Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	7/10/2024 11:15 1:00 F		FS-9298						Est. Type Risk Category Page 1 of _	2						
		se o i ishm			tion: 1-Routine ne:	2-Follow U	Contact/C	omplaint Owner Na		4-]	Inve	stiga	tion		* Number of Repeat Violations:	RE
_		a's al A			and Tortilla Fac		est control :			Нос	nd		Gr	eace	Number of Violations COS: te trap : Follow-up: Yes 🗸	/B
	45	SG	oli	ad	Rockwall, TX	PS	SSI/6-28-2			Boyzint	heHood		Cold	d Sp	Springs/2000gal/6-20-2024 No No	
	ark t	he ap	pprop	riate	Status: Out = not in corpoints in the OUT box for Prior	each numbered it	item		a che	ckma e Im	ırk in ımed	appro iate	opriat Corr	e bo	pplicable COS = corrected on site R = repeat violation W-Water Nox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	ch
O U	ompli I N	iance N O	Sta N A	C O	Time and Tem			1	₹	O U	ompli I N	ance N O	N	C O		R
Т				S	(F = de 1. Proper cooling time a	nd temperature	-			T				S	12. Management, food employees and conditional employees;	
W											~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding to	emperature(135	5°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	and temperature	2				~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	~				5. Proper reheating proc Hours)	edure for hot ho	olding (165°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; prod	ocedures & re	cords							Highly Susceptible Populations	
					.						_		T		16. Pasteurized foods used; prohibited food not offered	
				ı	7. Food and ice obtained	oroved Source	d source: Food	1 in							Pasteurized eggs used when required	
3				•	good condition, safe, and destruction BeneK	d unadulterated: eith/5 sta	l; parasite ar								Chemicals	
	~				8. Food Received at pro		e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
						from Contami	ination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis			d							Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200 p	es and Returnable ppm/temperature	oles ; Cleaned re	and			~			1	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca		riously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	+
					uisc	arueu										
					Pric	ority Founda	ation Items	(2 Poin	s) vi	iolati	ions	Requ	uire (Cor	prective Action within 10 days	
O U T	I N	N O	N A	CO	Pric Demonstration	·			ts) vi	O U	ions I N	Requ N O	N A	C O		R
O U T		N O			Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/	/ Personnel	rledge,		О	I	N	N A	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 3	of Knowledge/ esent, demonstra tified Food Mar	/ Personnel ation of know nager/ Posted	rledge,		0 U T	I	N	N A	C O	Food Temperature Control/ Identification	R
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor	of Knowledge/ esent, demonstratified Food Mar nauthorized pers within 30 (/ Personnel ation of knownager/ Posted sons/ personned days of h	rledge,		O U T	I	N	N A	C O	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
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor	of Knowledge/ esent, demonstratified Food Mar nauthorized pers within 30 of dkeeping and l	/ Personnel ation of knownager/ Posted sons/ personndays of h Food Packag	rledge,		0 U T	I N	N	N A	C O	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/	R
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor	of Knowledge/ esent, demonstratified Food Mar nauthorized pers within 30 (conditional descriptions) rdkeeping and I Labeling available; adequallable (shellstoo	/ Personnel ation of knownager/ Posted sons/ personned days of h Food Packag	rledge, el ire ge , safe		0 U T	I N	N	N A	C O	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 digital	
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I	of Knowledge/ esent, demonstratified Food Mar nauthorized pers within 30 (rdkeeping and l Labeling available; adequailable (shellsto Food labeled	/ Personnel ation of knownager/ Posted sons/ personned days of h Food Packag quate pressure ock tags; paras	eledge,		0 U T	I N	N	N A	C O	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I	of Knowledge/ esent, demonstratified Food Mar mauthorized pers within 30 of dkeeping and I Labeling available; adequailable (shellsto- Food labeled with Approved I uriance, Speciali obtained for spe	/ Personnel ation of knownager/ Posted sons/ personned days of h Food Packag quate pressure pck tags; paras Procedures ized Process, ecialized	eledge,		0 U T	I N	N	N A	C O	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending	
