Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health															
	ate: <b>/2</b> 4	4/2	202	24	Time in: <b>12:30</b>	Time out: <b>1:35</b>	License/P FS95							Est. Type Risk Category Page <u>1</u> of <u>2</u>	, 
P	urpo	se o	f In	spec	tion: 🗸 1-Routine	2-Follow Up	3-Compla	int	4	-Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCOR	E
Establishment Name: Contact/Owner Na The Kitschy Cupboard Montana Ho											* Number of Repeat Violations:      ✓ Number of Violations COS: 2/07/∧				
Pl 11	hysic  4 N	al A I Sa	ddre an J	ess: Iaci	nto Rockwall, TX	C&S/	ontrol : 7-2024		Ho n/a	ood 1		Gi n/a		e trap : Follow-up: Yes 3/97/A	•
М					<b>Status:</b> Out = not in components in the OUT box for e	$\frac{\mathbf{IN} = \text{in com}}{\text{ach numbered item}}$	npliance No Mark	0 = no						plicable $COS = corrected on site R = repeat violation W- Watchor for IN. NO, NA, COS Mark and in appropriate box for R$	ı
		•			iate points in the OUT box for each numbered item Mark '~' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days										
0 U	Ν	iance N O	e Sta N A	C O	-	perature for Food	Safety	R	C L	D I J N	iance N O	N A	C O	Employee Health	R
Т				S	(F = deg 1. Proper cooling time ar	grees Fahrenheit) nd temperature			1				S	12. Management, food employees and conditional employees;	
	~				2. Proper Cold Holding t	omporatura(41°E/	45°E)			~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
	~				2. Proper Cold Holding (		+3 1')			~				eyes, nose, and mouth	
		~		3. Proper Hot Holding temperature(135°F)					_				Preventing Contamination by Hands		
		~			4. Proper cooking time a	nd temperature				~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating proce Hours)	edure for hot holdir	ng (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED $Y_{}N_{}$ )	
		~			6. Time as a Public Heal	th Control; procedu	ures & records			<u> </u>				Highly Susceptible Populations	
			<u> </u>	<u> </u>	Арр	roved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained good condition, safe, and destruction	* *								Chemicals	
	~				8. Food Received at prop	per temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	<u> </u>	<u> </u>	<u> </u>	<u> </u>	Protection	from Contaminati	ion			~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, disp		uring food	Π.						Water/ Plumbing	
-	~				10. Food contact surface Sanitized at p		Cleaned and	$\left  \right $		~				19. Water from approved source; Plumbing installed; proper backflow device	
-	· ·				11. Proper disposition of reconditioned		ly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
						niter Foundatio	n Itama (2 Da	inta)		Ľ	Dee		C	rective Action within 10 days	_
	Ι				1110	Thy Foundatio	If fitting $(2 \pm 0)$	<u> </u>			N	Ν	С		R
O U	N	N O	N A	C O	Demonstration	of Knowledge/ Pe	rsonnel	R	C L		0	Α	0	roou remperature Control/ Identification	
O U T	N				21. Person in charge pres		n of knowledge,	R		J N		A	O S	Food Temperature Control/ Identification           27. Proper cooling method used; Equipment Adequate to	_
				0	21. Person in charge pres and perform duties/ Cert	sent, demonstration ified Food Manage	n of knowledge, er/ Posted	R	τ	JN		A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	_
	N			0	<ul><li>21. Person in charge presand perform duties/ Cert</li><li>22. Food Handler/ no una</li></ul>	sent, demonstration ified Food Manage authorized persons	n of knowledge, er/ Posted / personnel	R	τ	J N		A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature         28. Proper Date Marking and disposition	
	N •			0	<ul> <li>21. Person in charge presand perform duties/ Cert</li> <li>22. Food Handler/ no una</li> <li>Safe Water, Record</li> </ul>	sent, demonstration ified Food Manage authorized persons	n of knowledge, er/ Posted / personnel	R	τ			A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature     28. Proper Date Marking and disposition     29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	N •			0	<ul> <li>21. Person in charge presand perform duties/ Cert</li> <li>22. Food Handler/ no una</li> <li>Safe Water, Record</li> <li>23. Hot and Cold Water and</li></ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate	n of knowledge, er/ Posted / personnel d Package e pressure, safe	R	τ			A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature     28. Proper Date Marking and disposition     29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips     digital     Permit Requirement, Prerequisite for Operation	
	N V			0	<ul> <li>21. Person in charge pre- and perform duties/ Cert</li> <li>22. Food Handler/ no una</li> <li>Safe Water, Record</li> </ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate iilable (shellstock t	n of knowledge, er/ Posted / personnel d Package e pressure, safe		τ			A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips         digital         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/insp report sign posted)	
	N V			0	<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water and estruction); Packaged F</li> <li>Conformance water</li> </ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate illable (shellstock t food labeled ith Approved Pro	n of knowledge, per/ Posted / personnel d Package e pressure, safe ags; parasite cedures	R	τ			A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024         Utensils, Equipment, and Vending	
	N V			0	<ul> <li>21. Person in charge pread of the perform duties / Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water and estruction); Packaged F</li> </ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate ilable (shellstock t 'ood labeled ith Approved Pro riance, Specialized obtained for specia	n of knowledge, per/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized		τ			A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature     28. Proper Date Marking and disposition     29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b> Permit Requirement, Prerequisite for Operation     30. Food Establishment Permit (Current/insp report sign posted)     12/31/2024	
