Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/18/2024		24	Time in: 3:05	Time out: 4:20		ense/Pern		rrent/to po				no	Est. Type Risk Category Page 1 of 2	2_			
Purpose of Inspection: 1-Routine 2-Follow Up 3-C						Complaint 4-Investigation 5-CO/Construction 6-Other						5-CO/Construction 6-Other TOTAL/SCO	RE				
Establishment Name: Contact/Owner I								wner Nar	ne:	* Number of Repeat Violations: ✓ Number of Violations COS:					✓ Number of Violations COS:	۸	
Physical Address: Pest control: 2064 N Goliad Rockwall, TX Ecolab/7-9-2024							024	ı	Hoo n/a	od				Trainer of Violations Cost	٦		
Ma					tatus: Out = not in co	пірпансс	compliance	NO = Mark '√'							applicable COS = corrected on site R = repeat violation W-Watch	:h	
					•					e Im		iate	Cor	recti	ctive Action not to exceed 3 days		
UNUAU				C O		ime and Temperature for Food Safety (F = degrees Fahrenheit)			R	O U		N O	N A	Employee Health	R		
Т	~			. 5	Proper cooling time and temperature					Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	2. Proper Cold Holding temperature(41°F/ 45°F)													13. Proper use of restriction and exclusion; No discharge from			
									Ш	~		eyes, nose, and mouth					
	'				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		~			Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2)						~				15. No bare hand contact with ready to eat foods or approved		
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				alternate method properly followed (APPROVED Y. N)		
	•				6. Time as a Public Hea	alth Control; pro	ocedures & rec	ords					Highly Susceptible Populations				
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite												
S					destruction								Chemicals				
	/				8. Food Received at pro	oper temperature	e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		<u> </u>			Protection	n from Contami	ination				~				18. Toxic substances properly identified, stored and used		
	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing		
					10. Food contact surfaces and Returnables; Cleaned and										19. Water from approved source; Plumbing installed; proper		
	~				Sanitized at 200 ppm/temperature						~			i	20. Approved Sewage/Wastewater Disposal System, proper		
	11. Proper disposition of returned, previously served or reconditioned discarded						,,			~				disposal			
0	I	N	N	С					ts) vi	О	I	N	N	C		R	
U	N.T			О	Demonstration	C T7 1 1				U	N	О			Food Temperature Control/ Identification		
T	N	О	A	Š			/ Personnel	edge		T	- '	U	A	o s			
	/	0	A		21. Person in charge pr and perform duties/ Ce	resent, demonstra	ation of knowl	edge,			v	U	A				
		0	A		21. Person in charge pr and perform duties/ Ce	resent, demonstratified Food Man	ration of knowl nager/ Posted					O	A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition		
	'	0	A		21. Person in charge pr and perform duties/ Ce 4	resent, demonstratified Food Man	ration of knowl nager/ Posted sons/ personnel	1			~		A		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		
	'	0	A		21. Person in charge pr and perform duties/ Ce 4 22. Food Handler/ no u	resent, demonstratified Food Manuauthorized persondereping and Labeling	ration of knowl nager/ Posted sons/ personnel	1			ν ν		A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/		
	\ \	0	A		21. Person in charge pr and perform duties/ Ce 4 22. Food Handler/ no u	resent, demonstratified Food Manuauthorized persondkeeping and Labeling r available; adequalable (shellsto	ration of knowl nager/ Posted sons/ personnel Food Package	safe			ν ν		A		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)		
	\rangle \rangl	0	A		21. Person in charge pr and perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved	ration of knowl mager/ Posted sons/ personnel Food Package quate pressure, ock tags; parasi	safe te		Т	ν ν		A		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) need current/to post Utensils, Equipment, and Vending		
	\rangle \rangl	0	A		21. Person in charge pr and perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged	resent, demonstratified Food Mainauthorized personal Labeling ravailable; adequations and labeled with Approved fariance, Specialise obtained for specialise.	ration of knowl mager/ Posted sons/ personnel Food Package quate pressure, ock tags; parasi Procedures ized Process, a recialized	safe te		Т	ν ν		A		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) need current/to post		
