## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: Time out: License/Pe 12/25/2022 3:00 3:55 FOO			mit # D5073					Est. Type Risk Category Page 1 of	2					
					tion: 1-Routine	2-Follow Up		_		-Inv	estig	ation	1	5-CO/Construction 6-Other TOTAL/SCO	RE
E	stabli	ishm	nent i	Nan		6250	Contact/Owner	Name	:					* Number of Repeat Violations:  ✓ Number of Violations COS:	
Pl	nysic	al A	ddre	ess:	` ,	Pest	control :			ood		Gı	rease	e trap: Follow-up: Yes 7/93/	A
27			_		ckwall, TX  Status: Out = not in co	ompliance IN = in co	lab/monthly	<b>NO</b> = no	n/a ot obse		N.			75gal/6mo No	ch
M	ark t	he ap	prop	riate	points in the OUT box for	each numbered iter	m Marl	('√' a (	checkn	nark iı	appi	ropria	ite bo	ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
Co	ompli	iance N	e Sta	tus				R		Comp		e Stat		we Action not to exceed 3 days	R
U	N	0	A	o s		nperature for Foo egrees Fahrenheit)		K	Ţ	U N		A	o s	Employee Health	K
	<				1. Proper cooling time	and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41°F	F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	+
					3. Proper Hot Holding t	temperature(135°F	<del>-</del> F)								
		~			4. Proper cooking time					V				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
		•			5. Proper reheating prod Hours)	cedure for hot hold	ding (165°F in 2			<u>ر</u>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	+
					6. Time as a Public Hea	alth Control; proce	edures & records								
	~									Τ				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
						proved Source				~				Pasteurized eggs used when required  NO raw eggs	
	~				7. Food and ice obtaine good condition, safe, ar destruction Starbu	nd unadulterated; p								Chemicals	
	~				8. Food Received at pro	oper temperature			r					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	PIPT n from Contamina	ation			·				18. Toxic substances properly identified, stored and used	-
					9. Food Separated & pr	otected, prevented				<u>  *                                   </u>				Water/Dhunhing	
	~				preparation, storage, dis 10. Food contact surfac		s · Cleaned and			1				Water/ Plumbing  19. Water from approved source; Plumbing installed; proper	
	~				Sanitized at 200	ppm/temperature				~				backflow device	
	~				11. Proper disposition of reconditioned disc	of returned, previou arded	usly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				C	Pri	ority Foundati	ion Items (2 P	oints)		tions	Req	_		rrective Action within 10 days	
0	т	NT	N.T										C		D
O U T	I N	N O	N A	o s		n of Knowledge/ P		R	Ţ		O	N A	C O S	Food Temperature Control/ Identification	R
		N O	N A		21. Person in charge pr and perform duties/ Cer 7	resent, demonstrati rtified Food Mana	ion of knowledge ger/ Posted	R	Ţ	U N	0		О	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N	N O	N A		21. Person in charge pr	resent, demonstrati rtified Food Mana	ion of knowledge ger/ Posted	R	Ţ	U N	0		О	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
	N V	N O	N A		21. Person in charge pr and perform duties/ Cer 7	resent, demonstrati rtified Food Mana, nauthorized persor	ion of knowledge iger/ Posted ns/ personnel	R	Ţ	V V	O		О	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N V	N O	N A		21. Person in charge pr and perform duties/ Ce. 7 22. Food Handler/ no u	resent, demonstrati rtified Food Mana, nauthorized persor rdkeeping and Fo Labeling	ion of knowledge iger/ Posted ns/ personnel ood Package	R .	1	V V	0		О	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N V	N O	N A		21. Person in charge pr and perform duties/ Ce. 7 22. Food Handler/ no u	resent, demonstrati rtified Food Mana, nauthorized persor ordkeeping and Fo Labeling r available; adequa	ion of knowledge ager/ Posted ns/ personnel nood Package ate pressure, safe	R .	1	V V	O		О	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	N V	NO	N A		21. Person in charge pr and perform duties/ Ce. 7 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records and destruction); Packaged  Conformance of	resent, demonstratirtified Food Mana, nauthorized persor rdkeeping and For Labeling r available; adequa vailable (shellstock Food labeled with Approved Pr	ion of knowledge iger/ Posted ns/ personnel ood Package ate pressure, safe c tags; parasite	R .	1	U N V	0		О	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending	
