Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			Time in:	Time out:		License/Permit # FOOD5074							Est. Type Risk Category Page 1 of 2	2		
					2:20	3:56				_		at:-	.			
Es	tabl	ishm	nent	Nam	ne:	2-Follow U		3-Compla act/Owner N		4-	-Inve	suga	ation		* Number of Repeat Violations: Number of Violations COS:	ĸĖ
_			HO Addre		e #1130	Pe	est contro	ol :		Но	od		Gı	rease	e trap: Follow-up: Yes / 16/84/	В
	ĎΡ	Rocl	kwa	all,	TX	TNI - :	antura/ı	monthly		Hood	dBoss		LE	:S/1	1500 gal/3mo № ☐ —	
Ma					Status: Out = not in co points in the OUT box for Prio	each numbered i	item	Mark '		eckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	:h
O U	mpli I N	iance N O	e Sta N A	tus C O		perature for F		ety	R	O		iance N O	Stat N A	C O	Emplovee Health	R
T	-,	Ŭ		Š	(F = d 1. Proper cooling time :	egrees Fahrenhe and temperature				T				Š	12. Management, food employees and conditional employees;	
	~										~				knowledge, responsibilities, and reporting	
	>				2. Proper Cold Holding	•)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time						1				14. Hands cleaned and properly washed/ Gloves used properly Qloves used	
		~			5. Proper reheating pro- Hours)	cedure for hot he	olding (10	65°F in 2			~				T5. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures	& records							Highly Susceptible Populations	
				ı		proved Source		10010			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine										eggs cooked	
	~				good condition, safe, and destruction US Fo		i; parasite	;							Chemicals	
	~				8. Food Received at pro		e				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	П
					check at rece	eipt n from Contami	ination			3				~	water only 18. Toxic substances properly identified, stored and used	
3				~	9. Food Separated & pr preparation, storage, di	otected, prevent	ted during	g food							Water/ Plumbing	
W					10. Food contact surfact Sanitized at100_	es and Returnab	bles ; Clea	aned and			V				19. Water from approved source; Plumbing installed; proper backflow device	
VV					11. Proper disposition of			rved or						1	20. Approved Sewage/Wastewater Disposal System, proper	-
	~				reconditioned disc	arded					~				disposal	
				_								_	_			Щ
0	I	N	N	С		•			ints) ı	0	I	N	N	С	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Pri Demonstration 21. Person in charge pr	n of Knowledge	e/ Personi	nel	_	_	I	_		_	Food Temperature Control/ Identification	R
		N O		0	Demonstration 21. Person in charge pr and perform duties/ Ce 4	n of Knowledge resent, demonstr rtified Food Ma	e/ Personi ration of k nnager/ Po	nel knowledge, osted	_	O U	I	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish	nment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
	le House #1130	I-30		Rockwa	all, TX	FOOD5074	1 ugo <u>2</u> 01 <u>2</u>				
T. 17			TEMPERATURE OBSERVAT		1 7. 77						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
cold to	op/hash browns	41	glass front reach in/creame								
ham	n/cut tomatoes	41/41	WIC/ham	40							
under/h	hashbrowns/pancake batter	41/41	pork chop/ steak	39/40							
stea	am table/grits	162	WIF ambient	6							
stea	am table/gravy	152									
	chili	177									
pancak	e batter reach in/hashbrowns	41									
h	ashbrowns	41									
11			SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number			NT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSER	VED AND				
Number	NOTED BELOW:				A C1	l' 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1					
45			ng then 90 when I checl	ked all.	After ac	djustment 100+	_				
45	Clean/degrease floo										
42	Clean walls, behind										
39	Clean knife magnet, store knives clean.										
	Dishwasher sanitizing per Temp Rite strips										
9	•		sausage over ready to e								
W	Discussed aggressive of	ooling me	thods for hashbrowns includ	ing rapid p	orep to W	/IC to reach 41 or t	pelow				
45	Cold top unit under o	door/pop	s open easily. Needs to	be repai	red to c	old hold at 41 or	below				
36	Store wiping cloths in sani buckets										
18	Store chemical spray bottles low and separate, not hanging on condiment cart										
	Pancake dispenser	s sanitiz	zed after each use, not	stored in	standi	ng water					
37	Condensation in reach in coolers										
	Soda/tea nozzles V	/RS dai	У								
18	Sani buckets set up far too strong @ 200 ppm. Corrected to 100 ppm bleach. Use tests strips										
	Time stickered raw shelled eggs to discard.										
39	Clean drawer pans where clean dishes are stored. Store dishes clean in drawers.										
37	Clean under shelves in back dry storage. Store 6 inches off of floor to clean										
32	Rusty shelves in coolers										
	Cleaning efforts have been made, continue to clean floors, walls, back area										
23	Hot water at insp at back hand sink and 3 comp sink 94-96 F										
	Turned up temp on hot water heater. At end of inspection, water at 110 + throughout										
42	Clean inside reach in coolers, floors of coolers										
<u> </u>	2.00	55010									
Received	l by:		Print:			Title: Person In Charge/	Owner				
(signature)				'almi	ieri	Manager					
Inspecte	d by:		Print:		-						
(signature)	Frank Palmieri d by: Chvisty Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	collected to				
	16 (Revised 09-2015)	-	ı								