Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/22/2024		24	12:50	Time out: 2:35		License/Permit # need/none posted		90	Est. Type Risk Category Page 1 of 2	<u>2</u>					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name:									Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE	
Speak Tommy Koll								(_		Number of Violations COS: 26/74/	C	
Physical Address: 104 N San Jacinto Rockwall, TX Pest control: need info								Hood Grease need info need in					cuap.	_	
Ma					tatus: Out = not in copoints in the OUT box for Prio	each numbered is			heckm	ark in	appr	opriat	e bo	plicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R	h
Compliance Status O I N N C Time and Temperature for Food Safety					R	О	Compliance Status O I N N C		C						
U T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature							U N O		A	o S	Employee Health 12. Management, food employees and conditional employees;			
3					1. Froper cooming time	and temperature				~				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 Hands			
		~		4. Proper cooking time and temperature					V			14. Hands cleaned and properly washed/ Gloves used properly			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~		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; procedures & records					s			•			Highly Susceptible Populations			
					Ар	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized 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					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination				W					18. Toxic substances properly identified, stored and used	
3					9. Food Separated & pr preparation, storage, di									Water/ Plumbing	
	~				10. Food contact surfaces and Returnables; Clea Sanitized at 200 ppm/temperature					~			+	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	of returned, previ	iously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	iority Founda	ntion Items (2)	Points)	violai	tions	Req	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	/ Personnel	R	O U T	N	N O		C O S	Food Temperature Control/ Identification	R
2					21. Person in charge prand perform duties/ Ce			e,	2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
I							C								
	~				22. Food Handler/ no u	nauthorized pers			2					28. Proper Date Marking and disposition	
	~				22. Food Handler/ no u Safe Water, Reco		sons/ personnel		2	~				29. Thermometers provided, accurate, and calibrated; Chemical/	
	✓ ✓					ordkeeping and l	sons/ personnel Food Package	,	2	'				29. Thermometers provided, accurate, and calibrated; Chemical/	
					Safe Water, Reco	ordkeeping and Labeling r available; adeq	Food Package uate pressure, safe		2 W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
2	·				Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged	ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for spe	Food Package uate pressure, safe ck tags; parasite Procedures ized Process, and ecialized	3						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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Establishi Spea	ment Name:	Physical A	ddress: I San Jacinto	City/State:	all, TX	License/Permit #	Page <u>2</u> of <u>2</u>					
Орсе	4IX	1041	TEMPERATURE OBSERVA		all, IX	ricca						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp					
front f	reezer ambient	3	boiled eggs	41								
front freezer ambient		1	under counter cooler/beef rib	49								
3 door	cooler/Brussel sprouts	41	meatballs/beef	41/	,							
	beef	41	fish/chicken	41/4	9							
	corn	41	dairy cooler/butte	r 42								
bar u	nder cooler ambient	40	sauce	41								
Bar	cooler ambient	34	under counter freezer ambien	t 17								
under	counter cooler/lobster	41										
		OB	SERVATIONS AND CORRECT	VE ACTIO	ONS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
31	Warewash hand sin	k 100F	no soap or paper towe	S								
37/42	Need to clean/orgar	nize fror	nt storage to clean arou	nd free	zers							
32/45	Dry storage room, f	loors to	be made cleanable/ ex	posed v	vood							
45/34	Large hole in floor/t	o be se	aled to prevent pests									
32	To seal wood under	air con	ditioning units, clean									
43	Need better lighting	in dry s	torage to clean/bulbs to	be rub	ber coa	ted or have a	shield					
W	3 3 7 3											
39	· · · · · · · · · · · · · · · · · · ·											
44												
37			of floor to clean in dry s	torage								
34		ruit flies in dishpit area										
	Need to complete sealing wall in dish pit/exposed wood and drywall											
21	Need certified food manager on duty during prep and service											
			00ppm chlorine /3 comp									
W	Need to store chemicals low and separate in dish pit area/not on landings											
37	Need to store clean pots 6 inches off of ground											
9	Raw shelled eggs and raw meat to be stored low and separate in 3 door cooler/fly, walk, swim											
	Wrapped utensils and inverted wine glasses in tables, picked up at seating if not used											
	Bar hand sink 100+F/needs paper towels before service											
	Bar 3 comp sink 110+F/quats tabs for sanitizing											
١٨/	Ice bin drained nightly/Soda nozzles WRS daily											
W	Need pest control, grease trap, and vent hood info											
36	Hand sink kitchen 100+F/need pump hand soap and paper towels available /RR sinks 100F equipped											
30	Need to store wiping cloths in sani buckets/not on prep tables or on aprons Sani bucket at 200ppm quats											
1/27	' '											
28												
25	Need HACCP for sous vide cooking! chicken, beef, lamb after sous vide into ziplocks/fish is cooked in vacuum sealed bags											
Received	by:		Print:			Title: Person In Char						
(signature)	Glenn Reasor		Glenn I	<u>≺ea</u> s	sor							
Inspected (signature)	Glenn Reason Thy: Christy Cor	tez 1	RS Christy C	ortez	. RS							
	6 (Revised 09-2015)	g, 1		J. 102	, 	Samples: Y N	# collected					