	N V	NO	N A		21. Person in charge pr and perform duties/ Ce. 7 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged	resent, demonstratirified Food Mana, nauthorized persor rdkeeping and Fo Labeling r available; adequativailable (shellstock Food labeled with Approved Prariance, Specialize obtained for specialize obtained for specialize	ion of knowledge iger/ Posted ins/ personnel iood Package ate pressure, safe c tags; parasite rocedures ed Process, and ialized	R .	1	U N V	O		О	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022	
		NO	N A		21. Person in charge pr and perform duties/ Cer 7 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; manual processing met	resent, demonstratirified Food Mana, nauthorized persor rdkeeping and Fo Labeling r available; adequation vailable (shellstock Food labeled with Approved Prariance, Specialize obtained for specialize obtained for special	ion of knowledge iger/ Posted ins/ personnel iood Package ate pressure, safe c tags; parasite rocedures ed Process, and ialized	R .	1	V V	0		О	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly	
		NO	N A		21. Person in charge pr and perform duties/ Cer 7 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; manual processing met	resent, demonstratirified Food Mana, nauthorized person rdkeeping and For Labeling r available; adequa vailable (shellstock Food labeled with Approved Prariance, Specialize e obtained for specianufacturer instructions sumer Advisory er Advisories; raw	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe  c tags; parasite  rocedures  ed Process, and ialized  ctions  or under cooked	R	2	V V	0		О	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used	
				S	21. Person in charge proper and perform duties/ Cer. 7  22. Food Handler/ no under the safe Water, Reconstruction and Cold Water.  23. Hot and Cold Water.  24. Required records and destruction); Packaged.  Conformance of the safe and the s	resent, demonstratirified Food Mana, nauthorized person rdkeeping and For Labeling ravailable; adequa vailable (shellstock Food labeled with Approved Prariance, Specialize e obtained for specianufacturer instructions sumer Advisory er Advisories; raw inder/Buffet Plate)	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe  c tags; parasite  rocedures  ed Process, and ialized  ctions  or under cooked  // Allergen Label	R	2 2 2		O	A A A A A A A A A A A A A A A A A A A	O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/	
	V V	N O	N A		21. Person in charge prand perform duties/ Cet 7  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records and destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; many consistency of Consumer foods (Disclosure/Reminator).  Core Items (1 Point Co	resent, demonstratirified Food Mana, nauthorized person rdkeeping and For Labeling ravailable; adequa vailable (shellstock Food labeled with Approved Prariance, Specialize e obtained for specianufacturer instructions sumer Advisory er Advisories; raw inder/Buffet Plate)	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe  c tags; parasite  rocedures ed Process, and ialized  trions  or under cooked // Allergen Label  equire Correction	R	2 2 2	U N N V	0	A	OS	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  12/30 Identification	
OUU	N	N	N	S	21. Person in charge prand perform duties/ Cet 7  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records and destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; many consistency of Consumer foods (Disclosure/Reminator).  Core Items (1 Point Co	resent, demonstratirified Food Mana, nauthorized person rdkeeping and For Labeling ravailable; adequa vailable (shellstock Food labeled with Approved Programmer, Specialize to obtained for specianufacturer instructions sumer Advisory er Advisories; raw inder/Buffet Plate)  11) Violations Reconstruction of Food Contamin	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe  c tags; parasite  rocedures  ed Process, and ialized  ctions  or under cooked  Allergen Label  equire Correction	R	2 2 2	U N N V	O Exce	A A A A A A A A A A A A A A A A A A A	O S Daa	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OUU	V V	N	N	S	21. Person in charge prand perform duties/ Cet 7  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Reminer)  Core Items (1 Point Prevention of Sanimals  35. Personal Cleanlines	resent, demonstratirified Food Mana, nauthorized person ordkeeping and For Labeling or available; adequa vailable (shellstock Food labeled with Approved Prariance, Specialize e obtained for specianufacturer instruct sumer Advisory order Advisories; raw inder/Buffet Plate) of Food Contaminect contamination, as/eating, drinking	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe  c tags; parasite  rocedures ad Process, and ialized ctions  or under cooked  // Allergen Label  equire Correction  nation , rodent/other  or tobacco use	R	2 2 2	U N N V	O Exce	A A A A A A A A A A A A A A A A A A A	O S Daa	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  12/30 Identification	
