Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up Employee health																		
Date: Time in: Time out: License/Perm													Est. Type Risk Category Page 1 of 2					
3/31/2022 1:55 3:13 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai												n	5-CO/Construction 6-Other TOTAL/SCOR					
Establishment Name: Contact/Owner Name								4-1	inve:	sug	auo		S-COCONSTRUCTION     Order     Order					
The Landing at Chandler's Kitchen           Physical Address:             Physical Address:             Physical Address:							Hood Grease trap :						se trap : Follow-up: Yes	3				
501 Yacht Club Rockwall, TX         EnviroTech/month           Compliance Status:         Out = not in compliance         IN = in compliance         NO							y Hood Boss/6mo GWS/3mo No											
Mark the appropriate points in the OUT box for each numbered item Mark * a checkmark in appropriate box for IN, NO, NA, COS Mark an 👗 in appropriate box for R																		
Operation of the second											R							
U T	N	0						U T	N	0	A	O S	Employee Health					
	~				1. Proper cooning time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding temperature( $41^{\circ}F/45^{\circ}F$ )				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
5					3. Proper Hot Holding temperature(135°F)	_	i		•				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				-						Gloves used           15. No bare hand contact with ready to eat foods or approved						
		✓ Hours)							~				alternate method properly followed (APPROVED Y. N. )					
	6. Time as a Public Health Control; procedures & records							-		Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered								
					Approved Source				~				Pasteurized eggs used when required eggs cooked					
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods/Brothers									<u> </u>	Chemicals					
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	check at receipt					-	W	-				water only           18. Toxic substances properly identified, stored and used						
	Protection from Contamination           9. Food Separated & protected, prevented during food					Ī	vv				<u> </u>							
3					preparation, storage, display, and tasting							1	Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature       19. Water from approved source; Plumbing installed; proper backflow device							backflow device						
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>				~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
O U	I N	Priority Foundation Items (2 Po				Points R	) vio	0			equire N N O A	C		R				
T	N	0	A	s	S T S T S					Food Temperature Control/ Identification								
	~	and perform duties/ Certified Food Manager/ Posted 4					Maintain Product Temperature						~					
	22. Food Handler/ no unauthorized persons/ personnel					28. Proper Date Marking and disposition     29. Thermometers provided, accurate, and calibrated; Chi						28. Proper Date Marking and disposition						
	Safe Water, Recordkeeping and Food Package Labeling							✓ Thermal test strips digital										
	23. Hot and Cold Water avai				23. Hot and Cold Water available; adequate pressure, safe			1					Permit Requirement, Prerequisite for Operation					
	~		_		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted)					
					Conformance with Approved Procedures								12/31/2022 Utensils, Equipment, and Vending					
	~		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						~		31. Adequate handwashing facilities: Accessible and properly supplied, used							
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	_				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labe in menu				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
6	T	NT	N7		Core Items (1 Point) Violations Require Correct	<i>ve Acti</i> R	ion 1	Not o	to E. I	xcee N								
U U T	I N	N O	N A	C O S	Prevention of Food Contamination	ĸ		U T	I N	N O	A A		Food Identification	R				
1					34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)					
1					<ul><li>35. Personal Cleanliness/eating, drinking or tobacco use</li><li>36. Wiping Cloths; properly used and stored</li></ul>			-					Physical Facilities					
<u> </u>	~				36. Wiping Cloths; properly used and stored 37. Environmental contamination			1					<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>					
1					38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained					
								~				44. Garbage and Keruse property disposed, racindes maintained 45. Physical facilities installed, maintained, and clean						
_					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					46. Toilet Facilities; properly constructed, supplied, and clean					
	~				dried, & handled/ In use utensils; properly used				•									
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations	_				

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

Form EH-06 (Revised 09-2015)

	nent Name: Iding at Chandler's Kitchen	Physical A 501 Y	<sup>ddress:</sup>	City/State: License/Permit # Page 2 of Rockwall, TX FS-9399								
X. A		<b>a r</b>	TEMPERATURE OBSERVA		<b>T</b> . ( <b>T</b> . )	•	<b>T D</b>					
Item/Loc		Temp F	Item/Location	Temp F Item/Lo		ion	Temp F					
salad	cooler/cut melon	41	2 door reach in cooler/ambien	<b>– – – –</b>								
grill co	old top/cut tomatoes	38	3 door cooler/cheese	e 41								
und	er/ hamburger	38	cheese	41								
coc	oked chicken	41	WIC/pasta	41								
CO	ld top/pasta	41	cooked turkey	41								
0	orzo pasta	41	tomatoes	41								
unde	er/cooked beef	40	WIF ambient	11								
under	counter cooler/liquid egg	40										
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	tem       AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Kitchen hand sink 100 F. Post employee health poster at hand sink.											
	Dishwasher 100 ppm chlorine sanitizer											
35	Store spray bottles and employee items low and separate											
9 2			arate in coolers, not ove	2								
Ζ	3 comp sink 110 +F	•	refrigerated must be kept	at 41 01 t	Delow. r	find a different w	ay					
	line hand sink 100+											
45/42			oors, some food debris	under e	auinmei	nt						
32			ored cutting boards to a		quipino							
-			se, seafood (cooked). No sous		s, specializ	ed processes, raw e	eggs, etc					
	No Chubb cooling											
37	Store items 6 inche	s off of f	loor to clean									
	Dishwasher hand si	nk 100	F									
45		ors, hole	s in walls to be filled									
	RR sinks 100 F	<del></del>		, .	<u> </u>							
22			C & F Services as nee			bla						
32 34	Discard table behind back line where badly peeled and not cleanable Some fruit flies											
54												
Received	by:		Print:			Title: Person In Charge/	Owner					
(signature)	Hilary France		Hilary F	ranc	e	Manager						
Inspected (signature)	Hilary France Chrísty Cov	ten, 1	2.5 Christy C									
Christy Cortez, RS       Christy Cortez, RS         Form EH-06 (Revised 09-2015)       Samples: Y       N       # collected												