Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:	4 10		~~	Time in:	Time out:		License/Pe							Est. Type Risk Category Page 1 of 2	2
					10:40 tion: 1-Routine	11:35		OO 3-Complai		_	OS Inve	ctic	ation		5-CO/Construction 6-Other TOTAL/SCOR	
Es	tabli	ishm	ent	Nan		2-ronow C		t/Owner N			-11146	sugi	46101	.	* Number of Repeat Violations: ✓ Number of Violations COS:	
Ph	vsic	al A	ddre	ess:	wall, TX		est control kin/mon			Ho Vents8	od &More/m	nonthly	Gı LE	rease	e trap : Follow-up: Yes 1000gal/3mo Follow-up: Yes 1	7
		Com	plia	nce S	Status: Out = not in core points in the OUT box for	mpliance IN = in	compliance	e NO) = not √' a ch				4 = n	ot ap	pplicable COS = corrected on site R = repeat violation W- Watch	:h
		iance			•					re In		liate	Cor	rect	ive Action not to exceed 3 days	
O U	I N	N O	N A	C O S	Time and Tem	perature for F	•	y	R	O U	I	N O	N A	C O S	Employee Health	R
Т	~			5	1. Proper cooling time a		-			T	_				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
	~				3. Proper Hot Holding to	emperature(135	5°F)								eyes, nose, and mouth	
	/				Proper cooking time a										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	•				5. Proper reheating proc	cedure for hot he	olding (165	5°F in 2			/				gloves used throughout 15. No bare hand contact with ready to eat foods or approved	
	~				Hours) 6. Time as a Public Hea	lth Control: pro	redures &	records							alternate method properly followed (APPROVED Y. N.)	
	~				o. Time as a rubile frea	iui Colitioi, pro	Cedures &	records					<u> </u>		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
						proved Source					~				Pasteurized eggs used when required eggs cooked	
	good condition,				good condition, safe, an	and ice obtained from approved source; Food in ondition, safe, and unadulterated; parasite									Chemicals	
					8. Food Received at pro		e								17. Food additives; approved and properly stored; Washing Fruits	
	′				check at rece						~				& Vegetables water only	
					Protection 9. Food Separated & pro	from Contami		food			~				18. Toxic substances properly identified, stored and used	
3				~	preparation, storage, dis			lood							Water/ Plumbing	
	/				10. Food contact surface Sanitized at 200			ed and			~			î	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition o	_	iously serv	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		Ш				arded		/			tions	Dog				<u> </u>
						ority Founda	ation Iteı	ms (2 Poi	ints) v	riolat	uons	ĸeq	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration				R R	O U	I N	N O	N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O				of Knowledge	e/ Personne	el nowledge,		О	I N	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge esent, demonstratified Food Man	e/ Personne ration of kn mager/ Post	el nowledge, ted		O U	I N	N	N	C O	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

Received by: (signature) Frances Love	Frances Love	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	ddwygg	City/State:		License/Permit # Pa	go 2 of 2					
	taburger #496	1070		Rockwa	II. TX	FOOD5068	ge <u>2</u> of <u>2</u>					
	tono en gon militar		TEMPERATURE OBSERVA		,							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I					
	machine mix	39	under counter to go cooler/creame	 	CO	oked burger	174					
	olding drawers/egg	177	reach in cooler/sausage crumbles	T 1								
	hicken strip	136	sausage patties									
	nicken bites	168	2 door reach in freezer ambient									
	urger hot holding on grill	157 WIF ambient		3								
	avy in hot pot	151	WIC/raw hamburger	37								
	reezer/ambient	12	cut tomatoes	37								
under	counter freezer ambient	13	raw chicken	37								
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTI			TE COMPITIONS OPSERVED	AND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink kitchen 1	00+F										
	Hamburger/grill statio	n double	blue glove to handle raw	meat ther	n discard	d to cook with utensil	s					
45/42	Some cleaning/deg	rease w	alls, floors, equipment	(in, arou	nd, on)							
	2 Some cleaning/degrease walls, floors, equipment (in, around, on) Soda/tea nozzles WRS daily											
	3 comp sink 110 F											
	Sani setup at 3 comp sink 100 ppm quats											
	Back hand sink 107	' F										
	Gloves worn for all prep, cooking, etc											
	Ice machine very clean. Good.											
	Raw shelled eggs stored low and separate											
9	Store raw hamburger meat low and separate, not over tomatoes/mayo, ready to eat foods. Corrected on site.											
	Sani wipes (approved) at 200 to 400 ppm quats											
	Sandwich condiment station discarded every 4 hours per time stickers											
	Hot drawers discarded per timers at least every 4 hours. Times to discard vary but most are an hour or less											
	No reheats. Everything discarded daily/per shift.											
	Hamburger and chicken cooked are per preset timer/temps											
	Commercially sealed sauces, gravy. Heated in hot pots to manufacturer's instructions											
	RR sinks 100 F											
Received	. *		Print:	_		Title: Person In Charge/ Own	er					
(signature)	Frances Love		Frances	s Lov	/e	Manager						
Inspected (signature)		tez, 1	RS Christy Co	ortez.	RS	0 1 V V " "						
F FU 0/	6 (Revised 09-2015)	0.				Samples: Y N # colle	ectea					