## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: <b>/2</b> (	)/2	202	24	Time in: 2:30	Time out: <b>3:50</b>		S-9							Est. Type	Risk Category	Page 1	$_{\mathrm{of}}\underline{2}_{-}$
Pı	ırpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	Jp 3-0	Complai	nt	4-]	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	SCORE
	tabli ell':				ոe։ Co Restaurant ն	& Market	Contact/Contac		lame:						* Number of Repeat Violat  ✓ Number of Violations CO	OS:	17/8	3/R
Pł 20	iysic 6 F	al A ani	ddre n R	ess: lock	wall, TX	to e	est control : email			Hoo Bare M		-2024	Gre to e			Follow-up: Yes ✓ No ☐	1770	<u>صرح</u>
M	ark ti	Com he ap	<b>iplia</b> i oprop	nce S riate	Status: Out = not in co points in the OUT box for	mpliance IN = in each numbered it	compliance tem		not of						plicable COS = corrected on so ox for IN, NO, NA, COS Mark	ite $\mathbf{R}$ = repeat vio k an $\mathbf{X}$ in appropriat	lation W-	Watch
	15	•	- C4	4	Prio	rity Items (3	Points) vi	olations	Requi	_					ive Action not to exceed 3 days	S		
O U	mpli I N	N O	N A	C		nperature for Fe			R	O U		N O	A	C O	Emplo	oyee Health		R
Т	~			S	1. Proper cooling time a					Т	~			S	12. Management, food employe knowledge, responsibilities, an		employees;	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)								13. Proper use of restriction an		charge from	
3					3. Proper Hot Holding t	temperature(135	°F)				~				eyes, nose, and mouth			
3					Proper cooking time	•									Preventing Contact 14. Hands cleaned and properly	tamination by Han		,
	~				Proper reheating proc			F in 2			~			-	gloves used 15. No bare hand contact with			
	~				Hours)						~				alternate method properly follo	owed (APPROVED	ŶN.	)
	~				6. Time as a Public Hea	alth Control; prod	cedures & r	ecords			1 1				Highly Susce	ptible Populations		
					Ар	proved Source					~				Pasteurized eggs used when rec		rered	
	/				7. Food and ice obtaine good condition, safe, ar	nd unadulterated;	; parasite									nemicals		
					destruction Sysco/	/BeneKeit	h/US F	oods			1 1						W L E	-14-
	~				8. Food Received at pro		<b>;</b>				~				17. Food additives; approved a & Vegetables water only	and properly stored;	Washing Fru	nts
						from Contami	nation				~				18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis			od							Water	/ Plumbing		
3					10. Food contact surfact Sanitized at			d and			~			ł	19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned			d or			<b>1</b>				20. Approved Sewage/Wastew disposal	rater Disposal System	m, proper	
					reconditioned disc										•			$\bot$
								(A.D.										
O U	I N	N O	N A	C				s (2 Poi	nts) v	iolati O U	I	N	N	C	rective Action within 10 days  Food Temperature		ation	R
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Received by: (signature) Kayla Wells	Print: Kayla Wells	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	<u>2</u> of <u>2</u>			
Well's C	Cattle Co Restaurant & Market	206 F		Rockwa	all, TX	FS-9437					
Item/Loc	eation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion		Temp 1			
	olding/mushrooms	124-144	2 door reach in cooler/sour cream	45		t cooler/cheeseca	ake	41			
	onions	112-142	lettuce	46							
smal	l cold top/meatloaf	46-48	single door reach in cooler/hamburge	41							
ur	nder/chorizo	46	lettuce	41							
large o	cold top/ cut tomatoes	41	dessert cooler/cheesecake	41							
che	eese/cheese	41/41	cooked burger	166							
grill d	lrawers/hamburger	41	dessert freezer/hard to touch								
chi	icken patties	41	white freezer hard to touch								
Item	AN INSPECTION OF VOLDES		SERVATIONS AND CORRECTION  NOT HAS BEEN MADE, YOUR ATTENT			HE CONDITIONS ORSEDA	/FD AN	ND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 100+F equipped										
3	Hot holding mushrooms and onions from left to right side hot to cooler/ stir/ keep lids on/to hot hold at 135+F										
38	Always thaw under	running	cool water or in coolers	/not in s	standing	water					
W	2 pans of par fried frie	es out on	counter at 112F/to be dis	carded a	t 4 hours	s/document to dis	card				
10			during prep and servic								
10		-	ess than 200 ppm quat								
	•		• • • • • • • • • • • • • • • • • • • •		of food	l debris, blood, e	etc				
2	Need to clean all surfaces, inside coolers and drawers/lots of food debris, blood, etc  2 door reach in cooler needs to cold hold at 41F or below										
32	Need to clean cutting boards where discolored/ scored										
36		ping cloths in sani buckets/not on aprons or under flat top									
45			alls, grease and dust ac			oρ					
44						vent neete					
37	To clean outside around trash cans/clean leaves and debris to prevent pests  Store boxes 6 inches off of floor to clean/boxes of to go boxes										
31			illoor to clear/boxes or t	o go bo	xes						
	Soda/tea nozzles V				.141.						
			m/need a WIC/very cram	iped/nar	d to clea	an and cool prop	erıy				
	Consumer advisory			-1-11 11	-1 445						
2			nall cold top/needs to co								
32	Discussed using sponges, proper storage/not next to thawing meat/need to sanitize and store dry/they typically hold bacteria										
	Bread stored in plastic totes										
37	Organize back room to clean										
_							_	_			
Received (signature)	· •		Kayla V	/ells		Title: Person In Charge/ Manager	Owner				
Inspected (signature)	Kayla Wells d by: Chvisty Cov	tez, 1	RS Christy Co								
	6 (Revised 09-2015)	0,,				Samples: Y N #	collecte	ed De			