Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: Time out: 3:15			License/Permit #							Est. Type Risk Category Page 1			of <u>2</u>				
					tion: 1-Routine	2-Follow U		3-Compla	_	4-	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SO	CORE
Establishment Name: Contact/Owner Name: Contac						Name:						* Number of Repeat Violations: ✓ Number of Violations COS:		10/90	٦/٨			
	Physical Address: 2101 Summer Lee Drive Rockwall, TX Pest control: w/main insp						Hood Grease to w/main insp			Gı w/ı	rease mai	e trap : n insp	Follow-up: Yes V					
M:					Status: Out = not in compoints in the OUT box for e	npliance IN = in	complian em	ce No	O = not						plicable COS = corrected on s x for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio	lation W-W	Vatch .
					•					re In	nmea	liate	Cort	recti	ve Action not to exceed 3 day		C DOX TOT IX	
O U	Î	mpliance Status I N N C Time and Temperature for Food Safety					R	О	O I N N C U N O A O		С	Employee Health			R			
T	14	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature							T		0	A	s	12. Management, food employ	employees:			
	~										~				knowledge, responsibilities, ar		F y,	
	~	2. Proper Cold Holding temperature(4 3. Proper Hot Holding temperature(13)				temperature(41°	°F/ 45°F)	١			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
						emperature(135°	35°F)								Preventing Contamination by Hands			
		4. Proper cooking time and temperatu				nd temperature				~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot			edure for hot ho									15. No bare hand contact with				
	Hours)										alternate method properly followed (APPROVED Y. N.)							
	~	v			6. Time as a Public Health Control; procedures & records											eptible Populations		
	Approved Source							16. Pasteurized foods used; prohibited food no Pasteurized eggs used when required					fered					
					7. Food and ice obtained													
	~	✓			good condition, safe, and unadulterated; parasite destruction										Chemicals 17. Food additives; approved and properly stored; Washing Fruits			
	_		8. Food Received at proper temperature															
	•										~				& Vegetables	: 1	11	
					Protection from Contamination					3					18. Toxic substances properly	identified, stored an	d used	
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				g 100 a							Water	r/ Plumbing				
3					10. Food contact surfaces Sanitized at p			ned and			~				19. Water from approved sour backflow device	rce; Plumbing installe	ed; proper	
	_				11. Proper disposition of	returned, previ	iously ser	rved or	H					İ	20. Approved Sewage/Wastew	water Disposal System	m, proper	_
	•				reconditioned						_				disposal			
		-																-
0	I	N	N	C					ints) v	О	I	N	N	C	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration of	of Knowledge/	Personr	nel			I N				Food Temperatur	re Control/ Identific		R
				0	Demonstration of 21. Person in charge presand perform duties/ Certification of the control of th	of Knowledge/ sent, demonstra	Personr	nel		O U	I N	N	N	C O		re Control/ Identific		R
	N			0	Demonstration © 21. Person in charge pres	of Knowledge/ sent, demonstra ified Food Mar	Personn ation of k nager/ Po	nel nowledge, ested		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method use	re Control/ Identific ed; Equipment Adea e		R
	N /			0	21. Person in charge pres and perform duties/ Certi 2 22. Food Handler/ no una all	of Knowledge/ sent, demonstra ified Food Mar authorized pers	Personn ation of k nager/ Po ons/ pers	nel mowledge, ested		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature	ed; Equipment Adece edisposition	quate to	R
	N /			0	21. Person in charge pres and perform duties/ Certi 2 22. Food Handler/ no una all	of Knowledge/ sent, demonstra ified Food Mar authorized perso dkeeping and I Labeling	Personn ation of k nager/ Po ons/ pers	nel cnowledge, ssted connel		O U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a	ed; Equipment Adece edisposition	quate to ed; Chemical/	R
	N V			0	21. Person in charge pres and perform duties/ Certic 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water at 24. Required records ava	of Knowledge/ sent, demonstra ified Food Mar authorized perse dkeeping and I Labeling available; adequal	Personn ation of k nager/ Po ons/ pers Food Pac	change sure, safe		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and a 29. Thermometers provided, a Thermal test strips	ed; Equipment Adece edisposition accurate, and calibrate, Prerequisite for O	quate to ed; Chemical/ peration	
	N /			0	21. Person in charge pres and perform duties/ Certic 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water at 24. Required records ava destruction); Packaged Fo	of Knowledge/ sent, demonstratified Food Marauthorized persode deeping and I Labeling available; adequalable (shellstoo Food labeled	Personnation of k hager/ Po ons/ pers Food Pac uate pres ck tags; p	nel cnowledge, ested connel ckage sure, safe parasite		O U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit	ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opmit (Current/insp re	quate to ed; Chemical/ peration port sign post	
	N V			0	21. Person in charge pres and perform duties/ Certic 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water at destruction); Packaged Formula (Conformance with Variation)	of Knowledge/ sent, demonstra ified Food Mar authorized perso dkeeping and I Labeling available; adequilable (shellstoo Food labeled ith Approved I riance, Speciali	Personration of kanager/ Poors/ persons/ persons	ckage sure, safe parasite		2	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Utensils, Equi 31. Adequate handwashing face	ed; Equipment Adece edisposition accurate, and calibrate, Prerequisite for Opinit (Current/insp response)	quate to ed; Chemical/ peration port sign post	
