Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/22/2023		าว	Time in:	Time out: 4:20		License/Permit #							Est. Type Risk Category Page 1 of 2			
3/22/2023							FS-9400 3-Complaint 4-Investigation							5-CO/Construction 6-Other TOTAL/SCOR		
						ct/Owner N			IIIVC	suga	111011		* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: 501 Yacht Club Dr Rockwall, TX Pest control: to provide latest inv							oice	Ho w/k		en.			e trap : Follow-up: Yes I 10/90//	4		
Compliance Status: Out = not in compliance IN = in compliance NO =									$\mathbf{O} = \mathbf{not}$	obser	ved	oplicable COS = corrected on site R = repeat violation W- Watch	ı			
Ma	ırk t	he ap	prop	riate											ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	
O U	mpli I N	iance N O	Sta N A	tus C O	Time and Te	mperature for F	Food Safe	ty	R	O U		N O	Stat N A	C O	Employee Health	R
T	N	U	А	s	(F = 1. Proper cooling time	degrees Fahrenhe and temperature				T		-	A	s	12. Management, food employees and conditional employees;	
	~				, ,	•					~				knowledge, responsibilities, and reporting	
	<				2. Proper Cold Holdin	ig temperature(41	l°F/ 45°F)	1			1				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		~			3. Proper Hot Holding	g temperature(135	5°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time	e and temperature	e				~				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 N)	
	6. Time as a Public Health Control: procedures & records													Highly Susceptible Populations		
	•												1		16. Pasteurized foods used; prohibited food not offered	
						pproved Source		T 1:			_				Pasteurized eggs used when required	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals	
	~		8. Food Received at proper temperature			e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					check at rece		•4•			١.٨					18. Toxic substances properly identified, stored and used	
					9. Food Separated & p	on from Contami protected, prevent		food		W	Ш					
	preparation, storage, display, and tasting												Water/ Plumbing			
3					10. Food contact surfa			ned and			~			•	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			
		ш									ш					
					Pr	riority Founda	ation Ite	ems (2 Po	ints) ı	_	_	_		Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S		riority Founda on of Knowledge		•	ints) 1	o U	I N	Requ N O	nire N A	Cor C O S	Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pand perform duties/ C 2	on of Knowledge, present, demonstra ertified Food Man	e/ Personn ration of k nnager/ Po	nel mowledge, sted		O U	I N	N	N	C O	•	R
	N	N O		О	Demonstration 21. Person in charge p	on of Knowledge, present, demonstra ertified Food Man	e/ Personn ration of k nnager/ Po	nel mowledge, sted		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N V	N O		О	Demonstration 21. Person in charge pand perform duties/ C 2	on of Knowledge, present, demonstra ertified Food Mar unauthorized pers	ration of k nager/ Po rsons/ pers	nel nowledge, sted		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N V	N O		О	21. Person in charge pand perform duties/ C 2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wat	on of Knowledge, oresent, demonstratertified Food Manuauthorized persordkeeping and Labeling er available; adeq	e/ Personn ration of k unager/ Po sons/ pers Food Pac quate press	nowledge, sted onnel ckage sure, safe		O U T	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 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation	R
	N /	N O		О	21. Person in charge pand perform duties/ C 2 22. Food Handler/ no all Safe Water, Rec	on of Knowledge, present, demonstratertified Food Manuauthorized persordkeeping and Labeling er available; adequavailable (shellsto	e/ Personn ration of k unager/ Po sons/ pers Food Pac quate press	nowledge, sted onnel ckage sure, safe		O U T	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 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
	v v	N O		О	Demonstration 21. Person in charge pand perform duties/ C2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wate destruction); Packaged Conformance 25. Compliance with	on of Knowledge, present, demonstrater iffied Food Manunauthorized persordkeeping and Labeling er available; adequavailable (shellstod Food labeled with Approved Variance, Specialists	e/Personn ration of k unager/ Po rsons/ pers Food Pac quate press pock tags; p Procedur lized Procedur	nowledge, sted onnel ckage sure, safe parasite		O U T	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 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	R
