## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

					7 Time in: 2:45	Time out: 3:51	F	License/Po	<u>D5</u>	07					Est. Type	Risk Category	Page 1	
Est	abli	ishm	nent	Nan		2-Follow U		-Complai t/Owner N		4-	Inve	stiga	tion		5-CO/Construction  * Number of Repeat Violat	6-Other tions:	TOTAL/SO	CORE
Wa	aff	le l	Ho	us	e #1130	l n				**					✓ Number of Violations CC	OS:	13/87	7/R
		al A Rid			Rockwall, TX	Can	est control ntura/1-24-	2023/mon	thly	Hood E	O <b>d</b> Boss/9	-2022	LE	rease S/1		Follow-up: Yes 🗸 No 🗌	10/0/	
Ma					Status: Out = not in components in the OUT box for $\frac{1}{2}$	ompliance IN = in or each numbered it	i compliance	e N( Mark '	$\mathbf{O} = \text{not } \mathbf{O}$						plicable <b>COS</b> = corrected on si ox for <b>IN</b> , <b>NO</b> , <b>NA</b> , <b>COS</b> Mark	ite $\mathbf{R}$ = repeat violate an $\mathbf{X}$ in appropriate	lation W-W e box for <b>R</b>	<sup>7</sup> atch
Con	1:	iance	. Cto	<b>t</b>	Prie	ority Items (3	Points) 1	violations	Requi	_	<i>ımea</i> ompl				ive Action not to exceed 3 days			
O U	I I N	N O	N A	C		mperature for F		7	R	O		N O	N A	C O	Emplo	oyee Health		R
T				S	1. Proper cooling time	degrees Fahrenhe and temperature				T				S	12. Management, food employe	-	employees;	
	~										~				knowledge, responsibilities, and	d reporting		
	~				2. Proper Cold Holdin	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
	~				3. Proper Hot Holding	temperature(135	5°F)								Preventing Cont	tamination by Han	ds	
		~			4. Proper cooking time	e and temperature	e				~				14. Hands cleaned and properl	ly washed/ Gloves u	sed properly	
		7			5. Proper reheating pro Hours)	ocedure for hot ho	olding (165	5°F in 2			~				15. No bare hand contact with a alternate method properly follo	ready to eat foods or	r approved Y N )	
	_				6. Time as a Public He	ealth Control; pro	ocedures &	records										
	<b>'</b>												1		16. Pasteurized foods used; pro	ptible Populations  ohibited food not off	ered	
					A <sub>l</sub>	pproved Source					~				Pasteurized eggs used when receggs cooked			
	_				7. Food and ice obtain good condition, safe, a			ood in							•	emicals		
					destruction US Fo	oods									Cli	lemicais		
	/				8. Food Received at pr	•	е				~				17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fruit	S
				<u> </u>	check at rece	PIPU n from Contami	ination			3				<b>V</b>	water 18. Toxic substances properly i	identified, stored and	d used	
2					9. Food Separated & p	rotected, prevente	ted during f	food						·	Water	/ Dlamakin a		
3				-	preparation, storage, d  10. Food contact surfa			ed and							19. Water from approved source	/ Plumbing	ed: proper	
	~				Sanitized at 100			cu una			~				backflow device	oc, I famoing motance	cu, proper	
	~				11. Proper disposition reconditioned disc	of returned, previ	iously serv	ed or			~				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	n, proper	
								(2 D			ions	Pag		<i>C</i>				
_					Pr	tority rounda	ation Iter	ms (2 Po	ints) v	iolat	ions	ney	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	COS		n of Knowledge/			ints) v	O U		N O	N A	C O	Food Temperature	e Control/ Identifica	ation	R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

March   Property   P										
TEMPERATURE OBSERVATIONS    Temp   F						JI TY		Page <u>2</u>	of <u>2</u>	
Cold top/hashbrowns	vvaii	ie 110use #1130	2010			III, IA	1 0000074			
ham 41 raw chicken 39 butter 41 cut tomatoes 41 tomatoes 39 WIF ambient -2 sliced ham 41 glass front cooler/creamer 41 under/hashbrowns 41 hashbrowns 41/41 steam wells/chili 137 hot wells/grits 153 gravy 145 grits 182 WIC/ham/steak 41/41 steam wells/chili 137 hot wells/grits 153 gravy 145 grits 182 WIC/ham/steak 41/41 steam wells/chili 137 hot wells/grits 153 gravy 145 grits 182 WIC/ham/steak 41/41 steam wells/chili 137 hot wells/grits 182 WIC/ham/steak 41/41 steam wells/chili 137 hot wells/grits/grits/grits/grits/steam wells/chili 137 hot wells/grits/gr	Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Т	emp F	
Cut tomatoes 41 tomatoes 39 WIF ambient -2  sliced ham 41 glass front cooler/creamer 41  under/hashbrowns 41 hashbrowns 41/41  glass front cooler/creamer 41 steam wells/chili 137  hot wells/grits 153 gravy 145  grits 182 WIC/ham/steak 41/41  OBEREVATIONS AND CORRECTIVE ACTIONS  MINERAL SITEMATION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS GIBSERVED AND NOTED BELOW.  Hand sink @107 F with soap and paper towels  Sani buckets setup to 100 ppm chlorine sanitizer  Soda/tea nozzles clean at insp. WRS daily  45 Need to Clean walls behind coffee area and waffle area  Raw shelled eggs out at room temp/time slickered 4 hours to discard. Kelly to clarify.  