	Retail Food Establishment Inspection Report ビ First aid kit イ Allergy policy Vomit clean up ビ First aid kit レ レ レ レ レ レ レ レ レ レ レ レ レ																	
Date:       Time in:       Time out:       License/Permit #       Est. Type       Risk Category         Risk Category       -       1       -       2																		
8/19/2021 3:30 4:35 FOO Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							5											
Es	tabli	ishm	nent	Nan	e: Contact/Owner		e:	4-1	Inve	stig	atio	n j	5-CO/Construction     6-Other     TOTAL/SCORI     Number of Repeat Violations:	£				
Whataburger #496       Physical Address:   Pest control:								Нос	od		G	reas	e trap : Follow-up: Yes ✓ 10/90/A	4				
	ÓR	Rock	KWa	all, <sup>-</sup>	TX Orkin/monthly		V	ents&l	More/m		LE	ES/	1000 gal/3mo №					
М					points in the OUT box for each numbered item Mark		chec	ckma	ırk in	appi	opria	ate bo	pplicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an \times in appropriate box for R$					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days           Compliance Status         Compliance Status																		
O U T	I         N         N         C           N         O         A         O         Time and Temperature for Food Safety							O U T	I N	N O	N A	C O S	Employee Health	R				
	~	1. Proper cooling time and temperature							~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
2		2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from					
3					3. Proper Hot Holding temperature(135°F)				~				eyes, nose, and mouth					
	くく			4. Proper cooking time and temperature					~				Preventing Contamination by Hands           14. Hands cleaned and properly washed/ Gloves used properly					
-	•	5. Proper reheating procedure for hot holding (165°F in 2				-			י י				Gloves used 15. No bare hand contact with ready to eat foods or approved character method serveds followed (ADDROVED, Y, N)					
		<ul> <li>Hours)</li> <li>6. Time as a Public Health Control; procedures &amp; records</li> </ul>							•				alternate method properly followed (APPROVED YN)					
_	~				· · · · · · · · · · · · · · · · · · ·							+	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Approved Source				~				Pasteurized eggs used when required eggs cooked					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Corporate</b>								Chemicals								
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
_	•				check at receipt				-	$\vdash$			Water only 18. Toxic substances properly identified, stored and used					
_		Protection from Contamination     9. Food Separated & protected, prevented during food				-								_				
3					preparation, storage, display, and tasting								Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device					
	~		11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>					20. Approved Sewage/Wastewater Disposal System, p disposal					20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	С	Priority Foundation Items (2 P	oints) R		olati 0	ions I	Ν	uire N	Cor		R				
U T	N	0	O     A     O     Demonstration of Knowledge/ Personnel     U     N     O     A     O     Food Temperature Control/ I       S     S     S     S     S     S     S     S					Food Temperature Control/ Identification										
	~		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22 Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition						
	Safe Water, Recordkeeping and Food Pa Labeling			Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	~	23 Hot and Cold Water available: adequate pr			23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation					
ĺ	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				1		~				30. Food Establishment Permit (Current/insp report sign posted)						
					Conformance with Approved Procedures								12/31/2021 Utensils, Equipment, and Vending					
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used					
	<u>.                                    </u>		<u> </u>		Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	Core Items (1 Point) Violations Require Corrective						ion I	0	Ι	Ν	Ν	C		R				
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)					
1					34. No Evidence of insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use				~					_				
1					36. Wiping Cloths; properly used and stored	+							Physical Facilities 42. Non-Food Contact surfaces clean					
┡	<ul> <li></li> <li></li> </ul>				37. Environmental contamination	+		1					43. Adequate ventilation and lighting; designated areas used					
┡	<b>~</b>				38. Approved thawing method	+			•				44. Garbage and Refuse properly disposed; facilities maintained					
	~							1	~				45. Physical facilities installed, maintained, and clean					
-		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,										46. Toilet Facilities; properly constructed, supplied, and clean						
	~				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored				~				47. Other Violations					
	~				and used				~									

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Received by: (signature) Joshua Pangle	<sup>Print:</sup> Joshua Pangle	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	<sup>Print:</sup> Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	<sup>ment Name:</sup> taburger #496	Physical A		<sup>City/State:</sup>	Page <u>2</u> of <u>2</u>						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F				
					Item/Locat		Temp F				
	ng drawer/chicken strips	110	WIC/raw hamburge								
chic	ken patties fried	148	raw chicken	38/38							
ham	burger cooked	168	tomatoes	39							
cook	ed chicken strips	208	gravy in hot pot	156							
reach	in cooler/raw chicken	51	2 door reach in cooler ambient	29							
sau	sage crumbles	48/48	WIF ambient	-3							
liquid	egg/sausage patties	41/33	2 door freezer ambient	0							
	Shake mix	40	front counter freezer ambient	14							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INDITION OF TOOK EDIADEDIMENT HAD BEEN MADE. TOOK ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	hand sink 108 F										
	Sandwich station condiments on 4 hour TPHC timers to discaed										
2			ked sausage crumbles				•				
	TCS foods (currently 41 and below) removed from cooler until verified cooling at 41 or below										
35			and separate, avoid sto	ring jack	tets on o	dry storage					
	back hand sink 100 F										
	3 comp sink 110 F sani sink setup to 2	00 nnm	quate								
34	Fruit flies		quais								
		m for ray	w chicken and raw beet	patties							
			gloves over, removed/		d after h	nandling raw me	eat				
	Soda/tea nozzles V										
	food contact safety	wipes 2	00 ppm quats								
9	Store raw shelled e	ggs low	and separate in WIC								
			ninute timer to discard								
45	Clean floors, mainte										
42	Clean in/around/on										
	Soda/tea nozzles V	VR5 dall	у								
Received by:     Print:     Title: Person In Charge/ Owner											
(signature)	•		Joshua	Pang	gle	Manager					
Inspected (signature)		tez. 1	RS Christy C	ortez	RS						
Form EH-0	6 (Revised 09-2015)	0,.		<b>-</b> ,		Samples: Y N #	collected				