Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

	/2	6/2			Time in: 9:45 tion: 1-Routine	Time out: 11:28		FS-9	441	_	T		. 4* .		Est. Type	Risk Category	Page 1 of	
Ro	abli de	shm eO	ent Gc	Nam at			Cont	3-Compla act/Owner I			Inve	sug			S-CO/Construction * Number of Repeat Violations Of Violations	cos:	16/85	
		al A Sur			_ee Dr Rockwall, T	X AB	st contr	nthly	ŀ	Ho Grease	OCI ebuster		_		e trap : ble/1700gal/3mo	Follow-up: Yes V	10/00/	
Ma					tatus: Out = not in compoints in the OUT box for e	прпансс	complia tem	14.	$\mathbf{O} = \text{not } \mathbf{O}$						oplicable COS = corrected on ox for IN , NO , NA , COS Ma	site \mathbf{R} = repeat vio	olation W-Wat te box for R	tch
Co	nnli	ance	Sta	tus	Prior	rity Items (3	Points) violations	Requir	_	nmed ompl				ive Action not to exceed 3 da	ys		
O U	I N	N O	N A	C	Time and Temp	perature for Fe		ety	R	O U	I N	N O	N A	C	Emp	loyee Health		R
Т				S	1. Proper cooling time ar	-	ii)			T				S	12. Management, food emplo		employees;	
3					2 Proper Cold Helding	ta(41)	OF/ 450F				~				knowledge, responsibilities, a		ah awaa fuana	-
	~				2. Proper Cold Holding t	temperature(41	F/ 43 F	')			~				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dis	charge from	
	~	3. Proper Hot Holding temperature(135°F)										l		Preventing Con	ntamination by Har	nds		
		~			4. Proper cooking time a	and temperature	;				~				14. Hands cleaned and prope	rly washed/ Gloves u	ised properly	
3					5. Proper reheating proce Hours)	edure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact with alternate method properly following			
J	_				6. Time as a Public Heal	Ith Control; pro	cedures	& records									·	
	'										l		1		16. Pasteurized foods used; pr	eptible Populations rohibited food not of		
					App	proved Source					~				Pasteurized eggs used when reggs cooked	equired		
	~				7. Food and ice obtained good condition, safe, and destruction BeneKe	d unadulterated										hemicals		
	~				8. Food Received at prop	per temperature	;				~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
						from Contami	nation			3				~	18. Toxic substances properly	identified, stored an	nd used	-
	~				9. Food Separated & pro preparation, storage, disp			g food							Wate	er/ Plumbing		
	~				10. Food contact surface Sanitized at <u>200</u> p	es and Returnab opm/temperatur	les ; Cle e	aned and			~				19. Water from approved sour backflow device	rce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca	f returned, previ	iously se	erved or			~				20. Approved Sewage/Waster disposal	water Disposal Syste	m, proper	
0	I	N	N	С				ems (2 Po	ints) vi	iolat O		Req		Cor	rrective Action within 10 day.	s		R
U T	N	o	A	o s	Demonstration				K	U T	N	o	A	o s	Food Temperatur	re Control/ Identific	cation	
	/				21. Person in charge pre- and perform duties/ Cert					2					27. Proper cooling method us Maintain Product Temperatur	ed; Equipment Ade	quate to	
	~				5 22. Food Handler/ no un	authorized pers	sons/ per	sonnel			~				28. Proper Date Marking and			-
					Safe Water, Record	dkeeping and	Food Pa	ıckage		_					29. Thermometers provided, a	accurate, and calibrat	ed; Chemical/	-
					23. Hot and Cold Water	Labeling	uata pra	acura cofo		W	_				Thermal test strips need calibrated	metal stem	thermo	
	/				24. Required records ava						ı		ı		Permit Requirement 30. Food Establishment Per	-	_	
	~				destruction); Packaged F		ck tugs,	parasite			~				12/31/2021	mit (Current msp re	port sign posted	
					Conformance with Variation 25. Compliance with Variation 25.						1		l	ı		ipment, and Vendin		
	~				HACCP plan; Variance of processing methods; man	obtained for spe	ecialized			2					supplied, used	enities. Accessible a	на ргорену	
					Const	umer Advisory	У			W					32. Food and Non-food Conta designed, constructed, and use		e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin in menu	r Advisories; ra nder/Buffet Plat	w or und te)/ Aller	der cooked rgen Label			~				33. Warewashing Facilities; in Service sink or curb cleaning		used/	
0	I	N	N	C	Core Items (1 Point	t) Violations	Require	Corrective	Action R	Not	_	xce	_	0 Da	ys or Next Inspection , Whic	hever Comes First		R
U T	N	О	A	o s		of Food Contan				U T		0	A	O S		Identification (Della Feed)		
	~				34. No Evidence of Insec						~				41.Original container labeling	g (Bulk Food)		4
1					35. Personal Cleanliness			acco use								cal Facilities		
	~				36. Wiping Cloths; prope		ored				~				42. Non-Food Contact surface		orano 1	_
	~				37. Environmental conta				Ш		~				43. Adequate ventilation and			-
	~				38. Approved thawing m	nemod					~				44. Garbage and Refuse propo			-
					•	r Use of Utensi		d stored			~				45. Physical facilities installed			
1					39. Utensils, equipment, dried, & handled/ In use	e utensils; prope	erly used	ľ			~				46. Toilet Facilities; properly	constructed, supplied	u, and clean	
1					40. Single-service & sing and used	gie-use articles:	, properl	y stored			~				47. Other Violations			