	N V			0	<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water at 24. Required records ava destruction); Packaged F</li> <li>Conformance with Van HACCP plan; Variance of processing methods; mar</li> </ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate ilable (shellstock t 'ood labeled ith Approved Pro riance, Specialized obtained for specia	n of knowledge, per/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized		τ					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature     28. Proper Date Marking and disposition     29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b> Permit Requirement, Prerequisite for Operation     30. Food Establishment Permit (Current/insp report sign posted)     12/31/2024     Utensils, Equipment, and Vending     31. Adequate handwashing facilities: Accessible and properly	
	N 🖌			0	<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water at 24. Required records ava destruction); Packaged F</li> <li>Conformance with Van HACCP plan; Variance of processing methods; mar</li> </ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate illable (shellstock t food labeled ith Approved Pro riance, Specialized obtained for specia nufacturer instruction umer Advisory	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons		τ					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature     28. Proper Date Marking and disposition     29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital Permit Requirement, Prerequisite for Operation</b> 30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2024 Utensils, Equipment, and Vending</b> 31. Adequate handwashing facilities: Accessible and properly     supplied, used     32. Food and Non-food Contact surfaces cleanable, properly	
					<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water and estruction); Packaged F</li> <li>Conformance with Var HACCP plan; Variance of processing methods; mar</li> <li>26. Posting of Consumer foods (Disclosure/Reminer)</li> </ul>	sent, demonstration ified Food Manage authorized persons. dkeeping and Foo Labeling available; adequate iilable (shellstock t iood labeled ith Approved Pro riance, Specialized obtained for specia nufacturer instruction umer Advisory	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label			J         N           V         V           V         V           V         V           V         V           V         V           V         V		ed 90		27. Proper cooling method used; Equipment Adequate to         Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/         Thermal test strips         digital         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024         Utensils, Equipment, and Vending         31. Adequate handwashing facilities: Accessible and properly supplied, used         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used         33. Warewashing Facilities; installed, maintained, used/	
				0	<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water and estruction); Packaged F</li> <li>Conformance with Van HACCP plan; Variance of processing methods; mar</li> <li>26. Posting of Consumer foods (Disclosure/Remine</li> <li>Core Items (1 Point</li> </ul>	sent, demonstration ified Food Manage authorized persons. dkeeping and Foo Labeling available; adequate iilable (shellstock t iood labeled ith Approved Pro riance, Specialized obtained for specia nufacturer instruction umer Advisory	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label muire Corrective						S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         digital         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024         Utensils, Equipment, and Vending         31. Adequate handwashing facilities: Accessible and properly supplied, used         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used         33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided         wy or Next Inspection , Whichever Comes First         Food Identification	R
					<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water at 24. Required records ava destruction); Packaged F</li> <li>Conformance with Var HACCP plan; Variance of processing methods; mar</li> <li>26. Posting of Consumer foods (Disclosure/Remined Core Items (1 Point Prevention of 34. No Evidence of Insect animals</li> </ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate iilable (shellstock t cood labeled ith Approved Pro riance, Specialized obtained for special nufacturer instruction umer Advisory Advisories; raw or ider/Buffet Plate)/.	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label muire Corrective ttion					ed 90		27. Proper cooling method used; Equipment Adequate to         Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/         Thermal test strips         digital <b>Permit Requirement, Prerequisite for Operation</b> 30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024         Utensils, Equipment, and Vending         31. Adequate handwashing facilities: Accessible and properly supplied, used         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used         33. Warewashing Facilities; installed, maintained, used/         Service sink or curb cleaning facility provided         wy or Next Inspection , Whichever Comes First	R
