Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 9 /		2/2	202	22	Time in: 3:04	Time out: 4:17		License/P							Est. Type	Risk Category	Page 1	$\mathrm{of}\underline{2}_{-}$
					tion: 1-Routine	2-Follow U	р	3-Compla		_	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/	SCORE
Es	tabli	shm	nent	Nam	at Chandler's-			act/Owner I							★ Number of Repeat Viola ✓ Number of Violations C			
Ph 50	ysic:	^{al A} ach	ddre nt C	ess: lub	Dr Rockwall, TX	lEn	st contr viroTe	ech/mont	hly	Hood	od I Boss	/6mo	Gr Ga	rease	e trap : a/3mo/500gal	Follow-up: Yes V	10/9	1U/A ——
Ма					points in the OUT box for		tem	Mark		eckm	ark in	appr	opria	te bo		rk an 💢 in appropriat	lation W- e box for R	Watch
Co	1:	0.000	e Sta	4 a	Prio	rity Items (3	Points	s) violations	Requi	_					ive Action not to exceed 3 day	ys		
O U T	I N	N O	N A	C O S		mperature for Fo		ety	R	O U T	N	N O	N A	C O S	Empl	oyee Health		R
1	~			. 5	1. Proper cooling time a		.,			_1	~			3	12. Management, food employ knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding	temperature(41°	°F/ 45°F	7)			~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	/				3. Proper Hot Holding t	temperature(135°	°F)								Preventing Cor	ntamination by Han	ds	
	>				4. Proper cooking time	and temperature					~				14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	у
	/				5. Proper reheating prod Hours)	cedure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact with alternate method properly following			.)
	'				6. Time as a Public Hea	alth Control; proc	cedures	& records							٠,	eptible Populations		
					Ap	oproved Source					1				16. Pasteurized foods used; pr Pasteurized eggs used when re eggs cooked		ered	
	~				7. Food and ice obtaine good condition, safe, ar destruction		; parasite									hemicals		
	~				8. Food Received at pro						~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fr	uits
					Protection	n from Contamii	nation				~				water only 18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis			g food				II			Wate	r/ Plumbing		
3					10. Food contact surfact Sanitized at _200_			aned and		3					19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
					11. Proper disposition of		ously se	erved or							20. Approved Sewage/Wastey	vator Dienocal System	n, proper	
	~				reconditioned disc	arded					~				disposal	vater Disposar Syster		
	~				reconditioned disc				oints) 1	violat	tions	Req	uire	Cor	disposal	1 2		
O U T	IN	N O	N A	C O S	Pri		ntion It	tems (2 Po	ints) 1	O U	I N	Req.	uire N A	C O	disposal rective Action within 10 days	1 2	ation	R
T T		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Ce:	iority Founda n of Knowledge/ resent, demonstra	retion It	tems (2 Po		О	I N	N	N	C	disposal rective Action within 10 days	re Control/ Identific		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: nding at Chandler's-Kitchen	Physical A		City/State: Rockwal	ı TY	License/Permit # FS-9399	Page <u>2</u> of <u>2</u>					
THO Ear	Talling at Grianalor 6 Tationori	3011	TEMPERATURE OBSERVAT		ι, ι∧	1 0-9099						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
brusche	etta under counter cooler/picc	40	under counter cooler/chicken strips	30								
grill c	cold top/hamburger	41	3 door veggie cooler/cheese	41								
	beef	41	butter	38								
CL	ut tomatoes	41										
steam	wells/tomato cream sauce	174										
b	eer cheese	173										
saute	cold top/cooked potatoes											
uı	nder/catfish											
Item	AN INCOECTION OF VOLUE FOR		SERVATIONS AND CORRECTIV			TE CONDITIONS OBSERV	VED AND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Main hand sink 120 F with soap and paper towels											
10			se 3 comp sink until repaired.	Repairma	n comin	ig today before ser	vice					
	Dishwasher hand sink 118 F											
	Sani bucket at 200 ppm quats											
45	Clean under equipn	nent floo	ors, chipped paint									
31	All equipment and to	ables ne	eed to be NSF									
32	Rusty under prep ta	bles										
45/42	2 Clean food debris under equipment and shelves. Clean in/around/on equipment											
	Prep hand sink 124 F											
19	Need air gap under ice machine											
	3 comp sink 122 F											
32		g board	ls where discolored or b	adly scor	ed							
45/32	Sand/address cutting boards where discolored or badly scored Discard table by bread cooler as not cleanable/melted and scored, dirty											
	No special processes											
45	Meats to required temps Clean floor drains											
-10	Olean neer draine											
Received (signature)	·		Print:	KO 10 0		Title: Person In Charge/						
Inspected	Hilary France		Hilary F	ranc	e	Manager						
(signature)		tez, 1	RS Christy Co	ortez, I	RS	Samples: Y N #	collected					
Form FH-06	6 (Revised 09-2015)	-	1			р.со. 1 11 п	-01101104					