	V V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma	of Knowledge/ esent, demonstratified Food Mar mauthorized pers within 30 of dkeeping and I Labeling available; adequailable (shellsto- Food labeled with Approved I uriance, Speciali obtained for spe	dition of knownager/ Posted sons/ personned as ons/ personned ays of h Food Packag quate pressure pock tags; paras Procedures ized Process, ecialized ructions	eledge,		2 2	I N	N	N A	C O	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	V V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma	of Knowledge/ esent, demonstratified Food Mar mauthorized pers within 30 (deeping and labeling available; adequailable (shellsto- Food labeled with Approved lariance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; ra	/ Personnel ation of knownager/ Posted sons/ personned days of h Food Packag quate pressure ock tags; paras Procedures ized Process, ecialized ructions y www or under co	rledge, ire ge		2 2	I N	N	N A	C O	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
	V V V		A	OS	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin	of Knowledge/ esent, demonstratified Food Mar mauthorized pers within 30 of dkeeping and I Labeling available; adequailable (shellsto- Food labeled with Approved I uriance, Speciali obtained for spenufacturer instru- numer Advisory r Advisories; rander/Buffet Plat	Article of the control of the contro	rledge, rective A	ttion	2 2 2 Not	V to E.	N O	N A A A A A A A A A A A A A A A A A A A	Da	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
	V	N O		О	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of Core Items (1 Poin Prevention of Core Items (1 Poin Core Items (1 Poin Prevention of Core Items (1 Poin Core Items (1	of Knowledge/ esent, demonstratified Food Mar mauthorized pers within 30 of dkeeping and I Labeling available; adequailable (shellsto- Food labeled with Approved I uriance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plat t) Violations of food Contain	A repuire Cornination	rledge, ire ge		2 2	V	NOO	N A A A A A A A A A A A A A A A A A A A	COSS	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification	
OUU	V V V	N	A N	o s	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals	of Knowledge/ esent, demonstratified Food Mar nauthorized pers within 30 of dkeeping and I Labeling available; adequailable (shellsto Food labeled with Approved I uriance, Speciali obtained for spenufacturer instratory umer Advisory r Advisories; rainder/Buffet Plat t) Violations a of Food Contain ect contamination	Article of the control of the contro	rledge, ellire ge , safe site and cooked Label crective A	ttion	2 2 2 Not	I N	N O	N A A A A A A A A A A A A A A A A A A A	Dag 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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
O U T T		N	A N	o s	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Order Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness	of Knowledge/ esent, demonstratified Food Mar nauthorized pers within 30 (rdkeeping and I Labeling available; adequailable (shellstown of the contamination	Area or tobacco	rledge, ellire ge , safe site and cooked Label crective A	ttion	2 2 Not	to E. I. N.	N O	N A A A A A A A A A A A A A A A A A A A	Dag 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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
OUT	V V V	N	A N	o s	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals	of Knowledge/ esent, demonstratified Food Mar hauthorized pers within 30 of dkeeping and labeling available; adequailable (shellsto- Food labeled with Approved lariance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plat t) Violations and Food Contain ect contamination seleating, drinkin perly used and st	Area or tobacco	rledge, ellire ge , safe site and cooked Label crective A	ttion	2 2 2 Not	V to E.	N O	N A A A A A A A A A A A A A A A A A A A	Dag 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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
O U T T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	A N	o s	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of Safe Water) and Safe Personal Cleanliness 35. Personal Cleanliness 36. Wiping Cloths; proposition of Safe Water Safe Proposition of Safe Personal Cleanliness 36. Wiping Cloths; proposition of Saf	of Knowledge/ esent, demonstratified Food Mar nauthorized pers within 30 of dkeeping and I Labeling available; adequaliable (shellsto- Food labeled with Approved I uriance, Speciali obtained for spenufacturer instraturer Advisory r Advisories; rander/Buffet Plat t) Violations in ect contamination serly used and stamination	Area or tobacco	rledge, ellire ge , safe site and cooked Label crective A	ttion	2 2 Not	to E. I. N.	N O	N A A A A A A A A A A A A A A A A A A A	Dag 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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