	N V			0	Demonstration of 21. Person in charge pressand perform duties/ Certical 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water at destruction); Packaged Formula Conformance with the conformance with	of Knowledge/ sent, demonstra ified Food Mar authorized perse dkeeping and I Labeling available; adequallable (shellstoof Good labeled ith Approved I riance, Specialiobtained for spe	Personration of kanager/ Pools ons/ person Particle Procedurate prescription of Particle Procedurate P	ckage sure, safe parasite		O U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Utensils, Equi	ed; Equipment Adece edisposition accurate, and calibrate, Prerequisite for Opinit (Current/insp response)	quate to ed; Chemical/ peration port sign post	
	N V V			0	21. Person in charge pres and perform duties/ Certic 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water at 24. Required records avandestruction); Packaged Formula (Conformance with Van HACCP plan; Variance of processing methods; man	of Knowledge/ sent, demonstra ified Food Mar authorized perse dkeeping and I Labeling available; adequallable (shellstoof Good labeled ith Approved I riance, Specialiobtained for spe	Personration of knager/ Poons/ person Pood Pacture pressure tags; person	ckage sure, safe parasite		2	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Utensils, Equi 31. Adequate handwashing face	re Control/ Identificed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate present (Current/insp response). Prerequisite for Opinit (Current/insp response) and Vendin cilities: Accessible and cut surfaces cleanable	quate to ed; Chemical/ peration port sign post g nd properly	
	V V V			0	21. Person in charge pres and perform duties/ Certic 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged For Conformance with Var HACCP plan; Variance of processing methods; man Consultation of Consultation (Consultation) and Consultation (Consult	of Knowledge/ sent, demonstra ified Food Mar authorized perse dkeeping and I Labeling available; adequallable (shellstoof food labeled ith Approved I riance, Speciali obtained for spenufacturer instru- umer Advisory	representation of knager/ Poor ons/ person ons/ person per	chage sure, safe coarasite res ess, and		2 W	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Perm Utensils, Equi 31. Adequate handwashing fac supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; in	re Control/ Identificed; Equipment Adeced; Equipment Adeceded disposition accurate, and calibrate present the control of the c	ed; Chemical/ peration port sign post g nd properly	
	N V V			0	21. Person in charge pres and perform duties/ Certic 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged Formula Conformance with Var HACCP plan; Variance of processing methods; man Consumer foods (Disclosure/Remin Consumer fo	of Knowledge/ sent, demonstra ified Food Mar authorized perse dkeeping and I Labeling available; adequallable (shellstoo Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory The Advisories; rander/Buffet Plate	resonration of knager/ Poor ons/ personration of knager/ Poor ons/ personration ons/ personration ons/ personration ons/ personration ons/ personration ons/ personration on one of the personration of the pe	ckage sure, safe parasite res ess, and er cooked gen Label	R	2 W		NO	N A	COSS	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Utensils, Equit 31. Adequate handwashing factoring supplied, used 32. Food and Non-food Contactoring designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the service sink or curb cleaning the service service sink or curb cleaning the service servi	re Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present the control of the con	ed; Chemical/ peration port sign post g nd properly	
О О	N	O	A	O S	21. Person in charge pres and perform duties/ Certif 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged Formula (Consultation) and the consultation of th	sent, demonstratified Food Mar authorized personal deeping and I Labeling available; adequation and in the control of the cont	resonration of knager/ Poor ons/ person on	ckage sure, safe parasite res ess, and er cooked gen Label	R	2 W	t to E	N O	N A A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and care 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to the strip of the strip	re Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opinit (Current/insp resident) accurate, and Vendin cilities: Accessible and accurate accurate and the control of	ed; Chemical/ peration port sign post g nd properly	
	N V V V V	0	A	OS	21. Person in charge pres and perform duties/ Certic 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged For Conformance with Var HACCP plan; Variance of processing methods; man Consultation (Disclosure/Remin Core Items (1 Point Prevention of Cores and performance (1 Point Prevention of Core Items (1 Point Core	of Knowledge/ sent, demonstra ified Food Mar authorized perse dkeeping and I Labeling available; adequallable (shellstoo Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory Advisories; rander/Buffet Plat t) Violations I	resonration of kanager/ Poor ons/ personration of kanager/ Poor ons/ personration ons/ personration ons/ personration of kanager/ Poor example of the procedure of the poor of	chage sure, safe corrective	R Action	2 W	t to E	NO	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contain designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to the service sin	re Control/ Identifice ed; Equipment Adece ed;	ed; Chemical/ peration port sign post g nd properly	ed)
