Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	3/2	202	21	Time in: 2:07	Time out: 3:16		FS-9							Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U	In I	3-Compla		_	Inve	stio	atio	n	5-CO/Construction	6-Other	TOTAL/SO	ORE
Es	tabli	ishm	ent	Nam				act/Owner N			·IIIVC	sug	atio	ш	* Number of Repeat Viola ✓ Number of Violations C	tions:		
Ph	vsic	al A	ddre	ess:	Rockwall, TX	Per En	st contr	ech/mon	thly	Hood		s/6mo	G	reas arci	e trap : a/1000 gal/3mo	Follow-up: Yes	18/82	2/B
Ma					Status: Out = not in compoints in the OUT box for e	mpliance IN = in each numbered it	complia tem	nce No	0 = not						pplicable COS = corrected on sox for IN, NO, NA, COS Mar	site $\mathbf{R} = \text{repeat vio}$ \mathbf{K} an \mathbf{X} in appropriate	plation W-W	atch
					Prior	rity Items (3	Points	s) violations	Requi	_					ive Action not to exceed 3 day	vs		•
O U	mpli I N	iance N O	Sta N A	tus C O	Time and Tem			ety	R	O U	N	iance N O		C O	<u> </u> Empl	oyee Health		R
Т	~			S	1. Proper cooling time as	egrees Fahrenhei and temperature	1t)			Т	~			S	12. Management, food employ knowledge, responsibilities, at	yees and conditional	employees;	
2					2. Proper Cold Holding	temperature(41°	°F/ 45°F	F)							13. Proper use of restriction ar		charge from	
3	~				3. Proper Hot Holding to	emperature(135°	°F)								eyes, nose, and mouth Preventing Cor	ntamination by Har	nds	
		~			4. Proper cooking time a	and temperature	:				~				14. Hands cleaned and proper			
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact with alternate method properly follows:	ready to eat foods o	or approved YN)	
	~				6. Time as a Public Heal	lth Control; prod	cedures	& records							Highly Susce	eptible Populations		
					Арг	proved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when re EQGS COOKED		fered	
	~				7. Food and ice obtained good condition, safe, and destruction LIS Food		; parasit									hemicals		
	~				8. Food Received at prop	pper temperature					~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruit	s
					check at recei	from Contami	nation			W					water only 18. Toxic substances properly	identified, stored ar	id used	
	~				9. Food Separated & propreparation, storage, disp			g food							Water	r/ Plumbing		
3				~	10. Food contact surface Sanitized at 200 p			aned and		3					19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca						~				20. Approved Sewage/Wastev disposal	vater Disposal Syste	m, proper	
									ints) v	iolat	tions	Req	uire	Cor	rective Action within 10 days	,		
O U T	I N	N O	N A	C O S	Demonstration				R	O U T	I N	N O		C O S		e Control/ Identific	ation	R
	~			J	21. Person in charge pre and perform duties/ Cert 5						~			2	27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no un	nauthorized person	ons/ per	rsonnel			~				28. Proper Date Marking and	disposition		
					Safe Water, Recor	rdkeeping and l Labeling	Food Pa	nckage			~				29. Thermometers provided, a Thermal test strips digital	ccurate, and calibrat	ed; Chemical/	
	~				23. Hot and Cold Water	available; adeq	uate pre	ssure, safe			•				Permit Requirement,	Prerequisite for O	peration	
	~				24. Required records avadestruction); Packaged F		ck tags;	parasite			~				30. Food Establishment Peru 12/31/2021	mit (Current/insp re	eport sign poste	ed)
					Conformance w										Utensils, Equi	pment, and Vendin		
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spe	ecialized			W					31. Adequate handwashing fac supplied, used	cilities: Accessible a	nd properly	
					Cons	sumer Advisory	7			2					32. Food and Non-food Conta designed, constructed, and use		e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remir in menu					2					33. Warewashing Facilities; ir Service sink or curb cleaning		used/	
