Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite: 2 3	3/2	202	24	Time in: 3:05	Time out: 4:08		FOO			43	}			Est. Type	Risk Category	Page 1	of <u>2</u>
Pı	ırpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U		3-Compla	_	4-	Inve	stiga	tion	ı	5-CO/Construction	6-Other	TOTAL/S	CORE
I Es	tabli 1 e (ishm Oa	ent i	Nam IOU	ie: ISE		Cont	act/Owner N	Vame:						* Number of Repeat Violat ✓ Number of Violations Co		4510	<i>-</i> /D
Pl	ysic	al A	ddre	ess:	wall, TX		st contre	rol :		Ho	od ca's/7-	15.24	G	reas		Follow-up: Yes	15/8	3/B
		Com	plia	ice S	tatus: Out = not in co	$\frac{1}{\text{mpliance}} = \text{IN} = \text{in}$	complia	nce No) = not				-		plicable COS = corrected on s		lation W-V	Watch
M	ark t	he ap	prop	riate	points in the OUT box for	each numbered it	tem	Mark '				appr	opria	te bo		k an 💢 in appropriat	e box for R	
	mpli		Sta		1110	Tity Items (5	1 Office	s) violations		C	ompl	iance	Stat	tus	ve Action not to exceed 3 day	3		
O U T	N	N O	N A	C O S		nperature for Fo egrees Fahrenhei		ety	R	U T	N	N O	N A	o s	Emplo	oyee Health		R
	~			S.	1. Proper cooling time a	and temperature					_			5	12. Management, food employ knowledge, responsibilities, an		employees;	
					2. Proper Cold Holding	tamparatura(419	DE/ 4501	2)	Ш						13. Proper use of restriction an		ahanga from	
3					2. Proper Cold Holding	temperature(41	17 43 1	9			~				eyes, nose, and mouth	d exclusion, No disc	charge nom	
	~				3. Proper Hot Holding t	temperature(135°	°F)								Preventing Con	tamination by Han	ıds	
		~			4. Proper cooking time	and temperature			H		~				14. Hands cleaned and proper			
<u></u>					5. Proper reheating prod	cedure for hot ho	olding (1	165°F in 2			_				15. No bare hand contact with			
W					Hours)						•				alternate method properly follo	wed (APPROVED	YN	.)
	~				6. Time as a Public Hea	alth Control; prod	cedures	& records							- ·	ptible Populations		
					Ap	proved Source					<				16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
					7. Food and ice obtained	d from approved	source	; Food in							eggs cooked			
3				•	good condition, safe, and destruction Sysco	nd unadulterated;	; parasit	e							Ch	nemicals		
					8. Food Received at pro	oper temperature			Н						17. Food additives; approved a	and properly stored;	Washing Frui	its
	~				check at rece						~				& Vegetables water only			
					Protection	from Contami	nation				~				18. Toxic substances properly	identified, stored an	d used	
	/				9. Food Separated & propreparation, storage, dis			g food							Water	·/ Plumbing		
	~				10. Food contact surfact Sanitized at100_			eaned and			_			i	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	_				11. Proper disposition of	of returned, previ	iously s								20. Approved Sewage/Wastew	vater Disposal System	m, proper	
	~				reconditioned disc	arded					•				disposal			
0	I	N	N	С	Pri	ority Founda	tion I	tems (2 Po	ints) 1	violar O		Req N	uire N	Cor	rective Action within 10 days			R
U T	N	o	A	o s	Demonstration	of Knowledge/	Person	mel		U T	N	ŏ	A	o s	Food Temperature	e Control/ Identific	ation	
	~				21. Person in charge pro and perform duties/ Cer 2						~				27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no un	nauthorized pers	ons/ per	rsonnel		2					28. Proper Date Marking and d	lisposition		
					Safe Water, Reco		Food Pa	ackage			~				29. Thermometers provided, ac Thermal test strips	ccurate, and calibrate	ed; Chemical	/
					23. Hot and Cold Water	Labeling r available; adequ	uate pre	ssure, safe							Downit Downings out	Duono aniaita fan O		
	~				24. Required records av										Permit Requirement, 30. Food Establishment Pern			sted)
	~				destruction); Packaged	Food labeled		-			~				12/31/2024			
					Conformance v 25. Compliance with V	with Approved I									Utensils, Equip 31. Adequate handwashing fac	pment, and Vendin		
	~				HACCP plan; Variance processing methods; ma	obtained for spe	ecialized				~				supplied, used	fines. Accessible an	nd property	
					Cons	sumer Advisory	7			2					32. Food and Non-food Contact designed, constructed, and use		e, properly	
					26. Posting of Consume										33. Warewashing Facilities; in		used/	
	~				foods (Disclosure/Remi in menu						~				Service sink or curb cleaning f			\perp
0	I	N	N	C	`		•		Action	О	I	N	N	С	ys or Next Inspection , Which			R
U T	N	0	A	o s		of Food Contan				U T		О	A	o s		dentification		
1					34. No Evidence of Inse animals						•				41.Original container labeling	(Bulk Food)		
1					35. Personal Cleanlines			acco use							Physic	cal Facilities		
L	~]	36. Wiping Cloths; prop	perly used and st	ored			1					42. Non-Food Contact surfaces			
	~				37. Environmental cont	amination					~				43. Adequate ventilation and li	ghting; designated a	areas used	
	~				38. Approved thawing i	method			П		~				44. Garbage and Refuse proper	rly disposed; facilitie	es maintained	1
					Prope	er Use of Utensi	ls			1					45. Physical facilities installed	, maintained, and cle	ean	
	/				39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly use				~				46. Toilet Facilities; properly of	constructed, supplied	d, and clean	
						- *				ı	1							1
1					40. Single-service & sir and used	ngle-use articles;	proper	ly stored			~				47. Other Violations			