OUTT	V V	N	N	S	21. Person in charge prand perform duties/ Cet 7  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records and destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; manuals  Constitution  26. Posting of Consume foods (Disclosure/Reminator of the control of	resent, demonstratirified Food Mana, nauthorized person ordkeeping and For Labeling or available; adequa vailable (shellstock Food labeled with Approved Prariance, Specialize e obtained for specianufacturer instruct sumer Advisory order Advisories; raw inder/Buffet Plate) of Food Contaminect contamination, as/eating, drinking	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe  c tags; parasite  rocedures ad Process, and ialized ctions  or under cooked  // Allergen Label  equire Correction  nation , rodent/other  or tobacco use	R	2 2 2	ot to 1 N	O Exce	A A A A A A A A A A A A A A A A A A A	O S Daa	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  25. Food Identification  41.Original container labeling (Bulk Food)	
OUTT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	S	21. Person in charge prand perform duties/ Cet 7  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Reminer)  Core Items (1 Point Prevention of Sanimals  35. Personal Cleanlines	resent, demonstratiritified Food Mana, nauthorized person radkeeping and For Labeling ravailable; adequa vailable (shellstock Food labeled with Approved Prariance, Specialize to obtained for specianufacturer instruct sumer Advisory er Advisories; raw inder/Buffet Plate) at 1 Violations Research of Food Contamination, seleating, drinking perly used and stores.	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe  c tags; parasite  rocedures ad Process, and ialized ctions  or under cooked  // Allergen Label  equire Correction  nation , rodent/other  or tobacco use	R	22	ot to 1 N	O Exce	A A A A A A A A A A A A A A A A A A A	O S Daa	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Worden Facilities (Bulk Food)  14. Original container labeling (Bulk Food)	
OUTT	V V V V V V V V V V V V V V V V V V V	N	N	S	21. Person in charge prand perform duties/ Ce. 7  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records and destruction); Packaged  Conformance water Consumer	resent, demonstratiritified Food Mana, nauthorized person radkeeping and For Labeling ravailable; adequa vailable (shellstock Food labeled with Approved Programmer, Specialized to obtained for specianufacturer instructions sumer Advisory er Advisories; raw inder/Buffet Plate)  at) Violations Radio of Food Contamine ect contamination, seleating, drinking perly used and stortamination.	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe  c tags; parasite  rocedures ad Process, and ialized ctions  or under cooked  // Allergen Label  equire Correction  nation , rodent/other  or tobacco use	R	22		O Exce	A A A A A A A A A A A A A A A A A A A	O S Daa	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  25. Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	
OUTT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	S	21. Person in charge pr and perform duties/ Cer 7 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance with V HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Reminus)  Core Items (1 Poinus)  Prevention  34. No Evidence of Instantinals  35. Personal Cleanlines  36. Wiping Cloths; proposition of the processing methods of the pro	resent, demonstratiritified Food Mana, nauthorized person radkeeping and For Labeling ravailable; adequa vailable (shellstock Food labeled with Approved Programmer, Specialized to obtained for specianufacturer instructions sumer Advisory er Advisories; raw inder/Buffet Plate)  at) Violations Radio of Food Contamine ect contamination, seleating, drinking perly used and stortamination.	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe  c tags; parasite  rocedures ed Process, and ialized ctions  or under cooked // Allergen Label  equire Correction  nation , rodent/other  or tobacco use	R	22		O Exce	A A A A A A A A A A A A A A A A A A A	O S Daa	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	