Eggs were 41F as had just been stocked. Discussed small amounts only enough for an hour. Best to keep in cooler and at 41F  Dishwasher sanitizing high temp/164F with waterproof thermo. Will check with strips when received  48 Label spray bottles. Store low and separate and not hanging on clean dish landing. COS  42 Clean inside drawers under grill/under  45 Flood debris on floor to be cleaned  40 Watch condition of saran box/dirty and greasy  Store soap in 3 comp sink area low and separate  3 comp sink 127 F  back hand sink 100 F with soap and paper towels  45 Floors in back need to be cleaned/under shelves, etc  9 Must store raw shelled eggs low and separate in WIC and coolers in front  42 Clean hood vents and area directly above cooktop/greasy  Store soap in 3 comp sink area low and separate and not on prep tables  Cleaning has improved but could use more cleaning throughout  45 Clean ceiling tiles/dust and some debris  Front Day  Tommy Day  Inspected by:  Charlet Day  Print:  Tommy Day  Inspected by:  Charlet Day  Frient:  Christy Cortez, RS  Sauges Y N 8 eduloced	cold to	op/hashbrowns	41	2 door reach in cooler/ham	40	cheese		4	41	
Sliced ham  under/hashbrowns  41 hashbrowns  41/41  glass front cooler/creamer  41 steam wells/chili  137  hot wells/grits  153 gravy  145  grits  WIC/ham/steak  41/41  OBSERVATIONS AND CORRECTIVE ACTIONS  WIC/ham/steak  AN INSPECTION OF YOUR ISTABLISHMENT HAS BREEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTTO PRITONS.  AND INSPECTION OF YOUR ISTABLISHMENT HAS BREEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTTO PRITONS.  AND INSPECTION OF YOUR ISTABLISHMENT HAS BREEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTTO PRITONS.  AND ISTABLE SHAPE AND ISTABLES HAVE AND I		ham	41	raw chicken	39	butter		4	<u>41</u>	
glass front cooler/creamer 41 steam wells/chili 137 hot wells/grits 153 gravy 145 grits 182 WIC/ham/steak 41/41  OBSERVATIONS AND CORRECTIVE ACTIONS  WIC Hamm/steak A1/41  OBSERVATIONS AND CORRECTIVE ACTIONS  Hand sink @107 F with soap and paper towels Sani buckets setup to 100 ppm chlorine sanitizer Soda/tea nozzles clean at insp. WRS daily 4N Need to Clean wells behind coffee area and waffle area Need to Clean prep tables/under coffee area Raw shelled eggs out at room temp/time stickered 4 hours to discard. Kelly to clarify.  Eggs were 41 F as had just been stocked. Discussed small amounts only enough for an hour. Beat to keep in cooler and at 41F Dishwasher sanitizing high temp/164F with waterproof thermo. Will check with strips when received 18 Label spray bottles. Store low and separate and not hanging on clean dish landing. COS 42 Clean inside drawers under grill/under 45 Flood debris on floor to be cleaned 40 Watch condition of saran box/dirty and greasy Store soap in 3 comp sink area low and separate 3 comp sink 127 F back hand sink 100 F with soap and paper towels 45 Floors in back need to be cleaned/under shelves, etc 9 Must store raw shelled eggs low and separate in WIC and coolers in front 42 Clean hood vents and area directly above cooktop/greasy 35 Store personal drinks, etc low and separate and not on prep tables Cleaning has improved but could use more cleaning throughout  Tommy Day  Tommy Day  Title: Person In Charge Owner Manager	CL	ut tomatoes	41	tomatoes	39	W	IF ambient		-2	
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Hand sink @107 F with soap and paper towels  Keep hand sink accessible. Avoid storing wiping cloths in sink  Store wiping cloths in sani buckets  Sani buckets setup to 100 ppm chlorine sanitizer  Soda/tea nozzles clean at insp. WRS daily  Need to Clean walls behind coffee area and waffle area  Need to Clean prep tables/under coffee area  Raw shelled eggs out at room temp/time stickered 4 hours to discard. Kelly to clarify.  Eggs were 41F as hed just been stocked. Discussed small amounts only enough for an hour. Best to keep in cooler and at 41F  Dishwasher sanitizing high temp/164F with waterproof thermo. Will check with strips when received  Label spray bottles. Store low and separate and not hanging on clean dish landing. COS  Clean inside drawers under grill/under  Store soap in 3 comp sink area low and separate  3 comp sink 127 F  back hand sink 100 F with soap and paper towels  Floors in back need to be cleaned/under shelves, etc  Must store raw shelled eggs low and separate in WIC and coolers in front  Clean hood vents and area directly above cooktop/greasy  Store personal drinks, etc low and separate and not on prep tables  Cleaning has improved but could use more cleaning throughout  Clean ceiling tiles/dust and some debris  Tommy Day  Tommy Day  Tommy Day  Inspected by:  ('Gyaumer)  Tommy Day  Inspected by:  ('Gyaumer)  Tommy Day  Inspected by:  ('Gyaumer)  Tommy Christy Cortez, RS  Samples Y N # # collected		- U	OB	SERVATIONS AND CORRECTIV	E ACTION	NS				
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