Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da	ate:				Time in:	Time out:	: Li	icense/Pe	rmit #	#					Est. Type	Risk Category	4 0	,
1	9/0	9/2	202	20	3:32	4:42	F	S-7	87	7							Page <u>1</u> of <u>2</u>	<u>-</u>
					tion: 1-Routine	2-Follo		Complai			-Inve	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCOR	E
		ishm k N					Contact/G								★ Number of Repeat Vio✓ Number of Violations		401001	
Ph	ysic	al A	ddre	ess:	kwall, TX		Pest control : Ecolab/mor			Ho	od C/6	ma	Gı	reas	e trap : nwaste/1500gal/3mo	Follow-up: Yes	10/90/	Α
57					Status: Out = not in co	ompliance IN	= in compliance) = not	٠			-			n site R = repeat vio	lation W-Watch	h
Ma					points in the OUT box for	r each number	red item	Mark 'v	✓' a cl	neckm	ark in	appr	opria	ite bo	ox for IN, NO, NA, COS M	lark an 💢 in appropriat	e box for R	
Co	mpli	iance	e Sta	tus	Prio	ority Items	s (3 Points) vi	olations	Requ	_	<i>nmea</i> Compl				ive Action not to exceed 3 d	lays		
O U	I N	N O	N A	C		nperature fo	or Food Safety		R	U	N	N O	N A	C	Em	ployee Health		R
T				S	1. Proper cooling time a					Т	'			S	12. Management, food empl	loyees and conditional	employees;	
	~										~				knowledge, responsibilities,	and reporting		ii
3					2. Proper Cold Holding	g temperature	e(41°F/ 45°F)				7				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No disc	charge from	
					3. Proper Hot Holding t	temperature((135°F)								.,,			
	~				4. Proper cooking time						T					ontamination by Han		
	~				1 0	•					~				14. Hands cleaned and prop			
		~			Proper reheating prod Hours)	cedure for ho	ot holding (165°)	F in 2			~				15. No bare hand contact wi alternate method properly for			İ
	_				6. Time as a Public Hea	alth Control;	procedures & r	records							W. II. G	(31 P. 14)		
	~						*				T		I		16. Pasteurized foods used;	prohibited food not off		
					Ap	proved Sou	rce				~				Pasteurized eggs used when		icicu	ı
					7. Food and ice obtaine			od in							eggs cooked			
	~				good condition, safe, ar destruction		ated; parasite								•	Chemicals		
					8. Food Received at pro	oper tempera	ature						1		17. Food additives; approved	d and properly stored;	Washing Fruits	
	~				check at rece	eipt					~				& Vegetables			i
					Protection	n from Cont	amination				~				18. Toxic substances proper	ly identified, stored an	d used	
	_				9. Food Separated & pr preparation, storage, dis			od							Wa	ter/ Plumbing		
					10. Food contact surfac		-	d and							19. Water from approved so		ed: proper	
	~				Sanitized at 200	ppm/temper	rature				~				backflow device			1
	~				11. Proper disposition of reconditioned disc	of returned, p	previously served	d or			~				20. Approved Sewage/Waste disposal	ewater Disposal Syster	m, proper	1
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		,			Pri	iority Fou	ndation Item	s (2 Poi							rrective Action within 10 da	ys		
O U	I N	N O	N A	COS			ndation Item edge/ Personnel	s (2 Poi	nts)	U	I	N O	N A	C 0		ys ure Control/ Identific	ation	R
O U T		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowled	edge/ Personnel	wledge,		0	I	N	N	C	Food Temperate 27. Proper cooling method u	ure Control/ Identific		R
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: k N Shake	Physical A 578 E		City/State: Rockwa	ıll, TX	License/Permit # FS-7877	Page	<u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVATITEM/Location	Temp F	Item/Loca	tion		Temp 1			
		_					iv.1	_			
cold top/hamburger		41	cut tomatoes	41				40			
un	ider/burgers	33	sliced cheese	41	Shake machine mi		ix2	40			
cold	well next to grill		hot wells/chili	177	WIC/hot dogs		3	41			
	raw eggs	54	reach in freezer ambient	14.4	hamburger			32			
	hot dogs	37 to 48	cooked burger	177	W	/IF ambient		-14			
cool	er drawers/chili	40	Shake freezer reach in ambient	-11							
chees	e dispenser ambient	155	whipped topping mix	40							
CO	ld top/pasta	50	under counter cooler whipped topping	37							
	τα τοργρασία		SERVATIONS AND CORRECTIVE		NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	front hand sink 111										
	Raw eggs discarded at 54. out since 10 am. Advised to keep in adjacent cooler and use as needed										
	Hot dogs out for 30 minutes. Keep quantity low in pan. Cold hold at 41 or below										
	Will place hotdogs in cooler to cool to 41										
	Sani bucket 200 ppm quats										
	back hand sink 107										
W	Clean Shake machine	e nozzles	and shake machine spray	/ nozzle	at sink a	nt least every 4 ho	ours				
39	Remove unused an	d non w	orking equipment to bet	ter clea	n						
31	Have paper towels at hand sinks (back dishwasher hand sink)										
45	 										
	Dishwasher 100 ppm bleach										
	Due to Covid and no dine in, drink station, cold top in drink station not in use. Only using to make tea										
	Tea and soda nozzles WRS daily										
	Sand/bleach cutting boards, some rusty shelves in WIC										
	Flies, gap at back door										
W	As always, continue to clean floors and walls, under equipment										
Received			Print:			Title: Person In Charge/	Owner				
(signature)	Ashmond Tackso	N	Ashmond	Jacks	son	Manager					
Inspected (signature)			Christy	<u> </u>		J					
			/ NI I	L							