					Core Items (1 Point	t) Violations I	Require	e Corrective		_	_			_	ys or Next Inspection , Which	hever Comes First		
O U T	I N	N O	N A	C O S		of Food Contan			R	O U T	N	N O	N A	C O S		dentification		R
	•				34. No Evidence of Inse animals	ct contamination	n, roder	nt/other			•				41.Original container labeling	(Bulk Food)		
	~				35. Personal Cleanliness	s/eating, drinkin	g or tob	acco use							Physic	cal Facilities		
	~				36. Wiping Cloths; prop	erly used and st	ored		\prod	1					42. Non-Food Contact surface	s clean		
1					37. Environmental conta	amination			\forall	F	~				43. Adequate ventilation and l	ighting; designated	areas used	
1					38. Approved thawing m	nethod			H		·				44. Garbage and Refuse prope	rly disposed; faciliti	es maintained	
Ė					Dug	ar Ugo of Utom	le .			1	Ť				45. Physical facilities installed	l, maintained, and cl	ean	
	_				39. Utensils, equipment, dried, & handled/ In use		erly use			Ë	~				46. Toilet Facilities; properly	constructed, supplied	d, and clean	
1					40. Single-service & single and used		•				~				47. Other Violations			
1'					and used													

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: nding at Chandler's Kitchen	Physical A		City/State:	ıl TY	License/Permit #	Page <u>2</u> of <u>2</u>						
THE Ear	Taing at Onarialor o ratoriori	501 Yacht Club TEMPERATURE OBSERVA			ui, IA	1 0-9599							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I						
ехро (cooler/ranch	44	3 door reach in cooler/cheese	41									
	cheese	45	boursin cheese	40									
sau	te cooler/pasta	41	WIC/shredded cheese	41									
spin	ach artichoke dip	39	cheese/ham	41/41									
unde	er/cooked brisket	41	WIF ambient	9									
hot v	vells/cheese sauce	163	fry cooler/slaw	41									
pan	ntry cooler/dip	41											
under	under/burger patties frozen												
Itom			SERVATIONS AND CORRECTIV										
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Dishwasher hand si	ink 122	F										
W	One hand sink no s	oap but	have 2 other sinks avai	lable for	use								
40	Discard cardboard after initial use												
10/33	Dishwasher must sanitize at 10	00 ppm chlo	rine sanitizer. Sanitizer bucket was ei	mpty. Will ch	nange and	check at end of inspectio	n. COS.						
32	Rusty shelves unde	r prep t	ables/dry dish rack										
	Soda /tea nozzles V	VRS da	ily										
32	Extra table for coffee/plate storage to be replaced as cracked/non-cleanable												
	sani bucket 200 ppm quats												
32	Address cutting boa	ards bac	lly discolored and score	d									
42	Clean hood vents/cleaned once a week, needs to be more often to prevent grease accumulation over grill area												
	Back hand sink 109 F												
45	Watch flooring/crac	ked, pe	eling										
19	Need air gap at ice	machin	е										
37	Store 6 inches off o	f floor in	n plastic ware storage cl	oset									
	Discussed cooling down procedures/cooling down in WIC or on speed rack												
45	Chipped tile/baseboards												
	No ROPs, no ceviche, raw eggs, no special processes, no raw oysters, no sushi												
42	Clean equipment, in/around/on and degrease												
	3 comp sink 129 F												
38	Thaw under running cold water												
	Air gap under expo ice bin established.												
2	Expo cooler must cold hold at 41 or below. Repair.												
D	 		n.e.			mal. D	0						
Received (signature)		rook	Charles Va	nderc	ook	Title: Person In Charge/Manager							
Inspected (signature)		ton 1	Print:	ortoz		<u> </u>							
	6 (Pavired 09 2015)	10/2/, 1	RS Christy Co	ハ lUZ,	79	Samples: Y N #	t collected						