	v v	N O		О	Demonstration 21. Person in charge pand perform duties/ C2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance	on of Knowledge, oresent, demonstratertified Food Manunauthorized persordkeeping and Labeling er available; adequavailable (shellstod Food labeled ewith Approved Variance, Specialize obtained for specialize obtained for specialize obtained for specialize of the specialize of the specialize obtained for specialize of the specialize obtained for specialize obtained for specialize obtained for specialize of the specialize of the specialize obtained for specialize obtained for specialize of the sp	ration of k anager/ Po sons/ pers Food Pac quate press pock tags; p Procedur lized Procecurated Procecurate	nowledge, sted onnel ckage sure, safe parasite		O U T	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 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending	R
	N V	N O		О	Demonstration 21. Person in charge pand perform duties/ C2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wate destruction); Packaged Conformance 25. Compliance with WHACCP plan; Variance processing methods; in	on of Knowledge, oresent, demonstratertified Food Manunauthorized persordkeeping and Labeling er available; adequavailable (shellstod Food labeled ewith Approved Variance, Specialize obtained for specialize obtained for specialize obtained for specialize of the specialize of the specialize obtained for specialize of the specialize obtained for specialize obtained for specialize obtained for specialize of the specialize of the specialize obtained for specialize obtained for specialize of the sp	ration of k anager/ Po sons/ pers Food Pac quate press pock tags; p Procedur lized Procedur cuctions	nowledge, sted onnel ckage sure, safe parasite		O U T	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 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R
	N V	N O		О	Demonstration 21. Person in charge pand perform duties/ C2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wate destruction); Packaged Conformance 25. Compliance with WHACCP plan; Variance processing methods; in	on of Knowledge, oresent, demonstratertified Food Manunauthorized persordkeeping and Labeling er available; adequavailable (shellstod Food labeled ewith Approved Variance, Specialize obtained for spenanufacturer instransumer Advisorgement Advisories; ra	ration of k anager/ Po sons/ pers Food Pac quate press pock tags; p Procedul dized Procedurations y aw or under	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked		O U T	I N V	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 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
	N V V		A	OS	Demonstration 21. Person in charge pand perform duties/ C2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Variance processing methods; no Cold 26. Posting of Consum foods (Disclosure/Remonstrate)	on of Knowledge, oresent, demonstratertified Food Manunauthorized persordkeeping and Labeling er available; adequavailable (shellstod Food labeled ewith Approved Variance, Specialize obtained for spenanufacturer instransumer Advisorgment Advisorgment Advisories; raminder/Buffet Plansumer Advisorie	ration of k anager/ Po sons/ pers Food Pac quate press pock tags; p Procedur lized Procecualized ructions y aw or undate)/ Allers	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label	Action	2 2	V V V	xcee	N A	C O S	Food Temperature Control/ Identification 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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/	
	N V V	N O		О	21. Person in charge pand perform duties/ C 2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wat 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Variance processing methods; no Cold 26. Posting of Consum foods (Disclosure/Ren Core Items (1 Point Prevention Preve	on of Knowledge, oresent, demonstratertified Food Manunauthorized persond keeping and Labeling available; adequavailable (shellstod Food labeled available) with Approved Variance, Specialize obtained for spenanufacturer instrumer Advisory mer Advisories; raminder/Buffet Platint) Violations of Food Contament of Food Contament Advisors of Food C	ration of k anager/ Po sons/ pers Food Pac quate press pock tags; p Procedured procedurations Ty aw or under the / Allers Require mination	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label corrective	R	2	V V V	NO	N A	COSS	Food Temperature Control/ Identification 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 23. Food Identification	R
OU	N V V V		A	O S	21. Person in charge pand perform duties/ C2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wat 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variand processing methods; no Cold 26. Posting of Consum foods (Disclosure/Ren Core Items (1 Point Prevention 34. No Evidence of In animals	on of Knowledge, oresent, demonstratertified Food Manunauthorized personal description of Knowledge, oresent, demonstrater and Labeling of Augusta and Labeling of Food labeled of Wariance, Specialize obtained for spenanufacturer instrangement Advisory oner Advisories; raninder/Buffet Plater of Food Contamination of Food Contamin	ration of k anager/ Po sons/ pers Food Pac quate press pock tags; p Procedur lized Procedur ctions y aw or under tret/ Allerg Require mination on, rodent	nowledge, sted onnel ckage sure, safe parasite per cooked gen Label corrective	Action	2 2 1 Note	V V V	N O	N A	C O S	Food Temperature Control/ Identification 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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	
