## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	13				Time in: 2:35	Time out: 4:03	F	icense/Pe	<u>D5</u>	07					Est. Type	Risk Category	Page 1	of <u>2</u>
Pu	rpo	<b>se o</b> i ishm	f Ins	spec		2-Follow U		<b>-Complai</b> t/Owner N		4-]	Inve	stiga	ation	1	5-CO/Construction  * Number of Repeat Violat	6-Other	TOTAL/SO	ORE
W	aff		Ho	us	e #1130	Pe	est control		iame:	Нос	od		Gı	rease	✓ Number of Violations CO		12/88	3/B
	10	Rid	ge	Rd	Rockwall, TX	Ca	antura/m	onthly		Hood	Boss		LE	S/1	500gal/3mo	No 🗌		
Ma					points in the OUT box fo		item	Mark '		eckma	ark in	appr	opria	ite bo	plicable COS = corrected on s ox for IN, NO, NA, COS Markive Action not to exceed 3 day.	k an 💢 in appropriate	lation W-W e box for R	∕atch
Co	mpli	iance N	Sta N	tus C					R	_	ompl					<u> </u>		R
U T	N	Ö	A	o s	(F = c)	mperature for F degrees Fahrenhe	eit)	•		Ŭ T	N	Ö	A	o s		oyee Health		
	/				Proper cooling time	and temperature	:				~				12. Management, food employe knowledge, responsibilities, an		employees;	
3					2. Proper Cold Holding	g temperature(41	°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding	temperature(135	5°F)								Preventing Cont	tamination by Han	ds	
		~			4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properl	•		
		~			5. Proper reheating pro Hours)	ocedure for hot ho	olding (165	°F in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods or owed (APPROVED	r approved Y <sub>.</sub> N <sub>.</sub> .)	
	<b>'</b>				6. Time as a Public He			records							Highly Susce	ptible Populations		
					listed on white b	pproved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when red		ered	
					7. Food and ice obtain			ood in							eggs cooked			
	<b>'</b>				good condition, safe, a destruction US Fo	oods									Ch 17. Food additives; approved a	nemicals	Washing Emit	te
	~				check at rece						~				& Vegetables water only	ind property stored,	washing Fruit	3
		<u>                                     </u>				n from Contami	ination				~				18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & p preparation, storage, d			ood							Water	r/ Plumbing		
3					10. Food contact surface Sanitized at			ed and			~			ł	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned disc	of returned, prev	iously serv	ed or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
		-			D <sub>r</sub>	ionity Founds	4. T4	(2 D.:			ione	Pag		~				
	-			-	11	iority Founda	ation Iter	ns (2 Pol							rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstratio	n of Knowledge	/ Personne	l	ints) v	O U T		N O	N A	C O S	Food Temperature		ation	R
				О		on of Knowledge	/ Personne	l owledge,		O U	I	N	N	C 0		e Control/ Identific		R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: le House #1130	Physical A 2610		City/State: Rockwa	ıll TX	FOOD5074	Page <u>2</u> of <u>2</u>					
vvaii	10 110000 11 1100	2010	TEMPERATURE OBSERVAT		, 173	1 0020011						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
grill cold top/hashbrowns		40	chicken/pork chops									
ha	m/tomatoes	40/37	dessert reach in/creamer	41								
und	er/hashbrowns	41	WIC/beef	43								
glass	reach in/hashbrowns	45	ham	43								
m	ilk/creamer	43/44	WIF/ambient	5.7								
ho	t wells/gravy	140										
	chili	147										
2 do	or reach in/beef	44										
Te			SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Front Hand sink 12	2 F										
	Dishwasher sanitizi	ng per 7	emp Rite strips									
39	Store knives clean	on knife	magnet									
45	Clean floors/food d	ebris										
42/45	Clean under equipr	nent/ in/	around/on equipment									
10	Always have sani b	ucket se	etup to 100 ppm bleach	during s	ervice a	and prep						
39	Avoid storing syrup	bottles	in standing water on tra	y. Clea	n and s	store dry						
	Waffle irons clean. Good!											
42	Clean dry storage/condiment carts											
2	Reach in coolers to cold hold at 41 or below. Manager turned thermostat down											
	3 comp sink 118 F											
	Back sink 100+ F											
W	Watch temps in WI											
39	Store plates clean											
42	Clean around/ unde											
45	Maintenance to walls in back											
	RR sink 100 F											
42 Clean inside floors of coolers												
36												
36												
32	Rusty carts/condiment carts and where soda boxes are stored/WIC shelves											
Received (signature)	*		Print:	Day	,	Title: Person In Charge/	Owner					
Twee of	1 ommy Vay		Tommy	Day	1	Manager						
(signature)	Tommy Day d by: CWisty C	orte	Christy (	Corte	ez	Samples: Y N #	collected					
	6 (Revised 09-2015)		<del></del>			<u> </u>						