Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	IOC	<u>۱</u>	ე ე	Time in:	Time out:		icense/Pe			0.0				Est. Type Risk Category Page	<u>1</u> of <u>2</u>	
					2:55	4:07 2-Follow U		-Complai		_	Inve	stiga	tion	- r		AL/SCORE	
Es	stabli	ishme	nt N	am		2-1 0110 W C		/Owner N			11110	ugu	tion		* Number of Repeat Violations: ✓ Number of Violations COS:		
Pł	nysic	al Ad	ldres	s:	wall, TX	Pe Or	est control :	:2023		Hoo Vents&	od kMore/1-	10-23			e trap : Follow-up: Yes 2 6/	94/A	L
M		Comp			tatus: Out = not in co points in the OUT box for	ппрпансс	n compliance item	110) = not €						plicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an in appropriate box for	W- Watch	
		iance s								re In		iate	Corr	ecti	ive Action not to exceed 3 days		
O U T	I N	N	N A	C O S		nperature for F			R	O U T	I N	N O	N A	C O S	Employee Health	1	R
1	~		T	3	1. Proper cooling time a	and temperature	;		П	1	_			3	12. Management, food employees and conditional employee knowledge, responsibilities, and reporting	ees;	
		\vdash	+	\dashv	2. Proper Cold Holding	temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge f	rom	
3			_	\downarrow	2 D H. H. H	(125	50E)				~				eyes, nose, and mouth	\longrightarrow	
	~		\downarrow	_	3. Proper Hot Holding t4. Proper cooking time						1 .1				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly washed/ Prope	nerly	
	~	\vdash	+	\dashv	5. Proper reheating prod			°F in 2			~				gloves used 15. No bare hand contact with ready to eat foods or approv		
		LI'	'		Hours)						~				alternate method properly followed (APPROVED $\stackrel{\cdot}{\mathbf{Y}}_{\cdot}$	N)	
L	~	Ш	\perp	_	6. Time as a Public Hea	alth Control; pro	ocedures &	records							Highly Susceptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs Cooked		
	_			Т	7. Food and ice obtaine good condition, safe, ar			ood in							Chemicals		
				_	destruction corpor											P :	
	~				8. Food Received at pro	_	e				~				17. Food additives; approved and properly stored; Washing & Vegetables Water only	g Fruits	
						n from Contami	ination				~				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & pr preparation, storage, dis			ood							Water/ Plumbing		
	~				10. Food contact surfac Sanitized at <u>200</u>			ed and			/			+	19. Water from approved source; Plumbing installed; prop backflow device	er	_
	~			1	11. Proper disposition of reconditioned disc		viously serve	ed or			~			İ	20. Approved Sewage/Wastewater Disposal System, propedisposal	er	
							ation Iten	ns (2 Poi	ints) v	iolat	tions	_		Cor	rective Action within 10 days		
U T	I N		A	C O S	Demonstration	n of Knowledge	e/ Personnel	ı	R	U T	N	N O	A	C O S	Food Temperature Control/ Identification		R
	~				21. Person in charge pr and perform duties/ Cer 10						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no u	nauthorized pers	rsons/ person	nnel			~				28. Proper Date Marking and disposition		
					Safe Water, Reco	rdkeening and	Food Pools	age			~				29. Thermometers provided, accurate, and calibrated; Cher Thermal test strips digital	mical/	
	1					Labeling	FOOU FACE										
			I		23. Hot and Cold Water	Labeling r available; adeq	quate pressu								Permit Requirement, Prerequisite for Operation		
	~				23. Hot and Cold Water 24. Required records av destruction); Packaged	Labeling r available; adeq	quate pressu				·				•		
					24. Required records av destruction); Packaged Conformance v 25. Compliance with V	Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Special	quate pressu ock tags; par Procedures	rasite s			·				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sig	n posted)	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishme Whata	nt Name: Iburger #496	Physical A		City/State: Rockwa	II. TX	License/Permit # FOOD5068	Page <u>2</u> of <u>2</u>						
VVIIdto	ibarger # 100		TEMPERATURE OBSERVA		11, 173	1.002000							
Item/Locati		Temp F	Item/Location	Temp F	Item/Locat	tion	Temp I						
hot holdii	ng drawers/chicken fried	156	hamburger	40									
chi	cken strips	152	tomatoes	39									
grilled	I chicken breast	190	hot holding/ gravy	156									
Shak	e machine/mix	37	2 door reach in/ambient	31									
reach ir	n cooler/raw chicken	42	WIF ambient	-1									
raw sa	usage/liquid egg	37/41	slider drawers/ burrito	142									
saus	age crumbles	45	under counter fry freezer/ambien	11									
WIC	/raw chicken	37											
		OB	SERVATIONS AND CORRECTI	VE ACTION	S								
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Е	Back hand sink 114	F with	soap and paper towels										
Т	o go cold wells/use	ed for sl	nelf stable sauces only										
S	Sani wipes/food cor	ntact ap	proved/quats 200 ppm										
Т	CS sandwich cond	diments	on 4 hour stickered tim	er/TPHC									
U	Using double gloves for handling hamburger patties/blue gloves used to handle meat then discarded once placed on grill												
2	Reach in cooler by breakfast grill must cold hold at 41 F or below. Sausage could have elevated temps due to being out on counter and extension cord in door/between gasket wasn't allowing for proper sealing. Removed ext cord.												
E	Back hand sink 100 F with soap and paper towels												
W 3	3 comp sink 109 F/watch as warewashing must be 110 F												
VV	Took at least a minute to reach 109. Need to have access to hot water at all times/hot water to be sufficient even after warewashing. Need to be 100F at 3 comp sink and 100 at hand sinks												
	sani setup at sink 200 ppm quats												
	Clean around breakfast grill after use/food debris												
	Replace caulking be		•										
	Soda/tea nozzles W			d dobrio									
			need to clean/some foo	u uebris									
	ime to defrost fry f leed to clean in/ard												
+			were sausage 43-44F. New hanging	hermo inside c	ooler indica	ates 37F at end of inspecti	on						
	·					<u>`</u>							
Received by (signature)			Print:			Title: Person In Charge/	Owner						
-	Tyrah Sims		Tyrah S	sims		<u>Manager</u>							
Inspected b (signature)	Tyrah Sims v: Chvisty Cov	tez. 1	RS Christy C	ortez.	RS								
Farms FIL OC /5	Revised 09-2015)	0,	- 0	,		Samples: Y N #	collected						