	ンンンンン		A		21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; methods; methods; methods	resent, demonstratified Food Mainauthorized personal Labeling ravailable; adequations and labeled with Approved fariance, Specialise obtained for specialise.	ration of knowl nager/ Posted sons/ personnel Food Package quate pressure, pck tags; parasi Procedures ized Process, a recialized ructions	safe te		Т	\(\times \)		A		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) need current/to post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	ンンンンン		A		21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; methods; methods; methods	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatilable (shellsto Food labeled with Approved fariance, Specialic e obtained for spanufacturer instrusturer Advisory; ravailable (shellsto Food labeled fariance, Specialic e obtained for spanufacturer instrusturer Advisory; ravailable (shellsto Food labeled fariance, Specialic e obtained for spanufacturer instrusturer Advisory; ravailable (shellsto Food labeled fariance, Specialic et al.,	ration of knowl mager/ Posted sons/ personnel Food Package quate pressure, ock tags; parasi Procedures ized Process, a ecialized ructions	safe te nd		Т	\(\times \)		A		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) need current/to post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used		
	ンソソソソ			S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved fariance, Specialie obtained for spanufacturer instraumer Advisory er Advisories; rainder/Buffet Plating food food food food food food food foo	ration of knowl mager/ Posted sons/ personnel food Package quate pressure, ock tags; parasi procedures ized Process, a recialized ructions for under coate)/ Allergen L	safe te nd bked abel		W	V V V to E	xcee	ed 900	S Da	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) need current/to post 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		
	ンソソソ	N O	N A		21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved fariance, Specialie obtained for spanufacturer instraumer Advisory er Advisories; rainder/Buffet Plating food food food food food food food foo	ration of knowl mager/ Posted sons/ personnel	safe te nd bked abel	ction	W	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			S	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) need current/to post 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 24. Proper Date Marking and disposition	R	
OU	ソソソソ		N	S	21. Person in charge property and perform duties/ Ce 4 22. Food Handler/ no use Safe Water, Reconstruction and Cold Water 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; manual Cold Consumer foods (Disclosure/Remonstruction) Prevention 34. No Evidence of Instanimals	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequalable (shellsto Food labeled with Approved fariance, Specialise obtained for speanufacturer instrational summer Advisory er Advisories; rainder/Buffet Platint) Violations of Food Contamination	ration of knowl mager/ Posted sons/ personnel	safe te nd sked abel		Not O U	\(\sum_{\cute{\cie\cute{\cute{\cute{\cute{\cute{\cute{\cute{\cute{\cute{\cute{\cie\cute{\cute{\cute{\cute{\cute{\cute{\cute{\cute\cute{\cute{\cute{\cute\}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}	xceee	N N	S Daa	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) need current/to post 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 24. Proper Date Marking and disposition		
OUTT	ソソソソ		N	S	21. Person in charge pr and perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatible (shellsto Food labeled with Approved fariance, Specialise obtained for spanufacturer instrational summer Advisory er Advisories; rainder/Buffet Platint) Violations of Food Contameet contaminations/seleating, drinking	ration of knowl mager/ Posted sons/ personnel	safe te nd sked abel		Not O U T	V V V V V V V V V V V V V V V V V V V	xceee	N N	S Daa	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) need current/to post 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 24. Original container labeling (Bulk Food) Physical Facilities		
OUTT	ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン		N	S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequalable (shellsto Food labeled with Approved rariance, Specialic e obtained for spanufacturer instrations with the contained for spanufacturer instrations of Food Contained for Food Contained containing the containing of Food Contained to Contain the containing of Food Contained for Food Contained to Contain the containing of Food Contained for Food Contained	ration of knowl mager/ Posted sons/ personnel	safe te nd sked abel		Not O U	V V V V V V V V V V V V V V V V V V V	xceee	N N	S Daa	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) need current/to post 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 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean		
OUTT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge pr and perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records at destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatilable; adequatilable (shellstore) Food labeled with Approved fariance, Specialic electronic obtained for spanufacturer instracturer instracturer instracturer food Contained for Food Contained for Food Contained for Food Contained for Food Contained food Conta	ration of knowl mager/ Posted sons/ personnel	safe te nd sked abel		Not O U T	\(\sum_{\cute{\cie{\cut	xceee	N N	S Daa	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) need current/to post 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 24. Original container labeling (Bulk Food) Physical Facilities		
