Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/3/2021			^		Time in:	Time out:		License/Permit #							Est. Type	Risk Category	Page 1	of 2
					2:45	4:07	ris T	FOOD5068 3-Complaint 4-Investigation					tion					
E	tabli	ishm	nent	Nan		Z-F ollow		act/Owner N		4-	-inve	suga	auon		* Number of Repeat Violation ✓ Number of Violations COS	ns:	TOTAL/	
Pl	nysic	al A	ddre kwa	ess:			est contr rkin/mo			Ho	ood s&More	/ 3mo	Git	ease		llow-up: Yes	6/9	4/A
		Com	ıpliaı	nce S	Status: Out = not in co	ompliance IN = ir	n complia	nce No	O = not	obser	rved	N.A	A = no	ot ap	olicable COS = corrected on site		lation W-	Watch
М	ark t	he ap	pprop	riate	points in the OUT box for Prio								_		x for IN, NO, NA, COS Mark a we Action not to exceed 3 days	n 💢 in appropriate	e box for R	
O U	mpli I N	iance N O	e Sta	tus C O	Time and Ten	nperature for F	Food Safe	ety	R	0 U		iance N O	Stat N A	C O	Employe	ee Health		R
T				S	(F = d 1. Proper cooling time	legrees Fahrenho and temperature				T		_		S	12. Management, food employees	s and conditional	employees;	
	~				2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		100/450				~				knowledge, responsibilities, and i		1 0	
	~				2. Proper Cold Holding	g temperature(41	1°F/ 45°F)			~				13. Proper use of restriction and e eyes, nose, and mouth	exclusion; No disc	charge from	
	~				3. Proper Hot Holding	temperature(135	5°F)								Preventing Contain	nination by Han	ds	
	~				4. Proper cooking time						~				14. Hands cleaned and properly gloves used			y
			~		5. Proper reheating pro- Hours)	cedure for hot h	olding (1	65°F in 2			~				15. No bare hand contact with real alternate method properly follows:)
	~				6. Time as a Public Hea	alth Control; pro	ocedures	& records							Highly Suscepti	ible Populations		
					Ар	proved Source	e				~				16. Pasteurized foods used; prohi Pasteurized eggs used when requi		ered	
					7. Food and ice obtaine	* *									eggs cooked			
	~				good condition, safe, and destruction Sygma		d; parasite	e							Chen	nicals		
	~				Food Received at pro	oper temperatur	·e				\ <u>\</u>				17. Food additives; approved and & Vegetables	properly stored;	Washing Fr	uits
					check at rece		·imatian			3					water only 18. Toxic substances properly ide	entified, stored and	d used	
					9. Food Separated & pr		ted durin	g food		3								
	~				preparation, storage, di			anad and							Water/ F 19. Water from approved source;	Plumbing	di propar	
	~				Sanitized at 200	ppm/temperatu	ire	aned and			~				backflow device	Flumonig instanc	a, proper	
					11. Proper disposition of	of returned, prev	viously se	erved or								D: 10 ·	n, proper	
	~				reconditioned disc	arded	•				~				20. Approved Sewage/Wastewate disposal	er Disposal Syster		
	~					arded	-		ints)	viola	tions	Req	uire	Cor	40	er Disposal Syster		
O U T	I	N O	N A	C O S	Pri		ation It	ems (2 Po	ints)	violar O U T	J I	Req N O	uire N A	Cor C O S	disposal		ation	R
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge	ation It	ems (2 Po	_	O U	J I	N	N	C O	disposal rective Action within 10 days Food Temperature C 27. Proper cooling method used;	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: taburger #496	Physical A	ddress:	City/State: Rockwa	all, TX	License/Permit # FOOD5068	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp				
hot dr	awers/grilled chicken	167	WIF ambient	1							
fr	ied chicken	148	reach in freezer ambien	9							
Shal	ke machine/ mix	39	burger hot holding on gril	168/157	7						
cold	top/cut tomatoes	46	fry freezer ambient	5							
ho	ot pot/gravy	151	front under counter cooler ambien	36							
	n meat cooler/hamburger	34	reach in cooler/hamburge								
WIC	C/hamburger	36	sausage	32							
	aw chicken	39	baabago								
10	aw chicken		 	VE ACTIO	NS						
Item Number			ENT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSER	RVED AND				
Nullibei	NOTED BELOW:										
	Front hand sink 106 F Cold wells (toppings) on stickered timers to discard at 4 hours/cut tomatoes, lettuce, and cheese										
	· · · · · · · ·			Hours/cc	it tomato	es, lettuce, and t	neese				
	Sani wipes (NSF approved) quats 400 ppm										
W	Soda/tea nozzles WRS daily										
VV	Sani bucket 200 to 400 ppm quats										
4.5	Back hand sink 100		d ababas in bask								
45	Clean floors under dry good shelves in back										
	Store no longer using pest sprays/commercial only										
	Burgers hot holding on grill are on a 5 minute timer to discard										
10	Employee on grill station only grills/does not dress sandwich. OR unloves and double hand washed is changing stations Store chamicals low and congrete, not an clean shalf rack (sani wines on its side)										
18	Store chemicals low and separate, not on clean shelf rack (sani wipes on its side) RR sinks 100 F										
	No dine in currently/ drive thru only 3 comp sink 116F										
45	3 comp sink 116F Patch holes in walls where needed, replace caulking behind 3 comp sink										
10	Patch holes in walls where needed, replace caulking behind 3 comp sink Store much cleaner. Attention to cleaning noted. Good.										
45	Broken baseboards										
	Remodel is in the works for back of store/dry storage										
37	Condensation in reach in freezer/ protect foods underneath										
	2 Clean walls, floors, inside coolers										
70/72	Olcari Walls, 110015,	inside (0001013								
Received			Print:			Title: Person In Charge	/ Owner				
(signature)			Ben Bro	วพท		Manager	-				
Inspected	Ben Brown the Brown Christy Cov		Print:	→ ▼▼ 1 1		- Viailagei					
(signature)	Christy Cov	tez 1	RS Christy C	ortez	RS						
	6 (Pavisad 09 2015)	0, 1		J. 102,		Samples: Y N	# collected				