Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/7/2024		1	Time in: Time out: 12:30 1:10			License/Permit # to post current					ŧ		Est. Type Risk Category Page 1 of 2	<u>,</u>			
2/7/2024 12:30 1:10 Purpose of Inspection: 1-Routine 2-Follow U						3-Complaint 4-Investigation							5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner N Which Wich Robert Arkla						wner Na	me:	e:					* Number of Repeat Violations: Vumber of Violations COS:				
Physical Address: 2931 Ridge Rd Rockwall, TX Pest control: ABC/to send curre						currer	nt	Hood Grease GWS/1					e trap : Follow-up: Yes 4/90/P 	`			
Ma					Status: Out = not in copoints in the OUT box for	each numbered		Mark '✓'		eckma	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	1	
Co	Compliance Status O I N N C			tus C	Time and Temperature for Food Safety				R	Complianc O I N			e Status				
U T	N	0	A	o s	(F = de	egrees Fahrenh	eit)			U T	N	0	A	o S	Employee Health	R	
	~				1. Proper cooling time a	and temperature	e				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	temperature(4)	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		~			3. Proper Hot Holding t	temperature(13	5°F)								Preventing Contamination by Hands		
		~			4. Proper cooking time	and temperatur	re				~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used		
		~			5. Proper reheating proc Hours)	cedure for hot h	nolding (165°F i	in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		
	~				6. Time as a Public Hea	alth Control; pro	ocedures & rec	ords							Highly Susceptible Populations		
					App	proved Source	e				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required COMMERCIALLY precooked eggs only		
	~				7. Food and ice obtained good condition, safe, and destruction	nd unadulterated		in					ı		Chemicals		
					Sysco 8. Food Received at proper temperature										17. Food additives; approved and properly stored; Washing Fruits		
	•				check at rece						~				& Vegetables water only		
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & preparation, storage, dis	splay, and tastir	ng								Water/ Plumbing		
	~				10. Food contact surfact Sanitized at 200	es and Returnal ppm/temperatu	bles ; Cleaned a ire	and			1				19. Water from approved source; Plumbing installed; proper backflow device		
	<				11. Proper disposition of reconditioned disc		viously served o	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
			_		D!				_				_				
0	ī	N	N	С	Pri	ority Found	ation Items			_	_	_		_	rective Action within 10 days	R	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personnel		r R	O U T	_	Req N O	n N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS INCICREGES A1 Cheese 41 Cheese 41 Lura 41 Cheese 40 Ingits ide cold top/cut tomatoes 41 Inam 40 Under/ranch 41 WIF ambient 13 ce cream freezer ambient 4 left cold top/ham 41 turkey 41 Lura 41 Left cold top/ham 41 Lura 41	Establishment Name: Which Wich	Physical A		City/State: Rockwa	all. TX	License/Permit # need cure	Page <u>2</u> of <u>3</u>						
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