OUTT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	S	21. Person in charge pr and perform duties/ Cer 7 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance with V HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Reminus)  Core Items (1 Poinus)  Prevention  34. No Evidence of Instantinals  35. Personal Cleanlines  36. Wiping Cloths; proposition of the processing methods of the pro	resent, demonstratiritified Food Mana, nauthorized person radkeeping and For Labeling ravailable; adequa vailable (shellstock Food labeled with Approved Prariance, Specialize to obtained for specianufacturer instruct sumer Advisory er Advisories; raw inder/Buffet Plate) at 10 Violations Research of Food Contamination, selecting, drinking perly used and stort tamination method er Use of Utensils t, & linens; properly	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe ate pressure, safe ate pressure, safe ate procedures and Process, and italized attions  or under cooked by Allergen Label  equire Correction  nation  , rodent/other  or tobacco use  red	R	2 2 2 1		O Exce	A A A A A A A A A A A A A A A A A A A	O S Daa	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	
OUTT	N V V V V V V V V V V V V V V V V V V V	N	N	S	21. Person in charge prand perform duties/ Cet 7  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance water V HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Reminer)  Core Items (1 Point Prevention 34. No Evidence of Instantials 35. Personal Cleanlines 36. Wiping Cloths; properties of the properties	resent, demonstratirified Food Mana, nauthorized person redkeeping and For Labeling reavailable; adequate vailable (shellstock Food labeled with Approved Prairiance, Specialize to obtained for specianufacturer instruct sumer Advisory er Advisories; raw inder/Buffet Plate) and Violations Research of Food Contamination, esseating, drinking perly used and stort tamination method er Use of Utensils t, & linens; properly se utensils; properl	ion of knowledge iger/ Posted  ns/ personnel  ood Package  ate pressure, safe c tags; parasite  rocedures ed Process, and ialized ritions  or under cooked by Allergen Label  equire Correction  nation  , rodent/other or tobacco use  red  ly used, stored, ly used	R	2 2 2 1		O Exce	A A A A A A A A A A A A A A A A A A A	O S Daa	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	

## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	ment Name: cks Coffee (Ridge) #6259	Physical Act 2779			City/State:	all, TX	License/Permit # FOOD5073	Page <u>2</u> of <u>2</u>			
	( 3 /		TEMPERATUR			un, 171					
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Loca	tion	Temp			
under	counter cooler/milk	40									
und	er counter/milk	40									
cold	brew cooler ambient	39									
sand	wich cooler ambient	36									
sand	wich cooler ambient	35									
2 door	reach in freezer ambient	-3									
2 door	reach in cooler ambient	35									
front s	elf serve display ambient	31-34									
			SERVATIONS ANI	CORRECTIV	E ACTIO	NS					
Item	AN INSPECTION OF YOUR ES						HE CONDITIONS OBSE	RVED AND			
Number	NOTED BELOW:			161		,					
	Front hand sink 112										
	Pitchers are rinsed w			use then w	vashed,	rinsed,	sanitized every 4	1 hours			
	Sani for milk frother		ppm quats								
42	Clean drains/food debris										
	Frothers are sanitized after every use										
32	Seal exposed wood next to milk frother										
	Nitro taps cleaned weekly										
42	Clean drawer where coffee filters are stored, protect filters										
	Dummy display sandwiches not for sale in display case										
	Sani buckets 200 ppm quats										
35	Hair restraints requ	ired/or h	ats/or proper	ly restraine	ed usin	g clips, o	etc				
	Utensils or gloves used to handle ready to eat foods										
	Dishwasher hand s	ink 139F	. Health pos	ter at this s	sink						
	Dishwasher sanitiz	ing per 1	emp Rite stri	ps							
	3 comp sink 149 F		•								
29	Need high temp str	ips to ve	rify dishwash	er sanitizin	g						
35 Store employee items low and separate in coolers											
42	Clean inside coolers/reach in with spilled milk in bottom										
	Timer on carafes in morning only, 4 hours to discard/employee use only, not for self serve										
45	Clean floors, food debris, under shelves in back										
42											
42 Clean inside drawers under front counter											
74	Cloan morae arawe	10 411401	none odanici								
Received			Print:				Title: Person In Charge	e/ Owner			
(signature)	Kyle Majkszak d by: Christy Cov		Ky	de Ma	ijksz	zak	Managei	r			
Inspecte (signature)	d by:	+ -	Print:				<u> </u>				
,	CMUSTY CON	rez, r	い   Ch	risty Co	rtez,	KS.	Samples: Y N	# collected			