Retail Food Establishment Inspection Report

V	First aid kit
\square	Allergy policy
V V	Vomit clean up
٧	Employee health

	te: /6 /	20)2	4	Time in: 1:55	Time out: 2:55		nse/Permit 8-856							Est. Type	Risk Category	Page 1	of <u>2</u>
Pu Es	irpo tabli	se of shme	Ins ent l	pect Nam	tion: 1-Routine	2-Follow U	Up 3-Co Contact/Ov	mplaint vner Name		4-Iı	nvest	tigat	ion		5-CO/Construction * Number of Repeat Violati	6-Other ons:	TOTAL/S	CORE
		h V					est control :			Hood	d	I	Gra	000	✓ Number of Violations CO		2/98	3/A
29	31	Rido	је	Rd	Rockwall, TX	AE	3C/7-23-20		n,	/a					6-4-2024/1000gal N	lo 🗸 📗		
Ma					tatus: Out = not in copoints in the OUT box for Prio	r each numbered i	item]		check	kmar	k in a	ppro	priate	bo	colicable COS = corrected on six for IN, NO, NA, COS Mark ve Action not to exceed 3 days		lation W-` e box for R	Watch
О	Î	ance N	N	С	Time and Ter	nperature for F	Food Safety	R	-	0	I	N	Statu N (C				R
U T	N	О	A	o s	(F = d	legrees Fahrenhe	eit)		-	U T	N	0	A S	D S	Employ 12. Management, food employe	yee Health	employees:	
	~				Trioper cooming time	and temperature				,	~				knowledge, responsibilities, and		employees,	
	~				2. Proper Cold Holding	g temperature(41	l°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	l exclusion; No disc	charge from	
		~			3. Proper Hot Holding	temperature(135	5°F)					-			Preventing Cont	amination by Han	ds	
		~			4. Proper cooking time	•				1	~				14. Hands cleaned and properly gloves used			
		~			5. Proper reheating pro Hours)	cedure for hot he	olding (165°F i	n 2			~				15. No bare hand contact with r alternate method properly follow)
	~				6. Time as a Public Hea	alth Control; pro	ocedures & reco	ords							Highly Suscep	otible Populations		
					Ар	oproved Source				1	~				16. Pasteurized foods used; propasteurized eggs used when req		ered	
	~				7. Food and ice obtaine good condition, safe, and destruction	nd unadultaratad		in								emicals		
				\dashv	destruction Sysco 8. Food Received at pro	oper temperature	e		_	<u> </u>			<u> </u>		17. Food additives; approved ar	nd properly stored;	Washing Fru	ıits
	~				check at rece	eipt				1	~				& Vegetables water			
						n from Contami					/				18. Toxic substances properly in	dentified, stored an	d used	
	>				9. Food Separated & pr preparation, storage, di	isplay, and tastin	ıg									Plumbing		
	~				10. Food contact surfact Sanitized at <u>200</u>			nd			/			1	19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disc		viously served o	or			~				20. Approved Sewage/Wastewa disposal	ter Disposal Syster	n, proper	
0	I	N	N	С	Pri	iority Founda	ation Items ((2 Points)	vio					Cori	rective Action within 10 days			R
Ŭ T	N		A	o s		n of Knowledge					N	Ö		О	Food Temperature	Control/ Identific	ation	
	~				21. Person in charge pr and perform duties/ Ce	ertified Food Ma	nager/ Posted			1	/				27. Proper cooling method used Maintain Product Temperature		quate to	
	~				22. Food Handler/ no u	mauthorized pers	sons/ personnel		_		~				28. Proper Date Marking and di		1.01	
					Safe Water, Reco	Labeling				,	/				29. Thermometers provided, acc Thermal test strips digital	curate, and calibrat	ed; Chemica	I/
	~				23. Hot and Cold Wate		quate pressure,	safe	Ī						Permit Requirement, I			
	~				 Required records as destruction); Packaged 												1	
							ock tags; parasit	te	ĺ	•	<u> </u>				30. Food Establishment Perm 12/31/2024		1	sted)
					Conformance	Food labeled with Approved	Procedures			ļ	<u> </u>				12/31/2024	it (Current/insp re	port sign pos	sted)
	~					with Approved Variance, Special e obtained for sp	Procedures lized Process, an				\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	I			12/31/2024 Utensils, Equip	it (Current/insp re	port sign pos	sted)
	/				Conformance vith V 425. Compliance with V 43. HACCP plan; Variance 44. processing methods; m	with Approved Variance, Special e obtained for sp	Procedures lized Process, an pecialized ructions								12/31/2024 Utensils, Equip 31. Adequate handwashing faci	it (Current/insp re ment, and Vendin lities: Accessible au	port sign pos g nd properly	sted)
	✓ ✓				Conformance vith V 425. Compliance with V 43. HACCP plan; Variance 44. processing methods; m	with Approved Variance, Special e obtained for sp nanufacturer instructurer Advisories; ra er Advisories; ra	Procedures lized Process, an accialized ructions y aw or under coc	nd			·				12/31/2024 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact	it (Current/insp re ment, and Vendin lities: Accessible and surfaces cleanable talled, maintained,	port sign post	sted)
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Retail Food Establishment Inspection Report

Received by: (signature) Milda Arlauskas	Print: Milda Arlauskas	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS Temp F Item/Location Temp F Temp F Item/Location Temp F	t # Page <u>2</u> of	License/Permit # FS-8563	all, TX	City/State: Rockwa	dress: Ridge Rd	Physical Ac 2931	hment Name: Ch Wich	
veggie cold top/cut lettuce 42 WIC/lettuce 41 cut tomatoes 41 tomatoes 41 under/milk 42 ham 38 Meat Cold top/turkey 41 turkey 39 cheese 41 WIF -3 ham 41 under/cheese 41 ice cream freezer ambient 3 OBSERVATIONS AND CORRECTIVE ACTIONS lea AN INSPECTION OF YOUR ISTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVATIONS AND CORRECTIVE ACTIONS Back hand sink 115F equipped lee machine clean Air gap established Line hand sink 110F equipped Running dipper well for ice cream scoops Gloves used for all prep and ready to eat House chips with ingredients listed 45 To clean floors, food debris, grout 45 Some missing grout/to address Sani bucket at 200ppm quats 3 comp sink 130F Sani sink setup to 200ppm quats 42 Caulk around vegetable slicer base/to be cleanable Soda and tea machines Shake machine cleaned after every use			,					
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Milda Arlauskas Milda Arlauskas Owner	n Charge/ Owner	Title: Person In Charg					A STATE OF THE STA	
	er	Owner	kas	1ausk	Milda A	,	Milda Arlauskas	(signature)
Inspected by: (Signature) Christy Cortez, RS Christy Cortez, RS			RS	ortez	Print: Christy C	ten i	ed by: Christy Con	