O U T T	V V V	N	A N	o s	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in and performed the contact of the cont	of Knowledge/ esent, demonstratified Food Mar hauthorized pers within 30 of dkeeping and I Labeling available; adequailable (shellsto- Food labeled with Approved I briance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plat t) Violations of Food Contain cet contamination serly used and stamination method	A Personnel ation of knownager/ Posted ation of knownager/ Posted sons/ personned days of h Food Packag quate pressure ock tags; paras Procedures ized Process, ecialized ructions Y aw or under co tee// Allergen l Require Cor mination on, rodent/othe ng or tobacco tored	rledge, ellire ge , safe site and cooked Label crective A	ttion	2 2 Not	V to E.	N O	N A A A A A A A A A A A A A A A A A A A	Dag 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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
O U T T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	A N	o s	21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur all/to be certified Safe Water, Recor 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in and performed the contact of the cont	of Knowledge/ esent, demonstratified Food Mar hauthorized pers within 30 of dkeeping and I Labeling available; adequailable (shellsto- Food labeled with Approved I briance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plat t) Violations of Food Contain ect contamination ferly used and st famination ferly used for the speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plat t) Violations of frood Contain ferly used and st famination ferly used for the spenufacturer instrumer for the spenufacturer instrument of the spenufacturer inst	A Personnel ation of knownager/ Posted ation of knownager/ Posted sons/ personned days of h Food Packag quate pressure ock tags; paras Procedures ized Process, ecialized ructions Y aw or under co te)/ Allergen l Require Cor mination on, rodent/othe ng or tobacco tored ils erly used, sto	rledge, ire ge	ttion	2 2 Not	to E. I. N.	N O	N A A A A A A A A A A A A A A A A A A A	Dag C	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 digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided avs or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	

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		City/State: Rockwa	ıll TX	License/Permit # Pag FS-9298	ge <u>2</u> of <u>2</u>				
	,		TEMPERATURE OBSERVA		, 17	. • • = =					
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
service cold line/cut tomatoes		41	ground beef	158	steam wells/chicken/beef		160/179				
cut lettuce		41 41	under/beans	139	enchiladas/shredded chicken		177/181				
S	sour cream		chicken fajita	140			38				
under/queso		70	under counter hot hokding/spur cream sauce	139	to go salsa cooler/salsa		41				
qı	queso/queso		salsa	138	WIC/queso/queso		62/61				
stea	steam table/chicken		to go cold top/ cheese	41	queso		40				
	beef/rice	159/160	cut tomatoes/ lettuce	41/41	pico/ cut tomatoes		40				
	beans	166	under/cut tomatoes	41		beef	38				
	1	OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	AND				
	To go Hand sink 14	•	• •								
31	Service line hand sink 100F/need soap at hand sink										
	Queso under counter cooler was made 1.5 hours previous/COS by moving to WIC as there were 8 pans										
27			polers/should cool in WIC/the								
	· · · · · · · · · · · · · · · · · · ·		er counter coolers/cool to 41F in	WIC 2 hou	ırs to 70F	then 4 hours to 41F or be	low				
36	To store wiping clot	hs in sa	ni buckets								
34	Some flies										
	Gloves used for all prep and RTE										
32			eiling/ to be cleanable								
32			zzling charger plates/to	be clear	nable						
42		_	ainers (for beans, etc)			1 100					
28			ctly/ queso at 65 done	oday bu	t labele	d as yesterday/CO	S				
7	Dented cans/remov		1-								
	Sani buckets at 200 ppm quats										
	3 comp sink 130+F										
	Sani sink setup to 200ppm quats										
45	Dishwasher sanitizing at 100ppm chlorine										
45	ÿ 1 ÿ 1 1 y										
43			•								
42	To clean in/around/on equipment										
	Honey containers sanitized after being on tables										
Received (signature)	•	,	Print: Elizabeth	Alda	na	Title: Person In Charge/ Owner Manager	er				
Inspected	d by:		Print:								
(signature)		tez, 1	Christy Co	ortez,	RS	Samples: Y N # collection	cted				
Form FH-0	6 (Revised 09-2015)				L	•					