Retail Food Establishment Inspection Report															
	nte: \//	1/2	20	21	Time in: Time out: 2:50 4:00	License/P								Est. Type Risk Category Page <u>1</u> of <u>2</u>	
Pu	irpo	se o	f In	spec	tion: 🖌 1-Routine 📃 2-Follow Up	3-Compla	int		_	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E
		ishm k N				Contact/Owner I Alok Shivpi		:						 ★ Number of Repeat Violations: ✓ Number of Violations COS: 	_
Pł	ysic	al A	ddre	ess:	Pest	control : lab/monthly			Hoo		mo	G	reas	se trap : hwaste/1500gal/3mo No□	3
		Com	ıplia	nce S	tatus: Out = not in compliance $IN = in c$	ompliance N	$\mathbf{O} = \mathbf{n}\mathbf{c}$					-		pplicable $COS = corrected on site R = repeat violation W- Watch$	ı
M	urk t	he ap	oprop	oriate	points in the OUT box for each numbered ite	m Mark								Nox for IN, NO, NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days	
Co	Î	iance N	Ν	С	Time and Temperature for Fo	nd Safety	R	-	0	mpli I	Ν	e Sta N A	С		R
U T	N	0	Α	O S	(F = degrees Fahrenheit 1. Proper cooling time and temperature			_	U T	N	0	A	0 S	Employee Health 12. Management, food employees and conditional employees;	
	~				1. Proper cooling time and temperature					~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F	∉/ 45°F)	\square			~				13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°I	<i>-</i>)									_
	~				4. Proper cooking time and temperature			-		~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	•				5. Proper reheating procedure for hot hole	ling (165°F in 2		-						Gloves used 15. No bare hand contact with ready to eat foods or approved	
		~			Hours)					~				alternate method properly followed (APPROVED Y_ N_)	
	~				6. Time as a Public Health Control; proce	dures & records			T					Highly Susceptible Populations	
	Approved Source							~	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eqqs cooked						
	~				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	_
	~				check at receipt		Ц	_		~				& Vegetables water only 18. Toxic substances properly identified, stored and used	
				1	Protection from Contamina			•	3					sani bottles/store low and separate	_
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing								
	~				10. Food contact surfaces and Returnable Sanitized at 200 ppm/temperature			,	3					19. Water from approved source; Plumbing installed; proper backflow device front hand sink, floor drain	
	~				11. Proper disposition of returned, previo reconditioned discarded	-				~	D			20. Approved Sewage/Wastewater Disposal System, proper disposal	_
O U	I N	N O	N A	C O	Demonstration of Knowledge/ I		R	0 10	O U U	I N	N N O	N A	C 01	rrective Action within 10 days Food Temperature Control/ Identification	R
Ť				Š	21. Person in charge present, demonstrat	ion of knowledge,			Ť		-		Š	27. Proper cooling method used; Equipment Adequate to	
	~				and perform duties/ Certified Food Mana 2	c				~				Maintain Product Temperature	
	~				22. Food Handler/ no unauthorized perso	ns/ personnel				~				28. Proper Date Marking and disposition	
			1	1	Safe Water, Recordkeeping and Fo Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	~				23. Hot and Cold Water available; adequa			_	1					Permit Requirement, Prerequisite for Operation	
	~				24. Required records available (shellstock destruction); Packaged Food labeled	. ago, parasne				~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021. Need to display	
		I	I	I	Conformance with Approved P 25. Compliance with Variance, Specialize				I	I				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				HACCP plan; Variance obtained for spec processing methods; manufacturer instruc	ialized		'	W					supplied, used	
					Consumer Advisory					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consumer Advisories; raw foods (Disclosure/Reminder/Buffet Plate) meats to required temps			-		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	J	N	N	C	Core Items (1 Point) Violations R	equire Corrective	Actio	on N	Not i	to E.	xcee N	ed 90 N) Da C	ays or Next Inspection , Whichever Comes First	R
U T	N	0	A	o s	Prevention of Food Contami				U T	N	0	A	0 S	Food Identification	
1					34. No Evidence of Insect contamination, animals		\square			~				41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness/eating, drinking36. Wiping Cloths; properly used and sto		\square		-		-			Physical Facilities 42. Non-Food Contact surfaces clean	
Ŀ	~				37. Environmental contamination		\parallel	ļ	1					42. Non-rood Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
1					38. Approved thawing method		$\left \right $	╞			~			44. Garbage and Refuse properly disposed; facilities maintained	
	~						\parallel	╞	4		~			45. Physical facilities installed, maintained, and clean	
					Proper Use of Utensils 39. Utensils, equipment, & linens; proper	ly used, stored,		╞	1					46. Toilet Facilities; properly constructed, supplied, and clean	
1					dried, & handled/ In use utensils; proper 40. Single-service & single-use articles; p	y used	$\left \right $	-		~				47. Other Violations	
	~				and used					~					

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

Form EH-06 (Revised 09-2015)

	ment Name: k N Shake	Physical A 578 E		City/State:	II. TX	License/Permit #	Page <u>2</u> of <u>2</u>		
0.00		0102	TEMPERATURE OBSERVAT		,				
Item/Loo		Temp F	Item/Location	Temp F	Item/Locat	Item/Location			
patty	ger cold top/raw burger	41	reach in freezer ambient	6					
unde	er/raw burger patty	39	whipped topping mix	39					
g	rill ambient	355	Shake machine mix	39					
cold	top/ cut tomatoes	41	WIC/rare hamburger	35					
	pasta	41	grilled onions	56					
u	nder/sauce	41	tomatoes	40					
hot v	vells/chicken strips	158	WIF ambient	3					
gı	rilled onions	168	cooked burger	165	IC				
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE TAS BEEN MADE, YOUR ATTENT			E CONDITIONS OBSE	RVED AND		
Number	NOTED BELOW:								
19	Front hand sink makes floor drain back up. MUST be repaired within 3 days. Not being used. Will use hand sink by ice machine or by drink counter								
07									
37			tom of grill cold top/ prot			ſ			
39	1		er directly behind milksh						
18			separate/ not on prep ar			machine and	mixers		
W	back hand sink 99 F. Watch as minimum requirement is 100 F Some condensation at door to WIF preventing door from completely sealing shut								
37				r from c	omplete	ely sealing shu	It		
45	Broken baseboards throughout								
37	Best to hang mops to dry								
	Drink counter 99 F. Watch as minimum is 100 F.								
3 comp sink 115 F									
	Soda/tea nozzles WRS daily								
W	W Grilled onions made today at 10:30. Watch to achieve 2 hours to 70 then 4 hours to								
	sani spray bottle at 200 ppm quats								
	Dishwasher not sanitizing, not using. Instead using 3 comp sink								
34		es							
42 45									
	sani spray bottle at 200 ppm quats Dishwasher not sanitizing, not using. Instead using 3 comp sink Fruit flies Minor cleaning of shelves in WIC Clean floors, walls								
Drain backing up is adjacent to the hand sink in the middle of the floor in the front area									
Received						Title: Person In Charg	ge/ Owner		
(signature)	Ashmond Jackson	n	Ashmond	Jacks	son	Manage			
Inspecte (signature)	•	tez, 1	RS Christy Co	ortrz,		Samples: Y N	# collected		
Form EH-0	6 (Revised 09-2015)	~				Sampios, 1 IN			