imed</i> ompli				ive Action not to exceed 3 day	28		
O U T	I N	N O	N A	C O S	Time and Temp	perature for Fe		ety	R	O U T		N O	N A	C O S	Empl	oyee Health		R
W				5	1. Proper cooling time ar	-	,		П	_	~				12. Management, food employ knowledge, responsibilities, ar		employees;	
	~				2. Proper Cold Holding t	temperature(41°	°F/ 45°I	7)			~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dis	charge from	
	~				3. Proper Hot Holding te	emperature(135	°F)		H	Preventing Contamination by Hand						nds		
		~			4. Proper cooking time a	and temperature	:			14. Hands cleaned and properly washed/ Gloves u								
3				~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with alternate method properly follo		.)	
	6. Time as a Public Health Control; procedures & records							Highly Susceptible Population										
	Approved Sou					proved Source					16. Pasteurized foods used; prohibited Pasteurized eggs used when required						fered	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  BeneKeith										Cl			
	~				8. Food Received at prop check at recei						~				17. Food additives; approved a & Vegetables water only	and properly stored;	Washing Fru	uits
	Protection from Contamination								3					18. Toxic substances properly	identified, stored an	d used		
	7				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	r/ Plumbing		
	~				10. Food contact surface Sanitized at <u>200</u> p			eaned and			~				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	\				11. Proper disposition of reconditioned disca			~				20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper				
				_	Prio	ority Founda	tion I	tems (2 Po							rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration				R	O U T	I N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cert 5					W					27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no un	authorized pers	ons/ per	rsonnel			~				28. Proper Date Marking and o			
	Safe Water, Recordkeeping and Fo Labeling					Food Pa	ackage			~				29. Thermometers provided, a Thermal test strips digital	ccurate, and calibrat	ed; Chemica	1/	
	23. Hot and Cold Water available; ad					available; adeq	uate pre	ssure, safe				·	•		Permit Requirement,	Prerequisite for O	peration	
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  25. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  26. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  27. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						port sign pos	sted)						
					Conformance w 25. Compliance with Va						1 1				Utensils, Equip 31. Adequate handwashing fac	pment, and Vendin		
	~				HACCP plan; Variance of processing methods; man	obtained for spe	ecialized				~				supplied, used	anties. Accessible a	nd property	
					Const	umer Advisory	7				~				32. Food and Non-food Contacted, and use		e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remir in menu						~				33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
0	I	N	N	С	Core Items (1 Point	t) Violations	Requir	e Corrective	Action R	Not O	to E	xcee N	d 90	Da C	ys or Next Inspection , Which	never Comes First		R
O U T	N	0	A	o s		of Food Contan			ı.	U T	N	0	A	o s		dentification (Pull Food)		K
	•				34. No Evidence of Insecanimals						~				41.Original container labeling	(Bulk Food)		
1					35. Personal Cleanliness.			acco use							Physic	cal Facilities		
	~				36. Wiping Cloths; propo	erly used and st	tored				~				42. Non-Food Contact surface	s clean		
1					37. Environmental conta	amination					~				43. Adequate ventilation and l	ighting; designated	areas used	
	~			1	38. Approved thawing m	nethod					~	1			44. Garbage and Refuse prope	rly disposed; faciliti	es maintaine	d
					Proper					<b>—</b>					45. Physical facilities installed	maintained and al	ean	
						r Use of Utensi	ls			1		J		l		, mannamed, and ci	can	
1					39. Utensils, equipment, dried, & handled/ In use	& linens; prop	erly use			1	~				46. Toilet Facilities; properly of			

## **Retail Food Establishment Inspection Report**

Received by: (signature) Kelsey Harrington	Print: Kelsey Harrington	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nment Name:	Physical A		City/State:		License/Permit #	Page	2 of <u>2</u>			
Rode	eo Goat	2095	Summer Lee Dr		Rockwall, TX   FS-9441						
Item/Loc	cation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Loca	tion		Temp 1			
left cold top/cut tomatoes		41	turkey burgers		WIC	/par fried fries		42-45			
	pico	41	small cold top/boiled eg		boiled egg/raw hamburger			41/40			
drav	wers/hamburger	41/41	cut lettuce	41	pico			41			
		41/41	under/veggie burger/tot		haro	oolers amb	viont	36/36			
	eese/sprouts		steam well/salsa/ground be		10 011 0			1			
nat t	op drawers/cheese	41	-		beer	WIC amb	ieni	37			
	chilis	42	meat WIC/ground bed	+							
midd	le cold top/cut lettuce	41	ice cream freezer ambien								
draw	ers/chicken burgers	42	2 door freezer ambien								
Item	AN INCIDENTIAL OF VIOLET		SERVATIONS AND CORRECT			HE CONDUCTO OF	EDIME :	NID			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Dishwasher hand sink 100+F with soap and paper towels										
	3 comp sink 110+F										
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
35	Store employee dri	nks low	and separate/ not ove	r clean d	ishes						
18	Label all spray bottles in dish pit area										
5	All reheats to 165+F within 2 hours. Best to reheat on stove or flat top first then move to steam wells to hot hold at 135+F										
	Water in steam well only 159 F so TCS foods wouldn't have reached 165 within 2 hours. COS to flat top. Out of WIC for one hour.										
39	Store knives clean on knife magnets.										
	Line hand sink 100+F with soap and paper towels										
	Meat WIC hand sink 100+F										
37	Time to defrost ice cream freezer/cover open ice cream tubs under										
	Prep hand sink 100+F with soap and paper towels										
	Gloves used throughout										
W	Par fried fries were cooled in meat WIC then out while cutting meat and truck then back into main WIC perhaps accounting for temp increase										
	Discussed moving quickly from one cooler to another and giving space between trays in speed racks										
	Chips scooped with scoops										
	Sani buckets at 200 ppm quats										
	Menu with consumer advisory with asterisks and foods indicated as such										
	Bar hand sink 100+F with soap and paper towels										
	Alcohol bottles covered nightly										
	Protect straws in bar/handle with non mouth part only										
	3 comp bar sink at 120 F										
45	Some missing grout in kitchen/watch for food debris accumulation										
Danai	d by		Drint.			Title: Dawsey I- Cl	ngo/ Overes				
Received (signature)	`	ton	Kelsey F	larrino	aton	Title: Person In Char	_				
Inspecte	ed by:		Print:		<u>,</u>	ivialiage	/ 1				
(signature)	Kelsey Harring d by: Christy Co	rte, F	Christy C	ortez.	RS	Commis-: W N	#11 :	ad.			
	06 (Pavisad 09 2015)			-7		Samples: Y N	# collect	eu			