## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

		Time out: 3:15			License/Permit # FS-9399		Est. Type	Risk Category	Page 1	of <b>2</b>								
					1.33 tion: 1-Routine	2-Follow U		3-Complai		_	Inve	stigs	ation		5-CO/Construction	6-Other	TOTAL/S	CORE
Es	tabli	ishm	nent i	Nam				t/Owner N			IIIVC	suge	111011		* Number of Repeat Violat     ✓ Number of Violations CO	ions:		
Ph	vsic	cal A	ddre	ss:		Pe	est control		_:	Но		0000	Gı	ease	e trap :	Follow-up: Yes	10/9	0/A
50					Dr Rockwall, TX	***	compliance	110	$\mathbf{O} = \text{not}$	obser		N.A	<b>\</b> = no	ot ap	.,	te <b>R</b> = repeat vio	lation W-	Watch
Ma	ark t	he ap	prop	riate	points in the OUT box for	r each numbered it						appr	opria	te bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days		e box for R	
Co	mpli	iance N	Sta	tus C		nperature for F			R	_	ompl							R
U T	N	0	A	o s	(F = d)	legrees Fahrenhe	eit)	y		U T		О	A	o S	<u> </u>	yee Health		
	~				1. Proper cooling time a	and temperature					~				12. Management, food employe knowledge, responsibilities, and		empioyees;	
	~				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from	
		~			3. Proper Hot Holding t	temperature(135	°F)								Preventing Cont	amination by Han	ds	
		~			4. Proper cooking time	and temperature	·				~				14. Hands cleaned and properl			
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (165	5°F in 2			~				15. No bare hand contact with alternate method properly follo			)
	~	H			6. Time as a Public Hea	alth Control; pro	cedures &	z records							Highly Susce	otible Populations		
					An	oproved Source					\ <u>\</u>				16. Pasteurized foods used; pro Pasteurized eggs used when red	hibited food not off	ered	
					7. Food and ice obtaine	-	d source: F	Good in			Ľ				eggs cooked	quired		_
	~				good condition, safe, ar destruction US Fo	nd unadulterated oods/Halp	; parasite erns								Ch	emicals		
	~				8. Food Received at pro		2				~				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fru	its
	J					n from Contami	ination				~				water only 18. Toxic substances properly i	dentified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis			food							Water	/ Plumbing		
3				~	10. Food contact surfact Sanitized at			ned and		3				•	19. Water from approved source backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disc		iously serv	ved or		W					20. Approved Sewage/Wastew disposal	ater Disposal System	n, proper	
				_			ation Ite	ms (2 Poi		_	_	_		_	rective Action within 10 days			
O U T	I N	O	N A	C O S		n of Knowledge/			R	U T	N	N O	N A	C O S	Food Temperature	Control/ Identific	ation	R
	~				21. Person in charge pr and perform duties/ Ce 2/working on 3	ertified Food Mar	ation of kn nager/ Pos	nowledge, ted			~				27. Proper cooling method used Maintain Product Temperature	l; Equipment Ade	quate to	
	~				22. Food Handler/ no u	nauthorized pers	sons/ perso	onnel			~				28. Proper Date Marking and d			
					Safe Water, Reco	rdkeening and	Food Dool	kogo							29. Thermometers provided, ac Thermal test strips			. /
	~					Labeling	roou raci	Kage		2					1	curate, and calibrat	ed; Chemica	
	~				23. Hot and Cold Water	Labeling				2					Permit Requirement,			
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## **Retail Food Establishment Inspection Report**

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Hilary France	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)

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	ment Name: nding at Chandler's/Kitchen	Physical A		City/State: Rockwa	all TX	FS-9399	Page <u>2</u> of <u>2</u>					
		10011	TEMPERATURE OBSERVAT		411, 173	1100000						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
reference	ounter cooler/carrots in water for se	41	WIC/raw hamburger	41								
	te cold top/catfish	37	black beans	41								
	am well/ water	<u> 177</u>	chili	41								
pantry	y cold top/cut tomatoes	37	cheese	41								
unde	er/Burger patties	38	WIC/ambient	-2								
under	counter freezer ambient	20										
3 do	oor cooler/cheese	41										
	butter	41										
Item	AN INSPECTION OF VOLD FOR		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND COURT ATTENT			HE CONDITIONS OBSER	VED AND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink 127 F wit											
W			harcuterie board/only us		parchn	nent paper						
	Dishwasher sanitizing at 100 ppm chlorine sanitizer											
W	Store employee drinks and foods low and separate/not on dry dish rack											
W	Some small parts of		•									
			placed in steam wells									
W			lves. Use drainable bar									
42			cooking equipment/foo									
45	Maintenance needed to floors, holes in walls to be sealed  Standing water behind ice machine. Plans to re-do floors and fix sloping											
19			to work on with new flooring				orly.					
10	<del> </del>		rectly. Buckets not setup to 200ppm.									
45			nd wood door frames/chip									
29			I leave some for testing	ipeu paii	плетпрре	ed tiles/ivilssirig	grout					
23	Digital thermo on si		ricave some for testing									
W			e an approved drain/do not dispo	se of mop	water out	side back bav onto s	treet					
**	Gloves used throug											
	Date marking thoro											
	Organization in WIC											
	organization in vito good/oonoot.											
Received	l hv·		Print:		ı	Title: Person In Charge	/ Owner					
	. •			ranc	ce	Manager Manager						
Inspected (signature)	Hilary France  d by:  Christy Cort	tez, R	S Christy Co									
	6 (Revised 09-2015)	<i>U</i> .		,		Samples: Y N	# collected					