## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	1.10		20	Time in:	Time out:			ermit #		<u>م</u>				Est. Type	Risk Category	Page 1	of 2
					10:30	12:00 2-Follow U			<u>55</u> 4			-4:	4:		5-CO/Construction	C Oth		
E	stabli	ishm	ent i	Nam		2-Follow U	Contact/Ov	<b>mpla</b> i wner N		4-	Inve	suga	luon	1	* Number of Repeat Violatio  Violations COS		TOTAL/S	
Pl	hysic	al A	ddre	ess:	ockwall, TX	Ico	st control : on/monthly			Ho- Diam	od nond/3	Bmo	Gı So	reasouth		ollow-up: Yes ✓	10/9	U/A
М					Status: Out = not in corresponds in the OUT box for out	each numbered it		Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site ox for IN, NO, NA, COS Mark a	$\mathbf{R} = \text{repeat vio}$ an $\mathbf{X}$ in appropriate	lation W-V	Watch
C	ompli			tus	Prior	rity Items (3	Points) viol	ations		_	<i>nmea</i> ompl	ance	Stat		ive Action not to exceed 3 days			
O U T	N	N O	N A	C O S	(F = de	aperature for Foregrees Fahrenhei			R	U T	N	N O	N A	C O S		ee Health		R
	~				Proper cooling time a	.nd temperature					~				12. Management, food employee knowledge, responsibilities, and		employees;	
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	exclusion; No disc	charge from	
	~				3. Proper Hot Holding to	emperature(135°	°F)								Preventing Conta	mination by Han	ds	
	~				4. Proper cooking time a			- 2			~				14. Hands cleaned and properly			
W	'				5. Proper reheating proc Hours)	edure for hot ho	olding (165°F)	n 2			~				15. No bare hand contact with re alternate method properly follow			)
	~				6. Time as a Public Heal	lth Control; prod	cedures & rec	ords							Highly Suscept	tible Populations		
					Ард	proved Source					~				16. Pasteurized foods used; prohi Pasteurized eggs used when requ <b>eggs cooked</b>		ered	
	_				7. Food and ice obtained good condition, safe, and destruction	d unadultaratadı		in								micals		
					destruction Sysco  8. Food Received at pro	per temperature									17. Food additives; approved and	d properly stored;	Washing Fru	its
	<b>'</b>				check at recei	ipt					~				& Vegetables Water only  18. Toxic substances properly ide	antified stored on	ducad	
					Protection  9. Food Separated & pro	from Contamio					<b>'</b>				18. Toxic substances properly lo	entified, stored an	a usea	
	~				preparation, storage, dis	splay, and tasting	g									Plumbing	1	
3				~	10. Food contact surface Sanitized at 200 p			ind			~			_	19. Water from approved source; backflow device	; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned	f returned, previ	iously served o	or			~				20. Approved Sewage/Wastewat disposal	er Disposal Syster	n, proper	
					Prio	ority Founda	tion Items	(2 Po		_		_		_	rective Action within 10 days			
O U T		N O	N A	C O S	Demonstration				R	U T	I N	N O	N A	C O S	Food Temperature (	Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cert 2			edge,			~				27. Proper cooling method used; Maintain Product Temperature	Equipment Adec	quate to	
	~				22. Food Handler/ no un	nauthorized pers	ons/ personne	l			~				28. Proper Date Marking and dis		1.67	
					Safe Water, Recor	rdkeeping and l Labeling	Food Package	;			~				29. Thermometers provided, according test strips digital	urate, and calibrate	ed; Chemical	,
	~				23. Hot and Cold Water	available; adequ	uate pressure,	safe					•		Permit Requirement, Pr			
	~				24. Required records avadestruction); Packaged I		ck tags; parasi	te			~				30. Food Establishment Permit 12/31/2022	t (Current/insp re	port sign pos	ted)
					Conformance w 25. Compliance with Va			nd							Utensils, Equipm 31. Adequate handwashing facili			
	~				HACCP plan; Variance processing methods; ma						~				supplied, used			
	<u> </u>				Cons	sumer Advisory	7								32. Food and Non-food Contact			
										2					designed, constructed, and used	surfaces cleanable	, properly	