OUTT	ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン ン		N	S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental cont 38. Approved thawing	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved rariance, Specialic e obtained for spanufacturer instracturer inst	ration of knowl mager/ Posted sons/ personnel sons/ personnel food Package quate pressure, ock tags; parasi procedures ized Process, a recialized ructions for the procedure of the process of the procedure of the process of the proc	safe te nd sked abel		Not O U T	V V V V V V V V V V V V V V V V V V V	xceee	N N	S Daa	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) need current/to post 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 24. Voriginal container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used		
OUTT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; programs 37. Environmental cont 38. Approved thawing 39. Utensils, equipmen 39. Utensils, equipmen	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatilable (shellsto Food labeled with Approved Tariance, Specialise obtained for spanufacturer instracturer inst	ration of knowl mager/ Posted sons/ personnel	safe te nd pked abel r see see see see see see see see see s		Not O U T		xceee	N N	S Daa	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) need current/to post 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 24. 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		
OUTT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; produced 37. Environmental cont 38. Approved thawing Property 10	resent, demonstratified Food Mainauthorized persordkeeping and Labeling ravailable; adequatible (shellsto Food labeled with Approved fariance, Specialise obtained for special	ration of knowl mager/ Posted sons/ personnel	safe te nd bked abel r seed,		Not O U T	\(\sum_{\cute{\cie{\cut	xceee	N N	S Daa	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) need current/to post 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 24. 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 45. Physical facilities installed, maintained, and clean		

Received by: (signature) Samantha Rehder	Print: Samantha Rehder	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: d and Go	Physical A	N Goliad	City/State: Rockwa	all. TX	License/Permit # need current/to po	Page <u>2</u> of <u>2</u>					
Cala		0001	TEMPERATURE OBSERVA		an, 170	·						
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I					
salad	cold top/pico	41	under/chicken	41								
	corn	41	hot holding/soup									
cut lettuce		41	online cooler/mil									
under/corn		39	Lemonade coole	r 34								
Mea	at cold top/tofu	38	dressing coole	34								
	cheese	40	WIC/buffalo chicke	1 40								
	chicken	41										
Bu	ffalo chicken	41										
Te .			SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Warewash hand sin	k 100F	equipped									
	3 comp sink 110F	000										
	Sani sink setup to 2		•									
	Sani buckets setup	•	•									
	All meats precooked, all veggies precut and washed at commissary											
	· · ·		s are cooked on site									
	Avocados cut per order											
42	Commercially bagged soups heated to 165+F then hot held at 135+F											
72	To clean ice machine/ pink lemonade was spilled near/on door groove All dressings, lemonade, meats, all veggies bagged at distribution center											
42/45							ipment					
	5 Some cleaning needed in/around/on equipment/floors and some cleaning needed under equipment Peroxide spray only used for non food contact surfaces only											
39	Invert ice bucket											
	Air gaps established	d under	ice machines									
	Front hand sink 100)+F equ	ipped									
7	Discarded 3 avocad	dos in W	IC open/brown inside									
	Lemonade machine	es clean	ed every 3 days/Tea u	rns clear	ned nigh	ntly						
	Frozen lemonade c	leaned	weekly									
	Breakfast cleaned weekly											
			ps recorded 3 times da	ily								
	Sani changed every 2 hours											
34	Fly											
	Complaint received 7/18/2024 of moldy avacado served at lunch time on 7/17/2024											
	Investigation 7/18/2024											
	•		cold top were found to									
	There were some broken avocados in WIC/discarded 3 that had discoloration and had been opened											
		king for qua	ality, smell, color, etc before se	ving anythi	ng to avoid	-						
Received (signature)		μ	Samanth	a Reh	der	Title: Person In Char	ge/ Owner					
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Samples V M	# collected					
Form EU 0	6 (Revised 09-2015)					Samples: Y N	ii conceteu					