Retail Food Establishment Inspection Report

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)

	ment Name:	Physical A		City/State:		License/Permit # Page	2 of 2				
The (Oar House	305 E	I-30 I TEMPERATURE OBSERVAT	Rockwa	ıll, TX	FOOD 5043					
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
reach	in freezer ambient	-4	drawers/crab	42	beef		42				
sma	III cold top/beef	41	shrimp/crab legs	41/41	soup steam well/tomato		169				
_	sagna/pasta	41/41	steak/chicken	42/42	lobster bisque		167				
draw	/ers/pasta/shrimp	41/41	salad cold top/ all TCS over 41	49-51		·					
steam	wells/sweet potatoes	147	WIC/lasagna	41							
saud	ce/cream sauce	148/141	Meat sauce	41							
cold	top/cut tomatoes	41	cheese	41							
	cheese	42	pasta	41							
Item	AN INCRECTION OF VOLID EC		SERVATIONS AND CORRECTIV			IE CONDITIONS ODSERVED A	NID				
Number	NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIKE	CIED IO II	HE CONDITIONS OBSERVED A	ND				
	Hand sink										
	Dishwasher sanitizi	ng at 10	Oppm chlorine								
7	Dented cans/to remove										
32	Cutting boards to b	e replac	ed where badly scored	and disc	colored						
45		<u> </u>	d to walls, flooring, need nev			sinks, fill holes in walls	3				
35			ow and separate/not on								
42	To clean spice conf		•	•							
	Sani. buckets at 100ppm chlorine										
	3 comp sink 117F										
42	To clean in/around/o	n equipr	ment and under prep table	es/some	food de	bris and splatters					
2			ding at 41F or below/ice			•					
28	•		rd at day 7 from opening								
42/32			TC/grease and debris, ru								
W			acing in steam wells/2 h		reheat	to 165F					
47			clutter/store personal iter								
40	Best to avoid lining										
34	Some fruit flies in b										
	Bar 3 comp sink 13	8F									
	Using Steramine tabs in sani sink										
42											
42 To clean under stove top/lots of grease and food debris34 To seal around all doors to prevent pest entry											
Received (signature)	· ·		Print:			Title: Person In Charge/ Owner	•				
(orginature)	Renato Cardoso		Renato C	cardo	SO	Manager					
Inspected (signature)		ten 1	RS Christy Co	ortez	RS						
Farms FIL 00	6 (Revised 09-2015)	g, 1		,		Samples: Y N # collect	ed				