OU	x	O	A	O S	21. Person in charge pres and perform duties/ Certize 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged For Conformance with Var HACCP plan; Variance of processing methods; man Consumer foods (Disclosure/Remin Core Items (1 Point Prevention of 34. No Evidence of Insectanimals	of Knowledge/ sent, demonstra ified Food Mar authorized perso dkeeping and I Labeling available; adequal authorized perso dkeeping and I Labeling available; adequal authorized perso available; selection food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory and Advisories; rander/Buffet Plate t) Violations if f Food Contamication	resonration of knager/ Poor ons/ personration of knager/ Poor ons/ personration ons/ personration ons/ personration ons/ personration on ons/ personration on ons/ personration on ons/ personration on one of the personration of the perso	nel chowledge, sted connel ckage sure, safe parasite res ess, and crooked gen Label Corrective	R Action	2 W	t to E	N O	N A A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and carrier 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contained designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of th	re Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present the control of the con	ed; Chemical/ peration port sign post g nd properly	ed)
OU	\(\begin{align*} \be	O	A	O S	21. Person in charge pres and perform duties/ Certical 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water at 24. Required records avadestruction); Packaged Formula 25. Compliance with Variance of processing methods; man and 26. Posting of Consumer foods (Disclosure/Remin Core Items (1 Point Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness)	sent, demonstratified Food Mar authorized personal deeping and I Labeling available; adequatilable (shellston food labeled in the Approved I riance, Specialiobtained for spenufacturer instrumer Advisory Advisories; rander/Buffet Plate I Violations I food Contament contamination deating, drinking	Personration of knager/ Poor ons/ person o	nel chowledge, sted connel ckage sure, safe parasite res ess, and crooked gen Label Corrective	R Action	2 W	V V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and care 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit 31. Adequate handwashing factoring supplied, used 32. Food and Non-food Contardesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of the s	re Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opimit (Current/inspire) active surfaces cleanable edisposition active surfaces cleanable edistalled, maintained, facility provided active Comes First active Come	ed; Chemical/ peration port sign post g nd properly	ed)
OU	V V V V V V V V V V V V V V V V V V V	O	A	O S	21. Person in charge pres and perform duties/ Certical Person in charge pres and perform duties/ Certical Person in charge pres and perform duties/ Certical Person in charge present and perform duties/ Certical Person in C	of Knowledge/ sent, demonstra ified Food Mar authorized perse dkeeping and I Labeling available; adequilable (shellstoo Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory Advisories; rander/Buffet Plat I) Violations of Food Contan ct contamination /eating, drinking erly used and st	Personration of knager/ Poor ons/ person o	nel chowledge, sted connel ckage sure, safe parasite res ess, and crooked gen Label Corrective	R Action	2 W	to E	N O	N A A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Period Utensils, Equi 31. Adequate handwashing fact supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning to ye or Next Inspection, Which Food I 41.Original container labeling Physic 42. Non-Food Contact surface	re Control/ Identifice ed; Equipment Adece ed;	ed; Chemical/ peration port sign post g nd properly c, properly used/	ed)
OU	x	O	A	O S	21. Person in charge pres and perform duties/ Certical 2. Food Handler/ no una all Safe Water, Record 2. Food Handler/ no una all Safe Water, Record 2. Hot and Cold Water a 24. Required records ava destruction); Packaged For Conformance with Var HACCP plan; Variance of processing methods; man Consumer foods (Disclosure/Remin Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness/ 36. Wiping Cloths; proper 37. Environmental contains	of Knowledge/ sent, demonstra ified Food Mar authorized pers dkeeping and I Labeling available; adequal idable (shellstoo Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory Advisories; rander/Buffet Plate t) Violations if f Food Contament of Contamination feetly used and stamination	Personration of knager/ Poor ons/ person o	nel chowledge, sted connel ckage sure, safe parasite res ess, and crooked gen Label Corrective	R Action	2 W	V V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and care 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permical Strips Utensils, Equivariant 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to the service sink or cur	re Control/ Identifice ed; Equipment Adece ed; Prerequisite for Operation of Current/inspire ed; Equipment Adece ed; Equipment	ed; Chemical/ peration port sign post g nd properly e, properly used/	ed)