	~				26. Posting of Consume foods (Disclosure/Remin in menu		w or under coo			2					designed, constructed, and used  33. Warewashing Facilities; insta Service sink or curb cleaning fac	alled, maintained,		
U		B.T.	ът	-	foods (Disclosure/Remir in menu	nder/Buffet Plat	w or under coo e)/ Allergen L	abel		2 Not					33. Warewashing Facilities; insta	alled, maintained, iility provided		
U T	I N	N O	N A	C O S	foods (Disclosure/Reminin menu  Core Items (1 Point	nder/Buffet Plat	w or under coo e)/ Allergen L Require Corr	abel	Action R	2		xcee N O	ed 900	Day C O S	33. Warewashing Facilities; insta Service sink or curb cleaning fac ys or Next Inspection, Whicher	alled, maintained, iility provided		R
U T	I N			О	foods (Disclosure/Remirin menu  Core Items (1 Poin  Prevention of 34. No Evidence of Inseanimals	nder/Buffet Plate  at) Violations I  of Food Contam  ect contamination	w or under coo e)/ Allergen L Require Corr mination n, rodent/other	abel ective		2 Not	I	N	N	C 0	33. Warewashing Facilities; insta Service sink or curb cleaning fac ys or Next Inspection, Whicher	alled, maintained, illity provided  ver Comes First entification		R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

<del></del>		I 50		G! (G			2 6 2				
	ment Name: fer's Restaurant	Physical A 2901	Village	City/State: Rockwa	ıll. TX	License/Permit # P FS-7554-01	age <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA		,						
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp F				
WIC/fi	ries/fries	37/39	setup cooler/ham		cut tomatoes/salsa						
fries	s/hamburger	38/37	turkey	40	reach in freezer ambient						
	cheese	39	cut tomatoes	41	bar	cooler/milk	41				
steak	strip cooler/beef	39	ground beef/chicker	40/41							
corn	dogs/under beef	37	hot wells/quesc	136							
chicke	en cooler/raw chicken	40/41	chili	148							
grill c	drawers/hamburger	41	gravy	145							
hot o	dog/raw chicken	40/41	salad cold top/egg	41							
*.	T		SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	prep hand sink 100+F										
	kitchen hand sink 1	00+F									
	dishwasher hand sink 100+F										
10/33	Dishwasher not sanitizing, will use 3 comp sink until repaired. COS to 100 ppm chlorine sanitizer.										
	3 comp sink 123+F										
32	Rusty grate to be replaced in prep area/pickle prep										
45			vasher area where nee		dv						
10			prevent slime buildup/i			n					
45	Clean air return ver	•	1								
32	Rusty shelving in W	/IC/cond	lition of wood bar top a	nd throug	ghout di	ning room					
45/32	Rusty shelving in WIC/condition of wood bar top and throughout dining room  Floor in WIC (keg and meat part) in very poor condition. To be addressed. Not cleanable										
	Sani buckets 200 ppm quats										
W			s, lexanns (not cleanab	le)							
32	Address cutting boards where badly scored/discolored										
	Re-model/moving has been delayed. Plans 6 months out.										
	Potato slicer is removable to be WRS. Good.										
45	Clean floor drains/fo										
36	Avoid wiping cloths to line shelves, store in sani buckets										
	Drink hand sink 120 F										
	Bar 3 comp sink 120 F										
	Bar hand sink 100+		inks 100+F								
	Beer taps cleaned/r	naintain	ed by supplier								
			down and cleaned we	ekly							
10/33 Bar dishwasher not sanitizing. Will use 3 comp sink until repaired. Corrected on site to 100 ppm chlorine sanitiz											
45	Condition of floors i	n back/r	nissing grout. Repair h	oles in w	alls/gap	os					
45/42			ent, on equipment/grea								
W	Use drainable bar n	natting i	n bar area								
		ling dov	vn temps in WIC (par fr	ed fries)	as well						
Received (signature)	•		Russell	Hun	g	Title: Person In Charge/ Ow Manager	ner				
Inspected (signature)		to - C	Print:	•	•						
	6 (Revised 09-2015)	vez, 1	Christy C	ortez,	てつ	Samples: Y N # col	lected				