					<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water and Conformance with 25. Compliance with Van HACCP plan; Variance of processing methods; mar</li> <li>26. Posting of Consumer foods (Disclosure/Remined Core Items (1 Point Prevention of 34. No Evidence of Insect animals 35. Personal Cleanliness)</li> </ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate iilable (shellstock t food labeled ith Approved Pro- riance, Specialized obtained for specia nufacturer instruction umer Advisory Advisories; raw on der/Buffet Plate)/ (b) Violations Req f Food Contamina et contamination, re- /eating, drinking or	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label muire Corrective ntion odent/other			J         N           V         V           V         V           V         V           V         V           V         V           V         V           V         V		ed 90		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         digital         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024         Utensils, Equipment, and Vending         31. Adequate handwashing facilities: Accessible and properly supplied, used         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used         33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided         Food Identification         41.Original container labeling (Bulk Food)         Physical Facilities	
					<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water and estruction); Packaged F</li> <li>Conformance with Var HACCP plan; Variance of processing methods; mar</li> <li>26. Posting of Consumer foods (Disclosure/Remine</li> <li>Core Items (1 Point)</li> <li>34. No Evidence of Insect animals</li> <li>35. Personal Cleanliness</li> <li>36. Wiping Cloths; propertion of the personal Cleanline set of the personal cleanline s</li></ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate itlable (shellstock t food labeled ith Approved Pro- riance, Specialized obtained for specia nufacturer instruction umer Advisory Advisories; raw or ider/Buffet Plate)/ t) Violations Req f Food Contamina ct contamination, re- rely used and stored	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label muire Corrective ntion odent/other			J         N           V         V           V         V           V         V           V         V           V         V           V         V           V         V           V         V           V         V           V         V           V         V           V         V		ed 90		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         digital         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024         Utensils, Equipment, and Vending         31. Adequate handwashing facilities: Accessible and properly supplied, used         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used         33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided         ys or Next Inspection , Whichever Comes First         Food Identification         41.Original container labeling (Bulk Food)         Physical Facilities         42. Non-Food Contact surfaces clean	
					<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una</li> <li>Safe Water, Record</li> <li>23. Hot and Cold Water and Conformance with 24. Required records award destruction); Packaged F</li> <li>Conformance with Van HACCP plan; Variance of processing methods; mare and the construction of Core Items (1 Pointed Prevention of 34. No Evidence of Insection and Safe S. Personal Cleanliness, 36. Wiping Cloths; proper 37. Environmental conta</li> </ul>	sent, demonstration ified Food Manage authorized persons. dkeeping and Foo Labeling available; adequate illable (shellstock t food labeled ith Approved Pro- riance, Specialized obtained for specia nufacturer instruction umer Advisory Advisories; raw on ider/Buffet Plate)/ t) Violations Req f Food Contamina et contamination, re- /eating, drinking or erly used and stored mination	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label muire Corrective ntion odent/other			J     N       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V		ed 90		27. Proper cooling method used; Equipment Adequate to         Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         digital         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024         Utensils, Equipment, and Vending         31. Adequate handwashing facilities: Accessible and properly supplied, used         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used         33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided         type of Identification         41.Original container labeling (Bulk Food)         Physical Facilities         42. Non-Food Contact surfaces clean         43. Adequate ventilation and lighting; designated areas used	R
					<ul> <li>21. Person in charge preand perform duties/ Cert</li> <li>22. Food Handler/ no una</li> <li>Safe Water, Record</li> <li>23. Hot and Cold Water and Conformance with 25. Compliance with Van HACCP plan; Variance of processing methods; mar</li> <li>26. Posting of Consumer foods (Disclosure/Remine)</li> <li>26. Posting of Consumer foods (Disclosure/Remine)</li> <li>26. Posting of Consumer foods (Disclosure/Remine)</li> <li>34. No Evidence of Insect animals</li> <li>35. Personal Cleanliness,</li> <li>36. Wiping Cloths; proper and contained and conta</li></ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate illable (shellstock t food labeled ith Approved Pro riance, Specialized obtained for specia nufacturer instruction umer Advisory • Advisories; raw of ider/Buffet Plate)/ • Violations Req f Food Contamina et contamination, re- (eating, drinking or erly used and stored mination tethod	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label muire Corrective ntion odent/other			J     N       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V		ed 90		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         digital         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024         Utensils, Equipment, and Vending         31. Adequate handwashing facilities: Accessible and properly supplied, used         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used         33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided         type of Identification         41.Original container labeling (Bulk Food)         Physical Facilities         42. Non-Food Contact surfaces clean         43. Adequate ventilation and lighting; designated areas used         44. Garbage and Refuse properly disposed; facilities maintained	R