OU	V V V V V V V V V V V V V V V V V V V	O	A	O S	21. Person in charge pres and perform duties/ Certical Person in charge pres and perform duties/ Certical Person in charge pres and perform duties/ Certical Person in charge present and perform duties/ Certical Person in C	of Knowledge/ sent, demonstra ified Food Mar authorized pers dkeeping and I Labeling available; adequal idable (shellstoo Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory Advisories; rander/Buffet Plate t) Violations if f Food Contament of Contamination feetly used and stamination	Personration of knager/ Poor ons/ person o	nel chowledge, sted connel ckage sure, safe parasite res ess, and crooked gen Label Corrective	R Action	2 W	to E	N O	N A A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Perm Utensils, Equi 31. Adequate handwashing factory as supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to the service s	re Control/ Identifice ed; Equipment Adece present Adeceded present (Current/insp resident) present (C	quate to ed; Chemical/ peration port sign post g nd properly used/ ureas used es maintained	ed)
OU	x	O	A	O S	21. Person in charge pres and perform duties/ Certif 2 22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged Formula 25. Compliance with Var HACCP plan; Variance of processing methods; man Consumer foods (Disclosure/Remin Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness/ 36. Wiping Cloths; proper 37. Environmental contains 38. Approved thawing methods of the proper series of the	of Knowledge/ sent, demonstra ified Food Mar authorized perso dkeeping and I Labeling available; adequilable (shellstoo Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory Advisories; rander/Buffet Plate t) Violations if f Food Contament contamination deating, drinking erly used and st mination method r Use of Utensii	resonration of kanager/ Poor ons/ personration of kanager/ Poor ons/ personration ons/ personration ons/ personration ons/ personration on the poor of	chage sure, safe charasite res ess, and crooked gen Label Corrective /other cco use	R Action	2 W	t to E	N O	N A A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Period Utensils, Equi 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to the service sink	re Control/ Identifice ed; Equipment Adece ed; Accessible and editional edition and editional editions and editional editions and editional editions. Editional editions editional editional editions editions editional editional editions editional	peration port sign post g nd properly used/ ureas used es maintained ean	ed)
OU	x	O	A	O S	21. Person in charge pres and perform duties/ Certical 2. Food Handler/ no una all Safe Water, Record 2. Food Handler/ no una all Safe Water, Record 2. Food Handler/ no una all Safe Water, Record 2. Food Handler/ no una destruction); Packaged Food Safe Water and Cold Water and Conformance with Var HACCP plan; Variance of processing methods; man Consumer foods (Disclosure/Remin Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness/ 36. Wiping Cloths; proper 37. Environmental contains 38. Approved thawing man and Contains and Con	sent, demonstratified Food Mar authorized personal authorized pers	resonration of kanager/ Poor ons/ personration of kanager/ Poor ons/ personration ons/ persons/ person	chage sure, safe charasite res ess, and crooked gen Label Corrective /other cco use	R Action	2 W	I N V	N O	N A A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Perm Utensils, Equi 31. Adequate handwashing factory as supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to the service s	re Control/ Identifice ed; Equipment Adece ed; Accessible and editional edition and editional editions and editional editions and editional editions. Editional editions editional editional editions editions editional editional editions editional	peration port sign post g nd properly used/ ureas used es maintained ean	ed)

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

Form EH-06 (Revised 09-2015)

_									
	nent Name: teak House Outside Bar	Physical A	ddress: Summer Lee Dr	City/State: Rockwa	II TX			ge <u>2</u> of <u>2</u>	
oua. c	tour House Guiolus Bui	2101	TEMPERATURE OBSER		11, 17				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F	
bar co	oler ambient	38							
har	cooler ambient	41							
bar	cooler ambient	34							
		OB	SERVATIONS AND CORREC	CTIVE ACTION	S				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATT	ENTION IS DIREC	TED TO TI	HE CONDITIONS OBSE	ERVED A	ND	
	Hand sink 100F								
W	Need soap at bar h	and sink	before service						
10/33	No sanitizer at dishwash	ner. Mana	ager changed bucket, prim	ed and then v	vas sani	tizing at 100 ppm	chlorin	ie	
W	Avoid use of linens	for stora	age of clean utensils						
18	Label all spray bottles/store low	and separate	. Make certain they are labeled ap	propriately. Avoid	using chlori	ne and quats on the sa	me surfac	;e	
	Food ordered in ba	r is prep	ared in the main kitch	nen and tra	nsporte	ed covered wit	h lids		
29	Need test strips in I	oar/ched	k dishwasher daily						
W			n bar/not where custo						
			n 3 comp sink in kitch						
W			matting under clean g		ead of	linens			
			from non mouth part						
W	No 3 comp sink/onl	y dishwa	asher so will have to	make certa	in work	ing properly d	aily		
Received (signature)			Tom F	lemin	q^{-1}	Title: Person In Charge Manage			
Inspected	Tom Fleming Thy: Chvisty Cov		Print:						
(signature)	Christy Cov	tez, 1	RS Christy	Cortez,	RS	Samples: Y N	# collect	ed	
<u> </u>						Samples, 1 IV	" COHECU	u	