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

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress: Summer Lee Dr	City/State:	ıı ⊤∨	License/Permit # FS-9441	Page _	2 of 2			
Roue	eo Goat	2095	TEMPERATURE OBSERVA		III, IA	F3-944 I					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp I			
Beer \	WIC ambient	36	grill drawers/hamburge	r 39/39/40	0 2 door freezer ambient			3			
cold	top/cut tomatoes	41	hot wells/queso	50	WIC/hamburger 4			40			
	pico	40	ground beef	127	steak/beef patties			40/40			
drav	wers/hamburger	40	small cold top/cheese	2 41	pai illed illes			41/41/4			
ham	nburger/cheese	40/39	egg	40	pa	r fried fries		45/47/5			
middl	le cold top/sour cream	38	under/lettuce	40	bar cooler ambient			36			
	lettuce	40	meat cutting room/bee								
hamb	hamburger/chorizo burger		beef CORRECT	39 VE ACTION	JC .						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT: NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSERV	ED AN	ID			
Number	AN INSTECTION OF TOOK ESTABLISHMENT HAS BEEN MADE. TOOK ATTENTION IS DIRECTED TO THE CONDITIONS OBSER										
	Dishwasher hand s	ink 100-	·F								
	3 comp sink 115 F	•									
	Dishwasher 100 ppm chlorine sanitizer										
18	Store chemicals spray bottles low and separate, not next to clean dishes on 3 comp sink clean side										
	Soda/tea nozzles WRS daily										
35 Store employee drinks low and separate on shelves/ racks near grill											
Sani buckets 200 ppm quats											
5	Previously cooked foods in hot wells for 30 minutes. Corrected on site by placing on grill to reheat to 165 first.										
40			fter initial use. Solo cu		led						
39 Store spoons clean overnight in dipper well (not runnning) Shake machine cleaned at least every 4 hours											
24				at auttin	~ ***						
31	1		ne hand sink and in me	at cutting	g room						
W	Watch ice machine ceiling for any slime forming										
1	Prep hand sink 100+ F Par fried fries, some containers power reached 41 or below, discarded										
27	Par fried fries, some containers never reached 41 or below, discarded Aggressively cool Fries to reach 70 within 2 hours then 4 hours to 41 or below										
21	Aggressively cool Fries to reach 70 within 2 hours then 4 hours to 41 or below										
	bar 3 comp sink 115 F bar hand sink 100 +F										
18	Beer Clean sani packets used in sani sink										
10	Label all chemicals spray bottles Liquor bottles covered at night										
	Liquor bottles covered at night Beer taps cleaned/maintained by supplier										
W	Need calibrated metal stem thermo. To purchase today. Will calibrate dial one today.										
V V	riveed Cambrated metal Stem thermo. To purchase today. Will Cambrate dial one today.										
Received			Print:			Title: Person In Charge/	Owner				
(signature)	Colton Brede		Colton	Bred	e	Manager					
Inspecte	d by:		Print:			- 3					
(signature)	Colton Brede d by: Christy Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collecte	d			
	6 (Revised 09-2015)		•			•					