OUT	N V V V		A	O S	21. Person in charge pand perform duties/ C2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wat 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Variand processing methods; no cold (Disclosure/Ren 26. Posting of Consum foods (Disclosure/Ren Core Items (1 Point and Prevention and	on of Knowledge, present, demonstratertified Food Manuauthorized persond Labeling available; adequavailable (shellstong food labeled with Approved Variance, Specialize obtained for spenanufacturer instransumer Advisories; raminder/Buffet Platint) Violations of Food Contamination ess/eating, drinking dess/eating, drinking dess/eating	ration of k anager/ Po sons/ pers Food Pac quate press pock tags; p Procedur lized Procedur citized Proced	nowledge, sted onnel ckage sure, safe parasite per cooked gen Label corrective	Action	2 2 0 U T	I N	N O	N A	C O S	Food Temperature Control/ Identification 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities	
OUT	N V V V V		A	O S	21. Person in charge pand perform duties/ C 2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wat 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Variance processing methods; no Cold Color (Disclosure/Ren 26. Posting of Consum foods (Disclosure/Ren Core Items (1 Poing 1) Prevention 34. No Evidence of In animals 35. Personal Cleanline 36. Wiping Cloths; pre	on of Knowledge, oresent, demonstratertified Food Manunauthorized person ordkeeping and Labeling available; adequavailable (shellston of Food labeled available) are obtained for spenanufacturer instrumer Advisory mer Advisories; raminder/Buffet Plate int) Violations of Food Contamination operly used and standard sees of the contamination operly used	ration of k anager/ Po sons/ pers Food Pac quate press pock tags; p Procedur lized Procedur citized Proced	nowledge, sted onnel ckage sure, safe parasite per cooked gen Label corrective	Action	2 2 1 Note	to E	N O	N A	C O S	Food Temperature Control/ Identification 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
OUT	N V V V V V V V V V V V V V V V V V V V		A	O S	21. Person in charge pand perform duties/ C2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wat 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variand processing methods; no Cold 26. Posting of Consum foods (Disclosure/Remote Core Items (1 Point Prevention Core Items) 34. No Evidence of In animals 35. Personal Cleanline 36. Wiping Cloths; processing Consumental control of Consumental Control of Consumental Control of Core Items (1 Point Prevention Core Items) 37. Environmental control of Consumental Control of Core Items (1 Point Prevention Core Items) 37. Environmental control of Consumental Control of Core Items (1 Point Prevention Core Items)	on of Knowledge, oresent, demonstratertified Food Manunauthorized person ordkeeping and Labeling er available; adequavailable (shellstod Food labeled ewith Approved Variance, Specialize obtained for spenanufacturer instransumer Advisories; raminder/Buffet Plantint) Violations of Food Contains essect contamination esseed and sintamination	ration of k anager/ Po sons/ pers Food Pac quate press pock tags; p Procedur lized Procedur citized Proced	nowledge, sted onnel ckage sure, safe parasite per cooked gen Label corrective	Action	2 2 0 U T	I N V	N O	N A	C O S	Food Temperature Control/ Identification 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
OUT	N V V V V V V V V V V V V V V V V V V V		A	O S	21. Person in charge pand perform duties/ C 2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wat 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Varianc processing methods; no Cold to	on of Knowledge, oresent, demonstratertified Food Manunauthorized persordkeeping and Labeling available; adequavailable (shellstod Food labeled available) abeling available (shellstod Food labeled available) are obtained for spenanufacturer instrumer Advisory mer Advisory and Food Containable (see Contamination assect contamination as method	ration of kanager/ Possons/ persons/ pe	nowledge, sted onnel ckage sure, safe parasite per cooked gen Label corrective	Action	2 2 0 U T	to E	N O	N A	C O S	Food Temperature Control/ Identification 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 14. 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	
