Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

		2:56	License/Permit # FS-7877 v Up 3-Complaint 4-Investigation						Page <u>1</u> of <u>2</u>							
Pu	rpo : abli	se of ishm	f In: ent	spec Nan	tion: 1-Routine ne:	2-Follow U	Contact/			4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	DRE
St	eal	k n	S	hal											✓ Number of Violations COS:	/R
		al A				Ec	est control : colab/mor			Ho Aver		3mo	So	ease uth	e trap : Follow-up: Yes I 10/04/	ע,
Ma	rk tl	Com	plia	nce S	Status: Out = not in co	ompliance IN = in	compliance		= not						policable $COS = corrected on site R = repeat violation W-Wat ox for IN, NO, NA, COS Mark an in appropriate box for R$	ch
IVIA	ık u	нс ар	ргор	niac											tive Action not to exceed 3 days	
0	Î	iance N	N	С	Time and Ter	nperature for Fo	ood Safety		R	О		N	N	C		R
U T	N	О	A	o s	(F = c)	legrees Fahrenhe	eit)			U T	N	O	A	O S	Employee Health	
	~				Proper cooling time	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)			-					13. Proper use of restriction and exclusion; No discharge from	+
	~										~				eyes, nose, and mouth	
3					3. Proper Hot Holding	temperature(135)	°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperature	;				~				14. Hands cleaned and properly washed/ Gloves used properly	
		,			5. Proper reheating pro Hours)	ocedure for hot ho	olding (165°)	F in 2			7				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 & record			records			L				and method property to no med (111110 + 22 1. 3. 3.	+
	~				o. Time as a rubile ric	ann control, proc	cedures & r	ccords							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					AĮ	oproved Source					~				Pasteurized eggs used when required	
	_				7. Food and ice obtain			od in							no egss	
	~				good condition, safe, a destruction	nd unadulterated:	; parasite								Chemicals	
					8. Food Received at pr	oper temperature	;								17. Food additives; approved and properly stored; Washing Fruits	+
	-										~				& Vegetables	
					Protection	n from Contami	nation			3				~	18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & p preparation, storage, d			od							Water/ Plumbing	
3				~	10. Food contact surface Sanitized at 200	ces and Returnable	les ; Cleaned	d and			~			-	19. Water from approved source; Plumbing installed; proper backflow device	
	_				11. Proper disposition	of returned, previ	iously served	d or			_				20. Approved Sewage/Wastewater Disposal System, proper	+
	•				reconditioned disc						_				disposal	
0	I	N	N	С	Pr	iority Founda	tion Item	s (2 Poi	nts) v	iolat O		Req N	uire N	Cor	rrective Action within 10 days	R
U T	N	0	A	o s		n of Knowledge/				U T	N	0	A	o S	Food Temperature Control/ Identification	
2					21. Person in charge p and perform duties/ Ce						~				Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
															28. Proper Date Marking and disposition	
	~				22. Food Handler/ no u	inauthorized pers	sons/ personi	nel			~				28. Proper Date Marking and disposition	
	/					•	•								29. Thermometers provided, accurate, and calibrated; Chemical/	
	'				Safe Water, Reco	ordkeeping and l Labeling	Food Packa	ige			ر ر					_
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	of		
	k N Shake	I-30		Rockwa	all, TX	FS-7877				
Item/Loc		Т Е	TEMPERATURE OBSERVA		Item/Loca	At		Т Б		
	olding reach in	Temp F	Item/Location	Temp F		_		Temp F		
ambie	ent	160	hot holding drawers/chi	1.00	-			37		
cold	l top/hamburger	41	grilled onions	178	9			40		
	cheese	41/41	reach in fry freezer ambien	11	chili			32		
und	ler/hamburger	41	reach in freezer ambien	t 4	raw hamburger			37		
	hotdog	41	whipped topping machine/m	× 41	W	IF ambient		-4		
C	drawer/chili	38	under counter cooler/whipped topping n	ix 36						
sandw	rich cold top/cut tomatoes	41	Shake machine mix	38/34						
shr	edded cheese	41	cheese sauce in cheese dispense	112						
<u> </u>	<u> </u>		SERVATIONS AND CORRECT		NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSER	VED AN	1D		
rumoer		100 E wit	b seen and paper towals. F	laat amala	roo boolti	a postar at band sir	al.			
	1		h soap and paper towels. F		ee nealti	n poster at nand sir	nk.			
		•	COS to 200 ppm quats	i						
	Soda/tea nozzles V	vrs dali	у							
	3 comp sink 138 F	200								
	Sani sink setup to 2									
0.4	Back hand sink by									
34	Fruit flies and dead									
\\/			soap and paper towel		- d b ala	\\/aitiaa ta ba uau	-:			
W	Flat top ambient ter		d at 41F and below. All TC	s at 4 iF ar	ia below.	vvailing to be rep	aired			
42		•	eezers/some food deb	is .						
42		sinks and shake machine cleaner								
'-					ours					
3	Shake cups are rinsed after every use and WRS every 4 hours Cheese sauce in cheese dispenser not hot holding at 135+F. Front panel to machine is missing. Box indicates to refrigerate after opening.									
	Manager to find provide a product assessment or repair dispenser to hot hold at 135+F. Discarded Cheese as had been out over 4 hours									
42										
18	3									
40	Replace plastic bags being used on Shake cup holder with a cleanable material									
40	Clean shake cup holder/dispenser									
45	Broken tiles/basebo									
	No chicken, only raw beef									
43	<u> </u>									
45	Floor in WIF/tripping hazard/metal floor plate lifting up/repair									
21										
		_		•		es				
W	Clean in/around/on equipment, floors, walls behind Shake machines Clean cutting boards where discolored and/or scored									
Received	l by:		Print:			Title: Person In Charge/	Owner			
(signature)				Edwa	rds	Manager				
Inspected (signature)		eto-	Print:							
	6 (Revised 09-2015)	very, 1	RS Christy C	ortez,	てつ	Samples: Y N #	# collecte	ed		