Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| Di | | 100 | | _ | Time in: | Time out: | | License/Po | | | | | | | Est. Type Risk Category Page 1 of 2. | |
|-------------|---|--|--|-------------|--|---|--|--|-----------|---|---------------------------------------|--|---|---------------|---|---|
| | | | | | 10:40 | 12:00 | , | FS-9 | | | T | 4. | 4. | r | | |
| Es | tabli | shme | nt l | Nam | | 2-Follow U | | 3-Complai act/Owner N | | 4- | -Inve | estiga | atior | 1 | S-CO/Construction | |
| Pł | ysic | al Ad S Go | dre | ss: | and rortina rat | Pe | st contr on/moi | | | Ho | od nett/: | 3m0 | | | Le trap : Follow-up: Yes 10/90/A | 1 |
| | | Comp | liar | ice S | Status: Out = not in cor | mpliance IN = in | complia | nce NO | not = not | obser | rved | N/ | 4 = n | ot ap | pplicable COS = corrected on site R = repeat violation W-Watch | |
| M | ark t | he app | rop | riate | points in the OUT box for Prior | | | | | | | | _ | | ox for IN, NO, NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days | |
| O U | mpli I N | | Stat N A | C O | Time and Tem | perature for F | ood Saf | ety | R | O U | | iance N O | Star N A | tus C O | Employee Health | R |
| T | -11 | | | Š | (F = de 1. Proper cooling time a | egrees Fahrenhe and temperature | it) | | | | | Ü | | Š | 12. Management, food employees and conditional employees; | |
| | ~ | | | | | | | | | | ~ | | | | knowledge, responsibilities, and reporting | |
| | ~ | | | | 2. Proper Cold Holding | temperature(41° | °F/ 45°F | F) | | | ~ | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | |
| 3 | | | | | 3. Proper Hot Holding to | emperature(135 | °F) | | | | | | | | Preventing Contamination by Hands | |
| | ~ | | | | 4. Proper cooking time a | and temperature | ; | | | 3 | | | | ~ | 14. Hands cleaned and properly washed/ Gloves used properly MUST wash hands upon entering and before prep | _ |
| | ~ | | | | 5. Proper reheating proc Hours) | edure for hot ho | olding (1 | .65°F in 2 | | | ~ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) | |
| | ' | | | | 6. Time as a Public Hea | lth Control; pro | cedures | & records | | | | | | | Highly Susceptible Populations | |
| | | | | | Anr | proved Source | | | | | ~ | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | |
| | | | | | | | l source: | Food in | | | Ľ | | | | pasteurized liquid eggs only | |
| | ~ | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith | | | | | | | | | | Chemicals | |
| | ~ | 8. Food Received at proper temperature check at receipt | | | | | | | ~ | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only | | | |
| | | | | | Protection | | | | ~ | | | | 18. Toxic substances properly identified, stored and used | | | |
| | ~ | | | | 9. Food Separated & propreparation, storage, dis | g food | | | | | | | Water/ Plumbing | | | |
| | ~ | | | | 10. Food contact surface Sanitized at 200 I | | | ~ | | | | 19. Water from approved source; Plumbing installed; proper backflow device | | | | |
| | ~ | | 11. Proper disposition of returned, previously served or reconditioned disposed of | | | | | | | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |
| | | \perp | | | | arded | | | | | | $ar{ar{ar{ar{ar{ar{ar{ar{ar{ar{$ | | | • | |
| | | | | | Pric | ority Founds | ition It | ems (2. Po | ints) ı | iola | tions | Ron | nire | Cor | rrective Action within 10 days | |
| O U T | I N | | N A | C O S | Demonstration | | | | ints) 1 | O U | I N | Req N O | n N A | C | Food Temperature Control/ Identification | R |
| | | | | О | Demonstration 21. Person in charge pre and perform duties/ Cer | of Knowledge/ | / Person | mel knowledge, | | 0 | I N | N | N | C | | R |
| | N | | | О | Demonstration 21. Person in charge pre | of Knowledge/ esent, demonstra tified Food Mar | / Person ation of nager/ P | knowledge, osted | | O U | J N | N | N | C | Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to | R |
