	Retail Food Establishment Inspection Report														
	ate: 29	9/2	202	23	Time in:Time out:License/I12:401:30FS-9)					Est. Type Risk Category Page <u>1</u> of <u>2</u>	. <u> </u>	
Pı	irpo	ose o	of Ins	spec	tion: 🗸 1-Routine 🗌 2-Follow Up 🗌 3-Comple			-	Inve	stiga	tion	n	5-CO/Construction 6-Other TOTAL/SCOR	E	
Establishment Name: The Landing at Chandler's-Kitchen						Name	Name:					* Number of Repeat Violations: Vumber of Violations COS: a trap: Follow.up: Vac 10/90//	Λ		
Physical Address: Pest control : 501 Club Dr Rockwall, TX HOA has invoices						s	Hood Grease trap						ronow-up. res		
						$\mathbf{O} = \mathbf{n}$	= not observed $NA =$ not applicable $COS =$ corrected on site $R =$ repea						ı		
		•			Priority Items (3 Points) violation			e Im	imed	iate	Cor	rrect			
Co O U	mpli I N	iance N O	e Sta N A	tus C O	Time and Temperature for Food Safety	R		Co O U	ompli I N			С	Employee Health		
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т				S	12. Management, food employees and conditional employees;	_	
	~				2. Proper Cold Holding temperature(41°F/45°F)				~				knowledge, responsibilities, and reporting 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 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_{1} , N_{1} ,)		
	~				6. Time as a Public Health Control; procedures & records	+							Highly Susceptible Populations		
													16. Pasteurized foods used; prohibited food not offered	_	
					Approved Source 7. Food and ice obtained from approved source; Food in								i asteurized eggs used when required	_	
	~				good condition, safe, and unadulterated; parasite destruction US Foods								Chemicals		
_					8. Food Received at proper temperature	+		_					17. Food additives; approved and properly stored; Washing Fruits	_	
	~				check at receipt				~				& Vegetables 18. Toxic substances properly identified, stored and used		
			<u> </u>		Protection from Contamination 9. Food Separated & protected, prevented during food				~				16. Toxic substances property identified, stored and used	_	
	~				preparation, storage, display, and tasting								Water/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			3					19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	T	-	-	_	Priority Foundation Items (2 P	oints)) vio	olati 0	ions I	-	_			P	
0		Ν	Ν	С		n				Ν	Ν	С	Food Town anothing Control/Idontification	R	
U T	N	N O	N A	C O S	Demonstration of Knowledge/ Personnel			Ŭ T	N N	N O	N A	o s	Food Temperature Control/ Identification	к	
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Received by: (signature) Kyra Hetzler	^{Print:} Kyra Hetzler	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: nding at Chandler's-Kitchen	Physical A 501 C	lub Dr	City/State: Rockwa	all, TX	License/Permit # FS-9399	Page <u>2</u> of <u>2</u>				
Item/Loo	ation	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Loca	tion	Temp				
line co	old tops empty/ambient		turkey	41							
unde	er counter ambient	34									
3 do	or cooler/cut melon	41									
	cheese	41									
	ham	41									
	butter	41									
WIC	/cooked brisket	41									
	cheese	41									
Itom		-	SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Warewash hand sir										
15		-	0 ppm chlorine sanitiz	er							
45	Maintenance to floc Drink hand sink 100	-	IIIS								
32	Rusty shelves throu		nder prep tables								
42	To clean inside coo	-									
19	No air gap under ic										
	3 comp sink 130 F										
	Sanitizer dispenser at 200 ppm quats										
42	To clean equipment, in, around, on										
45	To clean floors, under equipment, walls										
28	Need to date mark foods. To discard at day 7.										
32	Condition of tables in kitchen/to be cleanable No special processes, no raw or under cooked foods										
34	A few flies	es, no ra		lous							
07		led to be	e cleaned October 4, 2	2023							
Received	bv:		Print:			Title: Person In Charg	e/ Owner				
(signature)	•			etzle	r	Manage					
Inspecte (signature)		tez, 1	RS Christy C	Cortez,	RS		11 11 · 1				
Form EH-0	6 (Revised 09-2015)	0.		•		Samples: Y N	# collected				