

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 7/18/2024	Time in: 3:05	Time out: 4:20	License/Permit # need current/to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input checked="" type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Salad and Go	Contact/Owner Name:	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: 3064 N Goliad Rockwall, TX	Pest control : Ecolab/7-9-2024	Hood n/a	Grease trap : LES/250gal/7-1-2024	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
3				✓		Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓			✓		Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Samantha Rehder</i>	Print: Samantha Rehder	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Salad and Go	Physical Address: 3064 N Goliad	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
salad cold top/pico	41	under/chicken	41		
corn	41	hot holding/soup	156		
cut lettuce	41	online cooler/milk	41		
under/corn	39	Lemonade cooler	34		
Meat cold top/tofu	38	dressing cooler	34		
cheese	40	WIC/buffalo chicken	40		
chicken	41				
Buffalo chicken	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Warewash hand sink 100F equipped
	3 comp sink 110F
	Sani sink setup to 200 ppm quats
	Sani buckets setup to 200ppm quats
	All meats precooked, all veggies precut and washed at commissary
	Only liquid pasteurized eggs are cooked on site
	Avocados cut per order
	Commercially bagged soups heated to 165+F then hot held at 135+F
42	To clean ice machine/ pink lemonade was spilled near/on door groove
	All dressings, lemonade, meats, all veggies bagged at distribution center
42/45	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 under ice machines
	Front hand sink 100+F equipped
7	Discarded 3 avocados in WIC open/brown inside
	Lemonade machines cleaned every 3 days/Tea urns cleaned nightly
	Frozen lemonade cleaned weekly
	Breakfast cleaned weekly
	Cleaning checklist and temps recorded 3 times daily
	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
	Upon entrance avocados in cold top were found to be fresh.
	There were some broken avocados in WIC/discarded 3 that had discoloration and had been opened
	Discussed w/manager looking for quality, smell, color, etc before serving anything to avoid serving unsound foods

Received by: (signature) <i>Samantha Rehder</i>	Print: Samantha Rehder	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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