Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

10	ite: 24	1/2	202	23	Time in: 10:50 Time out 11:4		FS-0			12	2			Est. Type Risk Category Page 1 of	2	
					tion: 1-Routine 2-Follo		3-Compla		4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE	
			nent le		^{ne:} ing	Cont	act/Owner l	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	_	
Ph	vsic	cal A	ddre	ess:		Pest contr			Но			Gr	ease	te trap: Follow-up: Yes 17/83	/B	
3005 N Goliad Rockwall, TX Cantu/coming tomorrow PDC/4-2023 owner to email № □													_			
Ma	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R															
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status															
O U	Î	N	N	C	Time and Temperature f	for Food Saf	ety	R					_	Employee Health		
T	(F = degrees Fahrenheit)						U T		0	A	s	Employee Health				
	~				Proper cooling time and temperature				12. Management, food employees and conditional of knowledge, responsibilities, and reporting					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding temperature(41°F/45°F)									13. Proper use of restriction and exclusion; No discharge from	+	
	~			2. Proper Cold Holding temperature(41 F/ 43 F)						~				eyes, nose, and mouth		
		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 procedure for hot holding (165°F in 2					+						gloves used/watch for single use only 15. No bare hand contact with ready to eat foods or approved	-		
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				alternate method properly followed (APPROVED Y N)			
3					6. Time as a Public Health Control	l; procedures	& records							Highly Susceptible Populations		
H														16. Pasteurized foods used; prohibited food not offered		
					Approved Sou	urce				~				Pasteurized eggs used when required		
					7. Food and ice obtained from appr											
3		good condition, safe, and unadulter destruction			rated; parasit	ited; parasite							Chemicals			
-					Food Received at proper temper	rature		+		Ι		Т		17. Food additives; approved and properly stored; Washing Fruits		
	~				check at receipt					~				& Vegetables		
				ı	Protection from Con	tamination			3				~	18. Toxic substances properly identified, stored and used	+	
					9. Food Separated & protected, pre		g food						•			
3		preparation, storage, display, and tasting												Water/ Plumbing		
	~				10. Food contact surfaces and Retu Sanitized at 100 ppm/tempe		aned and			~			+	19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of returned,			+						20. Approved Sewage/Wastewater Disposal System, proper	+	
	/				reconditioned discarded	l				~				disposal		
	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
U	I N	N O	A A	CO	Demonstration of Knowle	edge/ Person	mal	R	O U	N	N O	N A	CO	Food Temperature Control/ Identification	R	
Т							IIICI						G.		1	
	/			S	21. Person in charge present, demo	onstration of	knowledge,		T				S	27. Proper cooling method used; Equipment Adequate to		
	~			S	and perform duties/ Certified Food 1	onstration of d Manager/ P	knowledge, osted			~			S	Maintain Product Temperature		
	'			S		onstration of d Manager/ P	knowledge, osted						S	Maintain Product Temperature 28. Proper Date Marking and disposition		
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1st followup is free. Any additional followups will require a \$50 fee.

Retail Food Establishment Inspection Report

		Employee
Inspected by: Christy Cortez, RS Print: C	Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	<u> </u>		TEMPERATUR			,				
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	tion	Temp F		
drink r	each in cooler	28								
drink	reach in cooler	32								
white	e freezer ambient	2								
2 doc	or cooler/sausage	26								
	milk	41								
		OR	SERVATIONS AND	CORRECTIV	E ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:						HE CONDITIONS OBSER	VED AND		
	Hand sink 100F equ	uipped								
	Need to post emplo		Ith poster							
37	Floor storage/need	-	•	f floor to cl	ean					
6	Need time stickers					discard	TPHC			
42	Need some cleanin									
18	Store sani bucket lo					· alopiaj				
	Sani bucket setup t		•	•						
9	Always store raw she				olers/ne	ever over	ready to eat foo	nds		
	3 comp sink 110+F	onea egg	,0 1011 and 00pt	41410 111 001	31010/110	7701 0701	roady to out loc	/40		
	back hand sink 100	+F equi	nned							
45	Replace moldy cau		•	ink						
45	To clean under equ		•							
42	To clean draining m	•				eet nan	S			
7/24	Emmanade lemona		•							
1724			<u> </u>							
	Pulled from shelves/not to be sold till labeling and licenses are confirmed									
Received	· ·		Print:				Title: Person In Charge/			
(signature)	Leah Villaneuva Iby: Chvisty Cov		Lea	ah Vill	aneı	uva	Employe	е		
Inspected (signature)	l by:		Print:				- -			
(orginature)	Christy Cov	tez, 1	es Chr	risty Co	rtez,	KS:	Samples: Y N #	collected to		