## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

10	te: /2	0/2	202	23	Time in: 9:55	12:1		FS-9							·	Est. Type	Risk Category	Page 1	of <u>2</u>
Est	Establishment Name:		2-Foll	2-Follow Up 3-Complaint Contact/Owner Name:		4-Investigation					* Number of	5-CO/Construction 6-Other Number of Repeat Violations:		TOTAL/SCORE					
					Pest co	t control : Hood Grease					rease	✓ Number of Violations COS:         e trap :       Follow-up: Yes ✓			19/8	31/B			
	95 I	Rid	ge	Rd	Rockwall, TX  Status: Out = not in cor	1: II		monthly	VO =	Grease	ebusters/1		Tri	mbl	le/1700gal/10-2	-	No 🗌	1 377	W7 . 1
	rk tl	he ap	pprop	riate	points in the OUT box for	each numb	pered item	Mark		neckm ire Ir	ark in	appi diate	opria Cor	te bo	pplicable COS = ox for IN, NO, NA, ive Action not to	COS Ma	site $\mathbf{R} = \text{repeat vio}$ ark an in appropriate $\mathbf{rys}$	e box for R	Watch
O U	mpn I N	N O	N A	C	Time and Tem	perature egrees Fah		Safety	R	U	N	N O		C O		Emp	loyee Health		R
т Э				S	1. Proper cooling time a					Т	~			S			oyees and conditional	employees;	
	3				2. Proper Cold Holding temperature(41°F/ 45°F)					-		knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; I					charge from	1	
	~										~				eyes, nose, and				
	3. Proper Hot Holding temperature(1													Ü	ntamination by Har				
	4. Proper cooking time and temper				og (165°E in 2		V	/						erly washed/ Gloves u		У			
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED $Y_{}N_{}$ )				.)
6. Time as a Public I			6. Time as a Public Heal	Health Control; procedures & records									Highly Susceptible Populations						
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; I good condition, safe, and unadulterated; parasite destruction  BeneKeith													C	Chemicals				
	_				8. Food Received at pro	per tempe	erature				_				17. Food additive & Vegetables	es; approved	and properly stored;	Washing Fr	ruits
					check at recei		ntaminati	on		3					18. Toxic substan	nces properly	y identified, stored an	d used	
	~				9. Food Separated & propreparation, storage, dis	otected, pr	revented d		Ħ							Wate	er/ Plumbing		
3				~	10. Food contact surface Sanitized at			Cleaned and		3				ł	19. Water from a backflow device		rce; Plumbing install	ed; proper	
$\vdash$					11. Proper disposition of		_	ly served or						ĺ	20. Approved Se	wage/Waste	water Disposal Syste	m, proper	
	~				reconditioned daice	arda	<u>ا</u>				V				disposal				
	<b>'</b>				reconditioned daica			n Items (2 P	oints)	viola	tions	Req	uire	Cor	11 1	ithin 10 day			4
O U	I N	N O	N A	COS		ority Fo	undatio	·	oints)	U	I	Req N O	vuire N A	C O	disposal  rective Action wi			ation	R
Т		N O			Demonstration  21. Person in charge pre and perform duties/ Cer	ority Fo	undation ledge/ Per	rsonnel  of knowledge	R	O	I	N	N	C	rective Action wi Food  27. Proper coolin	Temperatu	re Control/ Identific		R
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Received by: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Rode	ment Name: O Goat	Physical A 2095	<sup>ddress:</sup> Ridge Rd	City/State: Rockw	all, TX	License/Permit # FS-9441	Page	2 of <u>2</u>			
			TEMPERATURE OBSERVA		,						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca			Temp F			
beer V	VIC ambient	34	under/goat cheese		under/cheese			41			
left s	side cold top/pico	41	grill drawers/sliced cheese	41	beef in meat room			41			
CL	ıt tomatoes	41	shredded chees	42	ice cre	eam freezer amb	ient	3			
draw	vers/hamburgers	41/41/41	on stovr/cooked onion	152	WIC/par	fried fries on speed	rack	40/41/40			
middle	e cold top/cut lettuce	41	chorizo gravy	138	par fried fries in plastic tote li		te lid	46-47			
g	oat cheese	41	41 reheated chile/ques		2 cl	heese/egg		41/41			
draw	vers/veggie burger	41	small cold top/pic	41	ton	natoes/chi	le	41/71			
	cheese	41	cut tomatoes/chees	41/41	2 doo	r freezer amb	ent	2			
		OB	SERVATIONS AND CORRECT	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO TI	HE CONDITIONS OBSER	RVED A	ND			
	Warewashing hand sink 109F equipped										
	3 comp sink 119F										
10/33	Dishwasher not sanitizing/changed sanitizer source/COS to 100ppm chlorine										
	Provided chemical test strips										
18		-	sh pit area/store low ar	d separa	ate						
35	†		uch mouth part of coffee			nd continue prep	pina.				
			sh hands, and re-glove				1 5				
10		· · · · · · · · · · · · · · · · · · ·	dispenser isn't dispensing pro		ve to hand	mix and test until re	paired				
19											
34	Need to repair/replace sprayer hose at spray sink/need air gap and to retract after using  A few flies										
	Meat cutting hand sink 112F equipped										
1			discarded in WIC as never	nade it to	41F or be	low. Made yeste	day				
27	Must reach 70 within 2 h	nours ther	n 4 hours to 41F or below/us	e shallow	metal pan	ıs, no lids, space a	part				
45	Must reach 70 within 2 hours then 4 hours to 41F or below/use shallow metal pans, no lids, space apart  Some missing tile in cook line/some food debris/to clean										
	Dar Pro picks up and disposes spent grease										
18	Label spray bottles										
	Bar hand sink 100+F equipped										
	3 comp sink 110+F										
	Sani sink setup to 100 ppm chlorine sanitizer										
	Margarita machines cleaned weekly										
	Meat grinders cleaned daily after use/in a room ambient 40F										
	,										
								_			
Received (signature)	•		Print:			Title: Person In Charge	/ Owner	,			
Inspected			Print:								
(signature)	Christy Cov	4 6	RS   Christy C	ortoz	DC						