Retail Food Establishment Inspection Report Image: Constraint of the system <																
Date: Time in: Time out: License/Permit 8/31/2022 3:35 4:35 FS-000									70)			Est. Type Risk Category Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1 I-Routine 2-Follow Up 3-Complain												n	5-CO/Construction 6-Other TOTAL/SCORE			
Es	Establishment Name: Contact/Owner N							Name:					★ Number of Repeat Violations: ✓ Number of Violations COS:			
Sloanes Sweet Treats Tamara Ko Physical Address: Pest control :						Hood Grea			G	reas	se trap : Follow-up: Yes 6/94/					
104 N San Jacinto Reyna/2mo						n/a Eagle/3m					-	<u> </u>				
Mark the appropriate points in the OUT box for each numbered item Mark '							chec	ot observed NA = not applicable COS = corrected or checkmark in appropriate box for IN , NO , NA , COS M					bx 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											ive Action not to exceed 3 days					
O U T	I N	I N N C Time and Temperature for Food Safety						O U T	I N	N O	N A	C O S	Employee Health			
	~			5	1. Proper cooling time and temperature				~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
w					2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
vv					3. Proper Hot Holding temperature(135°F)				•				·			
		A Proper cooking time and temperature									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
		~			5. Proper reheating procedure for hot holding (165°F in 2				•				15. No bare hand contact with ready to eat foods or approved			
		~			Hours)6. Time as a Public Health Control; procedures & records				~				alternate method properly followed (APPROVED Y. N.)			
	6. Time as a Public Health Control; procedures & records logs kept									Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						
					Approved Source				~				Pasteurized eggs used when required eggs cooked			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Restaurant Depot								Chemicals			
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	-		check at receipt						· •				Water only 18. Toxic substances properly identified, stored and used			
					Protection from Contamination 9. Food Separated & protected, prevented during food				•							
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and					Water/ Plumbing 19. Water from approved source; Plumbing installed; proper						
	~				Sanitized at 200 ppm/temperature				~				backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned discarded		_		~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I					nts) R) vic	0	Ι	Ν	Ν	С	R			
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	O S	Food Temperature Control/ Identification			
	~				and perform duties/ Certified Food Manager/ Posted 2				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~	22 Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition			
					Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
	~											Permit Requirement, Prerequisite for Operation				
	<	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Permit (Current/insp report sign posted)				
		Conformance with Approved Procedures									12/31/2022 Utensils, Equipment, and Vending					
	~	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					2 supplied, used					31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
	I	N	N	С	Core Items (1 Point) Violations Require Corrective	Acti R	ion l	Not 0	to E	xcee N	ed 90 N	0 Da C	ys or Next Inspection , Whichever Comes First			
O U T	I N	N O	A	o s	Prevention of Food Contamination	K		U T	N N	0	A A	o s	Food Identification			
1					34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)			
Ц	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities			
Ц	~				36. Wiping Cloths; properly used and stored				~				42. Non-Food Contact surfaces clean			
Ц					37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used			
	38. Approved thawing method							~				44. Garbage and Refuse properly disposed; facilities maintained				
	Proper Use of Utensils			•			1					45. Physical facilities installed, maintained, and clean				
	~		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						~				46. Toilet Facilities; properly constructed, supplied, and clean			
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations			

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

Form EH-06 (Revised 09-2015)

	nent Name: ne's Sweet Treats	Physical A 104 N	I San Jacinto	City/State: Rockwa	III, TX	License/Permit # FS-0001670	Page <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ion	Temp F				
	cooler/ham	48									
5 000	butter	<u>40</u> 62									
		41									
3	our cream	40									
under	yogurt	39									
	eam freezer ambient	-7									
reach	in freezer ambient	-2									
reach	in freezer ambient	-7									
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	ΓABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	'ED AND				
	Back Hand sink 100+F										
	•		ats tabs if using 3 com		r warew	ashing					
0.4			0 ppm chlorine sanitiz		- / !	a fan han ta a ta					
31			at back hand sink. Keep				ng				
32			framed but still needs of	epoxy pai	nt/to be	sealed					
	Milk pitchers WRS										
	Milk frothers sanitiz										
14/	New running dipper				a hath hain	a used for baling and a					
W			for an hour/placed back in reach i	in cooler. wer	e both bein	g used for baking and p	rep				
	Soda nozzles WRS										
32	Front hand sink 100+F Seal exposed wood in front shelves										
52			oken down and cleaned	d after ev	orv uso/	made from mixe	26				
			closed at inspection so		1						
	Logs kept for TPHC		•		9						
45/34											
45/34 Clean floor drains/fruit flies 45 Clean under equipment											
W			t having enough dumpster sp	bace/shared	with resta	urants and business	ses				
	Oven side hand sink 100+F.										
Received	2		Print:		_	Title: Person In Charge/	Owner				
(signature)	Tamara Kolleck	,	Tamara	Kolle	eck	Owner					
Inspected (signature)	Tamara Kolleck ^{Iby:} Chrísty Cor	tez, 1	RS Christy C	cortez,	RS	Samples: Y N #	collected				
Form EH-06	6 (Revised 09-2015)	-									