## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: <b>15</b>	5/2	n)	24	Time in: 2:05	05 3:40 need current/to post Page 1 of 2											
					tion: 1-Routine										6-Other	TOTAL/S	CORE
	stabli Aff				ne: e #1130	Con	ntact/Owner N	Name:						<b>★</b> Number of Repeat Violation ✓ Number of Violations COS	g.	00/7	2 / 2
Pl	ıysic	al A	ddre	ess:	Rockwall, TX	Pest con Canturi	ra		Но	od DZ/4-2	2024			e trap : Fo 500gal/7-8-2024 No	ollow-up: Yes ✓	28/72	2/C
		Con	ıplia	nce S	Status: Out = not in copoints in the OUT box for	mpliance IN = in comple each numbered item	iance NO Mark '	O = not ✓ a che						plicable COS = corrected on site x for IN, NO, NA, COS Mark a	e <b>R</b> = repeat vio an <b>X</b> in appropriat		Vatch
	ompli	ione	o Sto	tue	Prio	rity Items (3 Poin	ts) violations	Requi	_	nmed ompl			_	ive Action not to exceed 3 days			ľ
O U T	I N	_	N A	C O S	<b>Time and Tem</b> (F = de	nperature for Food Sa egrees Fahrenheit)	afety	R	O U T	I N	N O	N A	C O S	Employ	ee Health		R
W				٥	1. Proper cooling time a			П	1	~			3	12. Management, food employee knowledge, responsibilities, and		employees;	
3					2. Proper Cold Holding	temperature(41°F/ 45°	°F)			<b>V</b>				13. Proper use of restriction and eyes, nose, and mouth	exclusion; No dise	charge from	
3					3. Proper Hot Holding t	emperature(135°F)								•	amination by Hon	.J.	
		~			4. Proper cooking time	and temperature				<b>V</b>				Preventing Conta  14. Hands cleaned and properly			
		~			5. Proper reheating prod Hours)	cedure for hot holding	(165°F in 2			~				15. No bare hand contact with re alternate method properly follow			,
3					6. Time as a Public Hea	alth Control; procedure	es & records							Highly Suscept	tible Populations		
					App	proved Source				~				16. Pasteurized foods used; proh Pasteurized eggs used when requ		fered	
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods											eggs cooked  Chemicals			
	~				8. Food Received at pro	oper temperature				<u></u>				17. Food additives; approved and & Vegetables	d properly stored;	Washing Frui	ts
					check at rece	IPL from Contamination	1		3					18. Toxic substances properly id	lentified, stored an	d used	
	~				9. Food Separated & propreparation, storage, dis	· *	ring food							Water/	Plumbing		
3					10. Food contact surface Sanitized at	,	Cleaned and		3				+	19. Water from approved source backflow device	; Plumbing install	ed; proper	
	~				11. Proper disposition or reconditioned	of returned, previously	served or			~			İ	20. Approved Sewage/Wastewat disposal	ter Disposal System	m, proper	
					Pri	ority Foundation	Items (2 Po	ints) v	riolat	tions	Rea	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S		ority Foundation of Knowledge/ Person		ints) v	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 21. Person in charge prand perform duties/ Cer	of Knowledge/Person	onnel of knowledge,		О	I N	N	N	C				R
U	N	N O	N A		Demonstration 21. Person in charge pro	of Knowledge/ Person esent, demonstration of triffied Food Manager/	onnel of knowledge, Posted		O U T	I N	N	N	C O	Food Temperature (27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and dis	; Equipment Adeas	quate to	
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Received by: (signature) Tammy Mattei	Print: Tammy Mattei	Title: Person In Charge/ Owner Manager
Inspected by: Chwisty Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: le House #1130	Physical A		City/State:	JI TY	License/Permit # need curent/to post	Page	<u>2</u> of <u>2</u>			
vvaiii	E 11005E #1150	2010	Ridge Rd  TEMPERATURE OBSERVA		III, IA	need careful to post					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
WIC/c	heese	39	Overflow steam/grit	S 137/145	2 door reach in cooler/por		oork	39			
	ham	40	steam table/gravy	107	sausage			40			
	butter	41	1 chile		ham		41				
W	IF/ambient	3	eggs above stove		beef		35				
cold top/hashbrowns		42-48	reach in cooler/creame	r 41							
n	nushrooms	41	line steam table/ grits	_							
	cheese	52	glass front cooler/creame								
unde	er/hashbrowns	48-51	milk	46	10						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT: NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS ORSER	VED AN	ND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Front hand sink 100	)F									
31	Soap dispenser not	working	g/also discussed not us	ing scen	ted soa	р					
18	Avoid storing chemical	s on 3 co	mp sink/store low and sepa	arate as w	affle mix	was on landing n	ext to				
31	Back hand sink 100+F equipped/needed paper towels/ COS										
	3 comp sink 117F										
	Dishwasher sanitizi	ng per 1	emp strips	p strips							
19	Need air gap at spr	ayer ho	se by dishwasher								
10											
27	Need to aggressively of	ool hash	prowns/ need to cool in WI	C first befo	re placir	ng in reach in cool	ers				
	COS by moving hashbrowns prepped today to WIC										
6	Eggs above stove/r	not time	stickered and at 72F/d	iscarded							
10/39	Clean knife magnet/store knives clean										
	Need thermo or temp strips to check dishwasher										
3	Discarded gravy in	steam t	able/double panned/ne	eds to he	ot hold	at 135+F					
37	Condensation in bo	ttom of	reach in coolers/to clea	n							
36/ 39	39 Multiple places on cookline where pans are sitting in dirty wiping cloths/need to store pans on cleanable surfaces										
42 Need to clean in/around/on equipment, in between/food debris											
2	Glass front cooler and cold top to cold hold at 41F or below										
	Discarded TCS foods in coolers out over 4 hours										
45	To clean floors and under equipment										
	All utensils and pans to be WRS at least every 4 hours										
19	Plumbing under sprayer sink/no air gap/ using a plastic menu to Funnel water into drain/ to repair										
42	42 To clean condiment carts/food debris and grease										
Received (signature)			Print: Tammy	<sup>,</sup> Mat	tei	Title: Person In Charge/Manager					
Inspected (signature)	Tammy Mattei 11by: Chvisty Cov	to- 1	Print: Christy C			<u></u>					
	Crurusty Cov	cez, 1	RS Christy C	ui l <del>u</del> Z,	<b>L</b> O	Samples: Y N #	collecte	ed			