## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12:15				Time out: <b>1:30</b>		ed c		rre	en	t			Est. Type Risk Category Page 1 of 2	<u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complete Establishment Name: Contact/Owner														5-CO/Construction   6-Other   TOTAL/SCOR * Number of Repeat Violations:	RE	
Speak Tamara Ko Physical Address: Pest control:								ck	Hood Grease t			Gr	2000	Number of Violations COS: 5/95/4	4	
10	104 N San Jacinto Rockwall, TX Reyna/quarterly								not done yet Eagle/quar					gle	Advanterly No 🗹	
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered it	tem N		a che	ckma	ırk in	appr	opriat	te bo	policable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R  ive Action not to exceed 3 days	.h
O U	Compliance Status  D I N N C Time and Temperature for Food Safety					R	:	О			us C O	Employee Health	R			
T	11	U	А	s	(E. Januaro Enhandrait)					T	14		А	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 eyes, nose, and mouth	
		~			3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hand					Preventing Contamination by Hands	
		4. Proper cooking time and temperature								~				14. Hands cleaned and properly washed/ Gloves used properly		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				n 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )				
		6. Time as a Public Health Control; procedure				cedures & reco	ords							Highly Susceptible Populations		
			<u> </u>		Δnr	proved Source				16. Pasteurized foods used; prohibited food not of					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
							l source; Food i	n							Tusteunzed eggs used when required	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				_							Chemicals				
		8. Food Received at proper temperature			0					T		17. Food additives; approved and properly stored; Washing Fruits				
	′	check at receipt						~				& Vegetables  18. Toxic substances properly identified, stored and used				
					Protection from Contamination  9. Food Separated & protected, prevented during food						<b>'</b>				10. Toxic substances properly identified, stored and used	
	~				preparation, storage, display, and tasting										Water/ Plumbing	
W					10. Food contact surface Sanitized at			nd			~			•	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	f returned, previ	iously served o	r	_		~			İ	20. Approved Sewage/Wastewater Disposal System, proper disposal	
										Ш	Ш					
					Pric	ority Founda	tion Items (	2 Points	s) vi	iolati	ions .	Requ	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Prio Demonstration	•		2 Points		O U		Requ N O	N	C O	rective Action within 10 days  Food Temperature Control/ Identification	R
O U T		N O			Demonstration  21. Person in charge pre and perform duties/ Cer	of Knowledge/	Personnel	R		О	I	N	N	С	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical Ac		City/State:	vall TV	License/Permit #	Page <u>2</u> of <u>2</u>					
Spea	1 <b>N</b>	104 3	an Jacinto		all, TX	need current						
Item/Loc	eation	Temp F	TEMPERATURE ( Item/Location	Temp F	Item/Loca	tion	Temp F					
	****											
under	counter/chocolate milk	41										
wine	cooler ambient	39										
under	counter cooler crab cakes	41										
under	counter cooler pasta sauce	41										
under	counter freezer ambient	18										
under	Counter neezer ambient	10										
		OB	SERVATIONS AND CO	ORRECTIVE ACTION	ONS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YO	UR ATTENTION IS DIF	RECTED TO T	HE CONDITIONS OBSERV	'ED AND					
	Bar hand sink 109 l	= with sc	an will need na	ner towels wh	en onen							
	3 comp sink 110+F	WILLI SC	ap, will fieed pa	per towers wir	ен орен							
	·	hon wor	owohing of sink									
12	Using quats tabs w		<del>-</del>	whon alconin								
43	Could use some mo											
W	Vacpak-it machine			at only/not cod	oking							
	Using ziploc bags for			. , ,	1,4							
	Wood cutting boards/approved before opening/hard wood/to confirm with Kelly											
	Kitchen hand sink 100+F equipped											
	Vent filters very clean											
	Hood hasn't been commercially cleaned as only 2 months open											
44	To clean outside back door/trash and debris											
	No new equipment or menu changes since opening											
	No specialized prod		ince opening									
	Using quats as sanitizer											
46	RR sinks to be 100	F /78-81	F at inspection									
	Spent grease picke	d up/dis	posed by Eagle									
	3 comp sink 110+F											
W	Dishwasher needs sanitizer before use/will use 3 comp sink until equipped											
29	Need chemical test	strips										
	No raw eggs used in dressings											
Received	by:		Print:			Title: Person In Charge/	Owner					
(signature)		<i>)</i>	Tam	ara Koll	eck	Owner						
Inspected	I WMUPU IVUVECK	•	Print:			VVIIOI						
(signature)		ton, 1	? Chris	sty Cortez	RS							
	CIM USLY COV	cey, r		by CorteZ	, 110	Samples: Y N #	collected					