| | N V | | | О | Demonstration 21. Person in charge pre and perform duties/ Cer 5 22. Food Handler/ no ur Safe Water, Recor | of Knowledge/ esent, demonstra tified Food Man nauthorized pers | dation of nager/ P | knowledge, osted | | O U | J N | N | N | C | Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | R |
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Retail Food Establishment Inspection Report

| Received by: (signature) Elizabeth Aldana | Print: Elizabeth Aldana | 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: Cafe and Tortilla Factory | Physical A | ddress: S Goliad | City/State: | all TX | License/Permit # FS-9298 | Page | <u>2</u> of <u>2</u> | | | |
|--------------------------|---|--|--------------------------|--------------|-----------------------|--------------------------|----------|----------------------|--|--|--|
| 110000 | Total and Totalia Factory | 2243 | TEMPERATURE OBSERVA | | iii, 17 | 1 0-3230 | | | | | |
| Item/Loc | cation | Temp F | Item/Location | Temp F | Item/Loca | tion | | Temp F | | | |
| to go hot wells/beef | | 161 | grill drawers/bee | ef 39 | under/sour cream | | | 39 | | | |
| | chicken | 159 | hot holding unit/ques | o 97 | under hot wells/beans | | | 135 | | | |
| l | rice/beans | 155/158 | potatoes/chili con carn | e 129/135 | beans/chicken | | | 154/164 | | | |
| ur | nder/chicken | 170 | hot wells/beans | s 113 | WIC/ham | | | 39 | | | |
| | beef | 168 | beef/chicken | 155/169 | cut tomatoes | | | 40 | | | |
| to go | cold wells/ cut tomatoes | 41 | rice | 152 | cut lettuce | | | 40 | | | |
| | cheese | 41 | cold wells/cut tomatoe | s 39 | CC | ooked beef | | 160 | | | |
| u | nder/queso | 41 | cheese | 41 | pi | co bar/pico | | 36/41 | | | |
| T ₄ . | | | SERVATIONS AND CORRECT | | | | | | | | |
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: | | | | | | | | | | |
| | To go hand sink 12 | | | | | | | | | | |
| | Prep hand sink 118 | | | | | | | | | | |
| | Service hand sink 100 F | | | | | | | | | | |
| 3 | | | nits must hot hold at 13 | | t first the | en hot hold at 13 | 5+F | | | | |
| | | | t 10, will reheat to 165 | | | | | | | | |
| 35 | Store employee drinks low and separate | | | | | | | | | | |
| 45 | | | under counter unit to c | lose prop | erly | | | | | | |
| W | Watch ceiling of ice machine/clean and sanitize | | | | | | | | | | |
| | Sani buckets 200 ppm quats | | | | | | | | | | |
| | No raw shelled eggs | | | | | | | | | | |
| | | rything discarded at end of day/end of shift for breakfast | | | | | | | | | |
| | | carne, potatoes commercially pre-cooked | | | | | | | | | |
| | | on site to required temps | | | | | | | | | |
| | 3 comp sink 113+F | • | | | | | | | | | |
| 42 | Dishwasher 100 ppm chlorine sanitizer Clean floor drains | | | | | | | | | | |
| 42 45 | Clean floor drains Clean racks where clean dishes are stored | | | | | | | | | | |
| 45 W | | | | ler with one | out as a r | non sellable dummy | displa | | | | |
| - v v | Discussed storing carrot cake with cream cheese frosting in cooler with one out as a non sellable dummy display Soda/tea WRS daily | | | | | | | | | | |
| | Gloves used | | | | | | | | | | |
| | Margarita machine broken down and cleaned twice weekly | | | | | | | | | | |
| 42 | | | | | | | | | | | |
| 45 | <u> </u> | | | | | | | | | | |
| 36 | | | | | | | | | | | |
| 14 | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| Received (signature) | | | Print: | | | Title: Person In Charge/ | Owner | | | | |
| (orginature) | Elizabeth Aldand | 7 | Elizabeth | า Alda | na | Manager | | | | | |
| Inspected (signature) | Elizabeth Aldano d by: Christy Cov | tez, 1 | RS Christy C | ortez, | | | collecto | ed | | | |
| | | - | | | | ~ ширгоо. 1 11 П | - J.IICC | | | | |