## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

			11:05	FOOD5043					Est. Type	Risk Category	Page 1	of <u>2</u>						
P	ırpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U		3-Compla	_	4-	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/S	CORE
			nent		ne: JSE		Conta	ct/Owner l	Name:						<b>★</b> Number of Repeat Violati ✓ Number of Violations CC		12/0	7/D
Pl	ysic	al A	ddre	ess:	kwall, TX	Pes	st contro	ol :		Ho	od ca's/1-5	2024	Gr	ease	e trap : For the trap is to send For the trap is the t	Follow-up: Yes	13/8	//B
		Com	ıpliaı	nce S	Status: Out = not in com	pliance IN = in	complian	ce N	O = not	L					plicable COS = corrected on si	_	lation W-	Watch
M	ark t	he ap	prop	riate	points in the OUT box for ea	ach numbered it	em	Mark '				appr	opria	te bo		c an 💢 in appropriat	e box for R	
	mpli		e Sta		111011	ity Items (3	1 Omts)	violations		C	ompl	iance	Stat	us	ve Action not to exceed 5 days	3		
U T	N	N O	N A	C O S	Time and Temp $(F = deg$	erature for Fo grees Fahrenhei		ty	R	U T	N	N O	N A	C O S	Emplo	yee Health		R
	~				Proper cooling time an	d temperature			П		_			5	12. Management, food employe knowledge, responsibilities, and		employees;	
					2. Proper Cold Holding to	omporatura(419	PE/ 45°E\								13. Proper use of restriction and		aharga from	
3					2. Proper Cold Holding to	emperature(41	17 43 17				~				eyes, nose, and mouth	u exclusion, 140 disc	charge from	
		~			3. Proper Hot Holding ter	mperature(135°	°F)								Preventing Cont	tamination by Han	ds	
		~			4. Proper cooking time ar	nd temperature					~				14. Hands cleaned and properly	y washed/ Gloves u	sed properly	
	_				5. Proper reheating proce	dure for hot ho	olding (16	55°F in 2							15. No bare hand contact with r			
	~				Hours)						_				alternate method properly follo	wed (APPROVED	YN.	.)
	•				6. Time as a Public Healt	h Control; proc	cedures (	& records	Ш						~ .	ptible Populations		
					Аррг	roved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when rec eggs cooked		ered	
					7. Food and ice obtained good condition, safe, and	* *						<u> </u>			oggo oconoa			
3					destruction Sysco	umuumorumoa,	purusite								Ch	emicals		
	/				8. Food Received at prop	er temperature					_				17. Food additives; approved as & Vegetables	nd properly stored;	Washing Fru	its
					check at receip						,				water only 18. Toxic substances properly i	identified stored an	d used	
	l				Protection f  9. Food Separated & prot	rom Contamin		food			~				To. Toxic substances properly i	- stored un	u useu	
	~				preparation, storage, disp	lay, and tasting	2									/ Plumbing		
	1				10. Food contact surfaces Sanitized at 100 pp			ned and			~			1	19. Water from approved sourc backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned <b>disca</b>						~				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	n, proper	
	<u></u>	ļ	<u> </u>		Prior	rity Founda	tion Ite	ems (2 Po	ints) ı	violat	tions	Req	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O	Prior  Demonstration of				oints) 1	O U	I N	Req	uire N A	C O	rective Action within 10 days  Food Temperature	· Control/ Identific	ation	R
O U T		N O	N A		Demonstration of 21. Person in charge presand perform duties/ Certi	of Knowledge/ sent, demonstra	Personn	nel		О	I N	N	N	C		d; Equipment Ade		R
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Received by: (signature) Renato Cardoso	Print: Renato Cardoso	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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The	ment Name: Oar House	Physical Address: 305 E I-30		City/State: Rockwa	ıll. TX	FOOD5043	ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA		,					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
<del></del>	cold top/meatballs	41	drawers/steak	37	cheese/steak		40/39			
ch	neese/pasta	41/41	pork/fish	36/37		39				
	lasagna	41	reach in freezer ambien	-6	beer cooler/whipped topping		45			
sma	ll drawers/steak	46	salad cold top/cut lettuc	41						
po	ork/salmon	45/45	cut tomatoes	41						
р	asta/pasta	45/45	WIC/cooked potatoes	40						
large	cold top/cut tomatoes	36	mashed potatoes	39/40						
mush	rooms/ mushrooms	36/37	shrimp	37						
T,			SERVATIONS AND CORRECT		.~					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Kitchen hand sink 120F equipped/ employee hand poster posted									
	3 comp sink 129F									
	Dishwasher sanitizing at 100 ppm chlorine									
45	Mold on wall by 3 c									
45/32		•	k/to be made cleanable							
2	<u> </u>	•	ng at 41F or below/added ice ba		at/discarde	ed pasta from previous nig	ht			
37/34	Need to discard foods	and sauc	es from previous night/avo	id leaving	out over	night/could attract pe	sts			
42			ook line, small cold top			·				
37			r throughout kitchen to			rsonal items, etc				
45			eiling tiles where neede		· •	·				
42	To clean shelf whe	re dirty o	dishes are stored/food	debris						
37/34	Avoid leaving dirty	dishes overnight/could attract pests								
W			and separate in dry stora		eggs s	hells/COS/removed				
34	Replace weather st	ripping	at back door to preven	pests						
45	To clean behind sh	elves ne	ar hot water tank, cob	vebs and	such					
7	Pan of lasagna in V		· · · · · · · · · · · · · · · · · · ·							
28	MUST date mark all foods not used within 24 hours/discard at day 7									
	Need to organize WIC and organize foods to pull by dates correctly/oldest items to be used first									
	Bar 3 comp sink 120F/hand sink 120F									
2	Whipped topping in wood cooler should be stored elsewhere as it is not cold holding at 41F or below									
	Moved to under counter cooler at 38F									
45	Good thorough cleaning to walls needed									
32										
	Sani buckets at 100 ppm chlorine									
34	Fruit flies in bar									
D	Dh		Po-t4		Ι	Title, Description (C)				
Received (signature)	•		Renato (	Cardo	so	Title: Person In Charge/ Own Manager	ег			
Inspected (signature)		tez, 1	RS Christy C	ortez,			noted			
<u> </u>						Samples: Y N # colle	ricu			