	Retail Food Establishment Inspection Report ビ First aid kit																	
Date: Time in: Time out: License/Permit # Est. Type Risk Category																		
)/2	202	23	3:20 4:24		FS-8							Est. Type	Kisk Category	Page $\underline{1}$ of $\underline{2}$	2	
Pu	rpo	se of	f Ins	spec	tion: 🖌 1-Routine 📃 2-Fol	low Up	3-Compla	int [4	-Inve	estig	atior	n	5-CO/Construction	6-Other	TOTAL/SCOR	RE	
Establishment Name: Contact/Owner N WhichWich Robert Arla													 ★ Number of Repeat Vi ✓ Number of Violations 					
Physical Address: Pest control :								He	ood		G	reas	e trap :	Follow-up: Yes	5/95/A	ł		
IN – in compliance								$\mathbf{O} = \mathbf{n}\mathbf{c}$	n/a Garcia/1-26-23/1000gal No ot observed NA = not applicable COS = corrected on site					~	on site \mathbf{R} = repeat vio	lation W-Watel	h	
Mark the appropriate points in the OUT box for each numbered item Mark '\' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
Compliance Status								R	(Compliance Status					R			
U T	N	$ \begin{array}{c c} N & N \\ O & A \\ S \end{array} \begin{array}{c} C \\ Time and Temperature for Food Safety \\ (F = degrees Fahrenheit) \end{array} $					K		U N	N O	A	o s		ployee Health		ĸ		
	~				1. Proper cooling time and temperature					~				12. Management, food emp knowledge, responsibilities	employees;			
					2. Proper Cold Holding temperatu	re(41°F/ 45°F	7)							13. Proper use of restriction and exclusion; No discharge from				
3										~				eyes, nose, and mouth				
			~		3. Proper Hot Holding temperatur									Preventing Contamination by Hands				
			~		4. Proper cooking time and tempe		(50E: 0			 Hands cleaned and properly washed/ Gloves used 14. Hands cleaned and properly washed/ Gloves used 15. No bare hand contact with ready to eat foods or 								
			~		5. Proper reheating procedure for Hours)	hot holding (1	.65°F in 2			~				alternate method properly f				
	~				6. Time as a Public Health Control	l; procedures	& records			1				Highly Su	sceptible Populations			
					Approved So	urca				Imaging bisceptible ropulations 16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required						fered		
		- 1					Food in		_	<u> </u>				no eggs				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco													
	~				8. Food Received at proper tempe	rature				~				17. Food additives; approve& Vegetables	ed and properly stored;	Washing Fruits		
					check at receipt	ntomination			-	~				18. Toxic substances proper	rly identified, stored an	id used		
		Protection from Contamination 9. Food Separated & protected, prevented during food																
	~				preparation, storage, display, and	-								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					~				backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded					~		_		disposal				
0	I	N	N	С	· · · · · · · · · · · · · · · · · · ·			R	(I C	Ν	Ν	С	rrective Action within 10 dd	•		R	
U T	N	0	A	0 S	Demonstration of Know 21. Person in charge present, dem	-			1	UN F	0	A	O S		ure Control/ Identific			
	~				and perform duties/ Certified Foo 4					~				27. Proper cooling method Maintain Product Temperat	quate to			
	~	22. Food Handler/ no unauthorized persons/ personnel		rsonnel			~				28. Proper Date Marking and disposition							
	Safe Water, Recordkeeping and Food Package					~				29. Thermometers provided Thermal test strips	l, accurate, and calibrat	ed; Chemical/						
	Labeling 23. Hot and Cold Water available; adequate pressure, sa			ssure, safe		digital Permit Requirement, Prerequisite for Ope						neration						
⊢	*	24. Required records available (shellstock tags; parasite		parasite	$\left \right $	_					30. Food Establishment P	· •	-					
	~	destruction); Packaged Food labeled																
					Conformance with Appr 25. Compliance with Variance, Sp			\square						Utensils, Eq 31. Adequate handwashing	uipment, and Vendin facilities: Accessible a	0		
	~				HACCP plan; Variance obtained processing methods; manufacture	for specialized				~				supplied, used				
					Consumer Ad	•				~				32. Food and Non-food Con designed, constructed, and	used			
	~	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		rgen Label			~				Service sink or curb cleanir	33. Warewashing Facilities; installed, maintained, Service sink or curb cleaning facility provided						
0	Ι	N	N	C	Core Items (1 Point) Viola			Actio		DI	Ν		0 Da C				R	
U T	N	0	A	O S	Prevention of Food C				t 1	U N	0	Α	O S		d Identification			
	•				34. No Evidence of Insect contam animals			Ш		~				41.Original container labeli	ng (Bulk Food)			
	~				35. Personal Cleanliness/eating, d	-	acco use	Щ						•	vsical Facilities			
	~				36. Wiping Cloths; properly used	anu stored		Щ	1					42. Non-Food Contact surfa				
	~				37. Environmental contamination			Щ		~				43. Adequate ventilation an				
	~				38. Approved thawing method					~				44. Garbage and Refuse pro				
					Proper Use of U		1			~				45. Physical facilities instal			<u> </u>	
1					39. Utensils, equipment, & linens dried, & handled/ In use utensils;	; properly used properly used	a, stored, l			~				46. Toilet Facilities; proper	iy constructed, supplied	a, and clean		
	~				40. Single-service & single-use an and used	ticles; properl	y stored			r				47. Other Violations				

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

Form EH-06 (Revised 09-2015)

	nent Name: hWich	Physical A 2931	Ridge Rd	City/State: Rockwa	all, TX	License/Permit # FS-8563					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F				
WIC/t		39	hummus	41	Ttell/Loca	1011	Temp F				
	ham	38	sandwich cold top/chees								
CL	it tomatoes	41	ham	41							
	en/ranch in to go cups	39/50	turkey	41							
W	IF ambient	-6	under /tuna	41							
ice cr	eam freezer ambient	11									
Right s	ide cold top/cut tomatoes	41									
	cut lettuce	41									
Itom		-	SERVATIONS AND CORRECT								
Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 109 F with soap and paper towels										
	3 comp sink 118 F with sani sink setup to 200 ppm quata										
	Sani bucket setup to 200 ppm quats										
	Air gap established under ice machine/watch and maintain										
39	Front line hand sink 107 F with soap and paper towels Running dipper well/need piece in drain to keep filled/as opposed to running over only small part of spoon. See pic attached to email. COS										
42	Running dipper well/need piece in drain to keep filled/as opposed to running over only small part of spoon. See pic attached to email. COS Some minor cleaning of shelves in front cabinets										
2	Ranch in to go cups in above 41F. Packaging says to keep refrigerated/ comes from supplier refrigerated										
	Discussed with owner/ to	be stacke	d lower in cooler and/or place	d under co	oler to col	d hold at 41F or be	low				
	Counters and coole	ers are c	lean/organized								
	Reminder to sanitiz	e shake	nozzle every 4 hours								
	Ice machines clean	ed every	/ 2 weeks by equipmer	nt supplie	er						
	Soda/tea nozzles V	VRS dail	У								
Received	by:		Print:			Title: Person In Charge	/ Owner				
(signature)	Robert Arlausk	, as	Robert A	rlausk	kas	Owner					
Inspected (signature)	^{1by:} Chrísty Cor	tez, î	RS Christy C	ortez.	RS	Complex V N	# apllants 1				
Form EH-0	5 (Revised 09-2015)	U		,		Samples: Y N	# collected				