		Retail Food Establishment Inspection Report ビ First aid kit ビ Allergy policy ビ Vomit clean up Employee health																			
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2 ad perform dutics' Certified Food Manager/ Posted 2 W 2 22. Food Handler/ no unauthorized persons/ personnel W 23. Hot and Cold Water available; adequate pressure, safe 28. Proper Date Marking and disposition ✓ 23. Hot and Cold Water available; adequate pressure, safe 29. Thermometers provided, accurate, and culibrated; Chemical' Thermal test strips. ✓ 24. Required records available; holelstock tags; parasite destruction); Packaged Food labeled 30. Food Stabilishment Permit (Current/insp report sign posted) ✓ 25. Compliance with Approved Procedures Utensits, Equipment, and Vending ✓ 25. Compliance with Variance, Specialized Process, and HACCP plat. Variance Avaisories: raw or under cooked food, (Disclosure Required records wailable) to required theory based of the specialized Process, and HACCP plat. Variance Object terms ✓ 26. Posting of Consumer Advisories: raw or under cooked food, (Disclosure Required terms fuller) / Allegnen Label 31. Adequate hundwashing facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ✓ 26. Posting of Consumer Advisories: raw or under cooked food, (Disclosure Required records wailable) 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ✓ 1 34. No Evidence of Insect contamination R ✓ 1 34. No Evidence of I		N			0						U		0		0	Food Tem	nperaturo	e Control/ Identifi	ication		
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V N		~				foods (Disclosure/Remi meats to require	inder/Buffet Plate)/ Allerge	en Label							Service sink or curb of	cleaning f	facility provided			
T S 1 34. No Evidence of Insect contamination, rodent/other animals 1 35. Personal Cleanliness/eating, drinking or tobacco use 1 36. Wiping Cloths; properly used and stored 1 37. Environmental contamination 1 38. Approved thawing method 1 38. Approved thawing method 1 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 1 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used									Corrective		0	Ι	Ν	Ν	С	uys or Next Inspection			t	R	
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v 36. Wiping Cloths; properly used and stored v 42. Non-Food Contact surfaces clean v 37. Environmental contamination v 43. Adequate ventilation and lighting; designated areas used v 38. Approved thawing method v 44. Garbage and Refuse properly disposed; facilities maintained v 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 45. Physical facilities; properly constructed, supplied, and clean v 40. Single-service & single-use articles; properly stored 47. Other Violations	1					animals						~				41.Original container	labeling	(DUIK FOOD)			
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		~							stored,			~				46. Toilet Facilities; J	properly c	constructed, suppli	ed, and clean		
	-	_					ngle-use articles; p	properly s	stored		\vdash	~			-	47. Other Violations					

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establish Wing	ment Name: JSTOP	Physical A 2455	^{ddress:} Ridge Rd	City/State: Rockwa	all, TX	License/Permit # Page 2		<u>2</u> of <u>2</u>			
Itom/I	ation	TEMPERATURE OBSERVA		-	Itom/F	tion		Tomr E			
Item/Loo		Temp F	Item/Location	Temp F	Item/Loca	uoll		Temp F			
	in cooler/chicken	41	cooked chicker								
	ld top/ranch	41	WIF ambient	9							
	/IC/chicken	39									
fri	es/fries/fries	41/41/41									
frie	es/fries/fries	41/41/41									
С	ooked corn	40									
reach	n in freezer ambient	6									
chee	se machine ambient	139									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW:										
4 -	Hand sink front 100+ F										
45	Clean floor drains/food debris by front hand sink										
19 19	Back hand sink floor drain, very slow draining. Could back up. Needs to be repaired.										
19	Have 2 other hand sinks for hand washing. Avoid use of back hand sink until repaired. also need air gap on water filtration at same sink/floor drain dishwasher hand sink 100+F										
	3 comp sink 110+F		1								
	back hand sink 100+F										
	Sani bucket 200 ppm quats										
	Coke machine cleaned by Coke. Tea nozzles WRS daily										
21	Must have food manager of	on duty at a	Il times. Food handlers within	60 days of h	nire for all e	employees food pre	p, cooks	6			
	Food cooked to ord	ler. no p	precooking.								
45	Missing grout in kite										
45		o go/pic	•								
45	Replace hood vents										
34	RR sinks 100+F	Need ne	w weather stripping.								
32	Rusty shelves in W										
 W			es next to carrots (wrapped).	Keep sep	arate to a	void any contami	ination				
						y					
Received (signature)			Print:	.		Title: Person In Charg					
	Tovanna Silva		Jovann	<u>a Sil</u>	va	Manage	r				
Inspecte (signature)		tez, F	Christy C	ortez,	RS	Samples: Y N	# collecte	d			
Form EH-0	5 (Revised 09-2015)	~				Sumples, I IN		u			