Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

			License/Permit # FS-7554-01						Est. Type Risk Categor	Pa	ige <u>1</u>	of <u>2</u>						
					tion: 1-Routine	2-Foll		3-Compla			-Inve	stiga	ation		5-CO/Construction 6-Other	ТО	TAL/SC	CORE
E	stabl	ishn	nent	Nan				ontact/Owner							* Number of Repeat Violations: ✓ Number of Violations COS:			
Pl 29	nysic 101	al A Vill	age	ess: e Dr	Rockwall, TX			1-27-2023		Ho Halo	od o/2-2	023	Gı So	rease uthv	e trap : Follow-up: Yes No Follow-up: Yes		0/80	J/B
М					Status: Out = not in core points in the OUT box for Prior	each numb		Mark		neckm	ark ir	appr	opria	te bo	plicable COS = corrected on site R = repeax for IN, NO, NA, COS Mark an in approve Action not to exceed 3 days	t violation priate box	n W-W	∕atch
O U	ompl I N	iance N O	e Sta N A	tus C O	Time and Tem			Safety	R	O U		iance N O	Stat N A	tus C O	Employee Health			R
3				S	1. Proper cooling time a	egrees Fahr and temper				T	_			S	12. Management, food employees and conditi knowledge, responsibilities, and reporting	onal empl	loyees;	
-					2. Proper Cold Holding	temperatu	re(41°F/ 45	5°F)							13. Proper use of restriction and exclusion; No	discharg	ge from	
3					3. Proper Hot Holding t	temperatura	-(135°F)				~				eyes, nose, and mouth			
	~	~			4. Proper cooking time						~				Preventing Contamination by 14. Hands cleaned and properly washed/ Gloven		properly	
2					5. Proper reheating proc Hours)	cedure for l	hot holding	g (165°F in 2			<u>ر</u>				Gloves used 15. No bare hand contact with ready to eat for alternate method properly followed (APPRO)			
3	~				6. Time as a Public Hea	alth Control	l; procedur	res & records							Highly Susceptible Populat		.14)	
					A	muonod Co					\ <u>\</u>				16. Pasteurized foods used; prohibited food no Pasteurized eggs used when required			
					7. Food and ice obtained	d from app		rce; Food in							eggs cooked			
	~				good condition, safe, an destruction Sysco		•	asite							Chemicals			
	~				8. Food Received at pro		rature				~				17. Food additives; approved and properly sto & Vegetables	red; Wash	hing Fruit	.S
		1			Protection	from Con					~				18. Toxic substances properly identified, store	d and use	ed	
	~				9. Food Separated & propreparation, storage, dis	splay, and t	tasting								Water/ Plumbing			
3					10. Food contact surface Sanitized at			Cleaned and		V	/				19. Water from approved source; Plumbing in backflow device	stalled; pr	roper	
					Proper disposition o	of returned,	previously	y corned or									oper	
	~				40.4	arded		y served or			~				20. Approved Sewage/Wastewater Disposal S disposal	ystem, pro		
	✓	N	N	С	reconditioned disca	ardec	d L		_	_		_		_		ystem, pro	77	D
O U T	I N	N O	N A	C O S	reconditioned disca Pric	ardec	undation	a Items (2 Posonnel	ints)	violar O U T	I N	Req N O	uire N A	Cor C O S	disposal			R
		N O		О	Prior Demonstration 21. Person in charge properties and perform duties/ Cer.	ority Foundation of Knowlessent, demonstratified Food	undation dedge/ Personstration d Manager	a Items (2 Posonnel of knowledge, / Posted	_	O U	I	N	N	C O	rective Action within 10 days Food Temperature Control/ Ider 27. Proper cooling method used; Equipment Maintain Product Temperature	tification	1	R
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Received by: (signature) Hunter McDaniel	Hunter McDaniel	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Fetablish	ment Name:	Physical A	ddress:	City/State:		License/Permit # Pas	ge <u>2</u> of <u>2</u>		
	fer's Restaurant		Village Dr	Rockwa	all, TX	FS-7554-01	3C Z 01 Z		
			TEMPERATURE OBSERVA						
Item/Loc		Temp F 40-48	Item/Location	Temp F	Item/Loca				
·	WIC/par fried fries		fryer drawers/ chicke	+	grill dı	41/38/39			
_	ut tomatoes	37	chicken	37	hot d	42/41			
shre	edded cheese	39	cold top/ham	41	stea	121			
	ham	39	turkey/cut tomatoes	41/41	sou	117/156/152			
meat	t WIC/ground beef	38	cheese	41	cold t	41			
r	namburger	39	drawers/hamburge	41	ch	41/41			
small	small cold top/ corndogs		cheese	41	reach in freezer ambien		7		
ra	aw chicken	37	queso	42	bar c	cooler ambient	38		
		OB	SERVATIONS AND CORRECT	IVE 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	AND		
	Back prep hand sin	k 135 F	with soap and paper to	wels					
1	All par fried fries in	WIC ove	er 41F discarded as ne	ver made	e it to 4	1F or below.			
27	Made previous ever	ning. M	ust aggressively cool.	2 hours t	o 70F t	hen 4 hours to 41F			
	Prep hand sink 125	F with	soap and paper towels						
5	All re-heats must reach	า 165+F v	vithin 2 hours. Heat on sto	ve first be	fore plac	ing in steam wells. CC)S		
	Sani buckets 200 p	pm quat	S						
45	Some missing grou	t/food d	ebris						
45	Need to clean floors drains/food debris								
32	Need to clean cutting boards where badly discolored and or scored								
45	Seal all gaps/holes	in walls							
42	To clean in/around/								
10	Need to clean ice d	eflector	panel/slime buildup						
W	Need air gap under	ice mad	chine						
	3 comp sink 130 F								
			0 ppm chlorine sanitize						
			F with soap and paper						
W	Label all spray chemicals bottles. Store low and separate								
35	Store employee drinks low and separate/ not over prep tables								
W	Defrost reach in freezer/ice buildup								
W	Need paper towels at drink hand sink								
0	Drink hand sink 120 +F								
2	Whipped topping out at room temp all night. Discarded. Need to cold hold at 41 F or below.								
34									
	Bar 3 comp sink 139 F Hand sink 130 F with soap and paper towels								
	Hand sink 130 F with soap and paper towels Bar dishwasher sanitizing at 100 ppm chlorine sanitizer								
34	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer Some fruit flies in har/eliminate breeding site and food supply								
32	3								
Received	by:		Print:			Title: Person In Charge/ Own	er		
(signature)	Hunter McDanie	l	Hunter N	/lcDai	niel	Manager			
Inspected (signature)		tez 1	RS Christy C	ortez		U -			
	6 (Ravisad 09-2015)	0, 1	- Jinioty O	J. 10 <u>2</u> ,		Samples: Y N # colle	cted		