## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			201	าว	Time in:	Time out:		License/Permit # FS-0002312							Est. Type Risk Category Page 1 of 2	2			
2/20/2023 11:20 11:55 FS-0 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									ation		5-CO/Construction 6-Other TOTAL/SCOR								
Establishment Name: The Hole Thing  Contact/Owner I Sang Yoon								t/Owner N							* Number of Repeat Violations: ✓ Number of Violations COS:				
Ph	iysic	al A	ddre	ess:	Rockwall, TX	ow	est control vner to p	: rovide		Ho PDC	od C/10-2	022			e trap : Follow-up: Yes V 10/90//	Α			
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered is		Mark '		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R in appropriate box for R	h			
O U	ompl I N	iance N O	Sta N A	tus C O	Time and Tem				R	Compliance Status O I N N C					Employee Health	R			
T				Š	(F = de 1. Proper cooling time a	egrees Fahrenhe nd temperature				T				S	12. Management, food employees and conditional employees;				
	~				2 Proper Cold Holding	temperature(A1	°E/ 45°E)				~				knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from				
	~				2. Proper Cold Holding temperature(41°F/45°F)						~			eyes, nose, and mouth					
		~			Proper Hot Holding to					Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used prope									
		~			<ul><li>4. Proper cooking time a</li><li>5. Proper reheating proc</li></ul>			°F in 2			~				gloves used properly washed. Gloves used properly 15. No bare hand contact with ready to eat foods or approved				
		~			Hours)						•				alternate method properly followed (APPROVED YN.				
3					6. Time as a Public Heal	lth Control; pro	ocedures &	records							Highly Susceptible Populations				
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required  eggs cooked				
	>				7. Food and ice obtained good condition, safe, and destruction Star St	d unadulterated		ood in							Chemicals				
	~	v			8. Food Received at proper temperature						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					check at recei	from Contami	ination				~				water only 18. Toxic substances properly identified, stored and used				
3					Food Separated & protected, prevented during food preparation, storage, display, and tasting			ood							Water/ Plumbing				
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature						~			·	19. Water from approved source; Plumbing installed; proper backflow device				
	11. Proper disposition of returned, previously served or reconditioned discarded					ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																			
					Pric	ority Founda	ation Iten	ns (2 Poi		_	_	_		_	rective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel	l	R R	o U T	I N	Req N O	n N A	Cor C O S	rective Action within 10 days  Food Temperature Control/ Identification	R			
		N O		О		of Knowledge/	/ Personnel	l owledge,		O U	I N	N	N	C O		R			
	N	N O		О	<b>Demonstration</b> 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Man	ration of kno nager/ Post	owledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R			
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

The Hole Thing 3005 N Goliad Rockwall, TX FS-0002312 TEMPERATURE OBSERVATIONS	Establish	ment Name:	Physical A	.ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
glass front cooler/ambient glass front cooler/ambient glass front cooler/ambient 37 2 door cooler/ham 41 white freezer ambient -2  Manister content cooler/ambient Sorial cooler/ambient Authority An inspection of your stratus issues that seem made. Your attention is placeful to the conditions of seemed and coolers and coolers. Front hand sink 103 F with soap and paper towels. Post employee health poster. All coolers and beautiful coolers and beautiful coolers. To clean floors/ some food debris. Worker to provide most recent grease trap and pest control invoice. To clean cooler handles, inside coolers in back Need paper towels at back hand sink Back hand sink 105 F 3 comp sink 113 F Digital thermo Wa fruit fly. Watch and eliminate any food supply A fruit fly. Watch and eliminate any food supply Residently:  Residently: Leah Willianueva    Print: Leah Villianueva   Talic Perent Is Charge Onner   Manager						all, TX		ruge <u>z</u> or <u>z</u>				
glass front cooler/ambient 37  2 door cooler/ham 41  white freezer ambient -2  DESCRIPTION AND CORRECTIVE ACTIONS  AN INSPICTION OF YOUR ISTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIBECTED TO THE CONDITIONS OBSERVED AND Sami blucket setup to 100 ppm chlorine samitizer  31 Avoid storing sami bucket in hand sink. Keep accessible for hand washing.  45 To clean cooler handles, inside coolers  9 Store raw shelled eggs low and separate in coolers  10 clean cooler handles, inside coolers in back  31 Need paper towels at back hand sink  Back hand sink 105 F  3 comp sink 113 F  Digital thermo  W A fruit fly. Watch and eliminate any food supply  Some cleaning needed on speed racks, equipment  RR sinks 103 F with soap and paper towels  Print:  Leah Villanueva  Indicators RS  Manager  Manager  Manager  Christy Cortez, RS		•										
glass front cooler/ambient 37  2 door cooler/ham 41  white freezer ambient -2  Deservations and corrective actions  Antestection of your istratelishment has been made, your attention is placeful to the conditions observed and North hand sink 103 F with soap and paper towels. Post employee health poster.  Front hand sink 103 F with soap and paper towels. Post employee health poster.  Sani bucket setup to 100 ppm chlorine sanitizer  11 Avoid storing sani bucket in hand sink. Keep accessible for hand washing.  45 To clean floors/some food debris  W Owner to provide most recent grease trap and pest control invoice.  9 Store raw shelled eggs low and separate in coolers  10 clean cooler handles, inside coolers in back  Need paper towels at back hand sink.  Back hand sink 105 F  3 comp sink 113 F  Digital thermo  A fruit fly. Watch and eliminate any food supply  42 Some cleaning needed on speed racks, equipment  RR sinks 103 F with soap and paper towels  RR sinks 103 F with soap and paper towels  Print:  Leah Villanueva  Leah Villanueva  Manager  Manager  Christy Cortez, RS	Item/Loc	cation		Item/Location	Temp F	Item/Locat	ion	Temp F				
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white freezer ambient    -2	glass	front cooler/ambient	37									
OBSERVATIONS AND CORRECTIVE ACTIONS Number Norte Dations  Front hand sink 103 F with soap and paper towels. Post employee health poster.  Need TPHC stickers to discard TCS foods at 4 hours. Kolaches made at 8/to be discarded at noon Sani bucket setup to 100 ppm chlorine sanitizer  Avoid storing sani bucket in hand sink. Keep accessible for hand washing.  To clean floors/ some food debris  Owner to provide most recent grease trap and pest control invoice.  Store raw shelled eggs low and separate in coolers  To clean cooler handles, inside coolers in back  Need paper towels at back hand sink  Back hand sink 105 F  3 comp sink 113 F  Digital thermo  W A fruit fly. Watch and eliminate any food supply  Some cleaning needed on speed racks, equipment  RR sinks 103 F with soap and paper towels  Rr sinks 103 F with soap and paper towels  Print:  Leah Villanueva  Inspected by:  Leah Villanueva  Print:  Christy Cortez, RS  Christy Cortez, RS	2 do	oor cooler/ham	41									
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