					<ul> <li>21. Person in charge preand perform duties/ Cert</li> <li>22. Food Handler/ no una</li> <li>Safe Water, Record</li> <li>23. Hot and Cold Water and Conformance with 25. Compliance with Van HACCP plan; Variance of processing methods; mar</li> <li>26. Posting of Consumer foods (Disclosure/Remine)</li> <li>26. Posting of Consumer foods (Disclosure/Remine)</li> <li>26. Posting of Consumer foods (Disclosure/Remine)</li> <li>34. No Evidence of Insect animals</li> <li>35. Personal Cleanliness,</li> <li>36. Wiping Cloths; proper and contained and conta</li></ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate iilable (shellstock t food labeled ith Approved Pro- riance, Specialized obtained for specia nufacturer instruction uner Advisory Advisories; raw or ider/Buffet Plate)/ t) Violations Req f Food Contamina ct contamination, re /eating, drinking or erly used and stored mination method	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label muire Corrective ation odent/other t tobacco use d			J     N       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V		ed 90		27. Proper cooling method used; Equipment Adequate to         Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         digital         Permit Requirement, Prerequisite for Operation         30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024         Utensils, Equipment, and Vending         31. Adequate handwashing facilities: Accessible and properly supplied, used         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used         33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided         type of Identification         41.Original container labeling (Bulk Food)         Physical Facilities         42. Non-Food Contact surfaces clean         43. Adequate ventilation and lighting; designated areas used	R
					<ul> <li>21. Person in charge pread of the perform duties/ Cert</li> <li>22. Food Handler/ no una Safe Water, Record</li> <li>23. Hot and Cold Water and Cold Water and Cold Water and Cold Water and Conformance with 25. Compliance with Var HACCP plan; Variance of processing methods; mar</li> <li>26. Posting of Consumer foods (Disclosure/Remined Core Items (1 Point Prevention of 34. No Evidence of Insect animals 35. Personal Cleanliness, 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing methods and the proper section of the period section of the proper section of the proper section of the period section of the p</li></ul>	sent, demonstration ified Food Manage authorized persons dkeeping and Foo Labeling available; adequate iilable (shellstock t cood labeled ith Approved Pro- riance, Specialized obtained for special nufacturer instruction umer Advisory Advisories; raw or ider/Buffet Plate)/ i) Violations Req f Food Contamina ct contamination, re- rely used and stored mination tethod : Use of Utensils & linens; properly utensils; properly	n of knowledge, er/ Posted / personnel d Package e pressure, safe ags; parasite cedures Process, and lized ons r under cooked Allergen Label mire Corrective tion odent/other • tobacco use d used, stored, used			J     N       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V       V     V		ed 90		27. Proper cooling method used; Equipment Adequate to         Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         Cligital <b>Permit Requirement, Prerequisite for Operation</b> 30. Food Establishment Permit (Current/insp report sign posted)         12/31/2024 <b>Utensils, Equipment, and Vending</b> 31. Adequate handwashing facilities: Accessible and properly supplied, used         32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used         33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Food Identification</b> 41.Original container labeling (Bulk Food) <b>Physical Facilities</b> 42. Non-Food Contact surfaces clean         43. Adequate ventilation and lighting; designated areas used         44. Garbage and Refuse properly disposed; facilities maintained         45. Physical facilities installed, maintained, and clean	

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

Form EH-06 (Revised 09-2015)

Establishme The K	nt Name: itschy Cupboard	Physical A 114 N	San Jacinto	City/State: Rockwa	all, TX	License/Permit # FS9505	Page <u>2</u> of <u>2</u>		
Item/Locati	on	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	tion	Temp F		
	ass front cooler	36							
water	for reference	39							
freez	zer ambient	-15							
ba	ck cooler	40							
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS				
	AN INSPECTION OF YOUR ES' NOTED BELOW:	FABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	VED AND		
	· •		ffee service/only sellin	g beans					
	· ·		in covered canisters	<u> </u>					
			rs using scoop/scoop		•				
	•		only employees scoop amale Company/label						
			s from WIO/labeled co		uy				
			ita's salsa/ labeled cor						
	• •		ellies, bbq, all shelf stab		newall ar	nd Big Cock Rar	ich		
	land sink in back e			,					
	comp sink 110+F								
L	Jsing bleach for sa	nitizer							
Т	est strips on site								
	Back cooler only bo								
	· ·		eparate/all items above						
	*		be replaced as tile is o	ver carpe	eting/sor	ne gaps			
	To clean clutter in kitchen/over 3 comp sink								
42 S	Some minor cleaning in kitchen area								
Received by	7 <b>:</b>		Print:			Title: Person In Charge/	Owner		
(signature)	Montana Hoefler	c	Montana	a Hoe	fler	Owner			
Inspected b (signature)	Montana Hoefler <sup>y:</sup> Chvísty Cov	tez, î	RS Christy C	cortez,	RS	Samples: Y N #	collected		