OUT	N V V V V V V V V V V V V V V V V V V V		A	O S	21. Person in charge pand perform duties/ C 2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wat 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Varianc processing methods; no Conformation Conformation (Disclosure/Rem 1906) Prevention 34. No Evidence of In animals 35. Personal Cleanline 36. Wiping Cloths; pro 37. Environmental conformation 38. Approved thaving Projection Projection (Projection 2018) Projection (Projection 2	on of Knowledge, oresent, demonstratertified Food Manuauthorized person ordkeeping and Labeling er available; adequavailable (shellston defood labeled evith Approved Variance, Specialize obtained for spenanufacturer instrainment Advisories; raminder/Buffet Platint) Violations of Food Contamination ess/eating, drinking operly used and signature in the contamination of graph of the contamination of the contaminat	ration of k inager/ Po sons/ pers Food Pac quate press pock tags; p Procedul lized Procedurations Y aw or under the // Allers mination on, rodent ing or toba stored	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label corrective cooked	Action	2 2 0 U T	I N V	N O	N A	C O S	Food Temperature Control/ Identification 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
OUT	N V V V V V V V V V V V V V V V V V V V		A	O S	21. Person in charge pand perform duties/ C 2 22. Food Handler/ no all Safe Water, Rec 23. Hot and Cold Wat 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Varianc processing methods; no Cold to	on of Knowledge, present, demonstratertified Food Manuauthorized persord and Labeling available; adequavailable (shellstong food labeled available) with Approved Wariance, Specialize obtained for spenanufacturer instransumer Advisores; raminder/Buffet Plantint) Violations of Food Contains and Food Contains are contamination assert contamination assert contamination as method per Use of Utensint, & linens; propuse utensils; propuse utensils; propuse utensils; propuse and sintamination as a section of the contamination and the contamination are the contamination as method and the contamination are the contamination as method and the contamination are the contamination as method as a section of the contamination are the contamination as method as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination are the contamination as a section of the contamination as a section of the contamination are the contamination as a section of the contamination as a section of the contamination and the contamination are the contamination as a section of the contamination are the contamination as a section of the contamina	ration of kanager/ Possons/ pers Food Pace quate pressock tags; p Proceduratized Procedurations y aw or undeates/ Allerg Require mination on, rodent. ing or tobactored stored	nowledge, sted onnel ckage sure, safe parasite res ess, and Corrective /other cco use	Action	2 2 0 U T	I N V	N O	N A	C O 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 Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. 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 45. Physical facilities installed, maintained, and clean	

Received by: (signature) Hilary France	Print: Hilary France	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: anding at Chandler's/Bar	Physical A 501 Y	acht Club Drive	City/State: Rockwall	. TX	FS-9400	Page <u>2</u> of _					
	<u> </u>	10011	TEMPERATURE OBSERV		, 17	1.6.0.100						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Tem					
Bar co	ooler ambient	36/41/41										
unde	r bar cooler/ambient	38										
		OB	SERVATIONS AND CORREC	CTIVE ACTIONS								
Item Number	AN INSPECTION OF YOUR ES	STABLISHME	NT HAS BEEN MADE. YOUR ATT	ENTION IS DIRECT	ED TO TI	HE CONDITIONS OBSE	RVED AND					
Transcr	Upstairs Bar											
	Hand sink 129 F wi	th soan	and naner towels									
W			o hand sink/adjacent	to ice well u	sed fo	or ice in drinks						
	†		Will have to use ma									
W			e sanitizer on food con				act					
	Alcohol bottles cover			italog of my for	400 0.							
29	Need chemical test											
	Event Bar											
	Hand sink 119 F wi	th soap.	Need paper towels b	efore event								
W	Advised to WRS all glasses and dishes before event											
	Beer taps cleaned	and mai	ntained by supplier									
	Downstairs Bar											
33			Will have to use ups	tairs bar till	repair	ed.						
29	Need chemical test											
0.4			pap. Need paper tow	els before o	pening	g						
34	Fruit flies. Need to	eliminate	breeding sites.									
15	Class flaars, under	hor oa	inment Clean wells	habind bar								
45 W		-	ipment. Clean walls									
42	Clean in/around/on		equipment to be able	to clean.								
W	Protect unsleeved											
VV	T TOLCOL UNSICEVED	stiaws ii	om castomers									
Received (signature)			Print:	_		Title: Person In Charge						
(orginature)	Hilary France		Hilary	France	Э	Managei	ſ					
Inspected (signature)			Print:			<u> </u>						
(Januare)	Christy Con	tez, 1	$\mathcal{RS} \mid Christy$ (Jortez, F	₹S	Samples: Y N	# collected					