## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/7/2024		24	Time in: 11:30	Time out: 12:25	FS-8							Est. Type	Risk Category	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai									4-	-Inve	stiga	ation	ı	5-CO/Construction	6-Other	TOTAL/SO	CORE
Establishment Name: Contact/Owner N								Name:						<ul><li>★ Number of Repeat Violati</li><li>✓ Number of Violations CO</li></ul>		40/0	0 /D
Physical Address: 2455 Ridge Rd Rockwall, TX  Pest control: APT/1-10-2024							Hood Grease				reas	trap: Follow-up: Yes No No		12/88	3/B		
24			_		Status: Out = not in con	mpliance IN = in compl		$\mathbf{O} = \mathbf{not}$				-		<u> </u>		olation W- W	Vatch
Compliance Status: Out = not in compliance IN = in compliance IN = not observed Mark the appropriate points in the OUT box for each numbered item  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
	_	iance					<u> </u>		C	ompl	iance	Stat	tus	ive Action not to exceed 3 days	8		
O U T	O I N N C U N O A O Time and Temperature for Food Safety							R	U T	N	N O	N A	C O S	Emplo	yee Health		R
3				· S	1. Proper cooling time a	•			1				o	12. Management, food employe knowledge, responsibilities, and		employees;	
J					2.0	(4100)/45	OE)	Ш		_						1 6	
	~			2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and eyes, nose, and mouth	a exclusion; No dis	cnarge from	
	~			3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Ha					tamination by Han	nds	
	~	4. Proper cooking time and temperature					Н		~				14. Hands cleaned and properly	-			
					5. Proper reheating proce	edure for hot holding	(165°F in 2	$\mathbb{H}$						15. No bare hand contact with r	ready to eat foods o	or approved	_
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				alternate method properly follow			l .		
	~				6. Time as a Public Heal	a Public Health Control; procedures & records				Highly Susceptible Population					ptible Populations		
					Ann	proved Source				\ <u>\</u>				16. Pasteurized foods used; pro Pasteurized eggs used when red		fered	
							F 1 '			<u> </u>				r asteurized eggs used when req			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction																
					8. Food Received at prop	per temperature		Ħ		Τ				17. Food additives; approved an	nd properly stored;	Washing Frui	ts
	•				check at recei	ipt		Ш		~				& Vegetables			
					Protection	from Contamination	n			~				18. Toxic substances properly i	dentified, stored an	id used	
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water	/ Plumbing			
3					10. Food contact surface Sanitized at p		Cleaned and			~				19. Water from approved sourc backflow device	e; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned discar	f returned, previously	served or			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper	
reconditioned discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																	
					FIIC	ority Foundation	Items (2 Po	ints) ı	violai	tions	Req	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Perso	onnel	ints) 1	violat O U T	I	Req N O	n N A	Cor C O S	rective Action within 10 days Food Temperature	Control/ Identific	eation	R
		N O	N A		Demonstration  21. Person in charge pre and perform duties/ Cert 2	of Knowledge/ Person esent, demonstration of tified Food Manager/	onnel of knowledge, Posted		O U	I	N	N	C	Food Temperature  27. Proper cooling method used Maintain Product Temperature	d; Equipment Ade		R
	N	N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/ Person esent, demonstration of tified Food Manager/	onnel of knowledge, Posted		O U T	I	N	N	C	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di	d; Equipment Adec	quate to	
	N ✓	N O	N A		Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor	of Knowledge/ Person esent, demonstration of tified Food Manager/ nauthorized persons/ p rdkeeping and Food in Labeling	onnel of knowledge, Posted personnel Package		O U T	IN	N	N	C	Food Temperature  27. Proper cooling method used Maintain Product Temperature	d; Equipment Adec	quate to	
	N ✓	N O	N A		Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor	of Knowledge/ Person esent, demonstration of tified Food Manager/ nauthorized persons/ p rdkeeping and Food in Labeling	onnel of knowledge, Posted personnel Package		O U T	IN	N	N	C	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips	d; Equipment Adecisposition	quate to	
	N V	N O	N A		Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor	of Knowledge/ Personsent, demonstration of tified Food Manager/ nauthorized persons/ partheeping and Food Labeling available; adequate parallable (shellstock tag	onnel of knowledge, Posted personnel Package pressure, safe		O U T	IN	N	N	C	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital	d; Equipment Adecisposition curate, and calibrat	quate to ed; Chemical/ peration	
	N V	NOO	N A		Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F	of Knowledge/ Personsent, demonstration of tified Food Manager/ nauthorized persons/ persons and Food Labeling available; adequate persons adequate persons and selection of the food labeled with Approved Proces.	onnel of knowledge, Posted personnel Package pressure, safe gs; parasite dures		O U T	I N	N	N	C	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, 1  30. Food Establishment Perm  12/31/2024  Utensils, Equip	d; Equipment Adecisposition curate, and calibrat  Prerequisite for O  it (Current/insp re-  ment, and Vendin	quate to  ed; Chemical/  peration  eport sign post	
	N V	N O	N A		Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F	of Knowledge/ Personsent, demonstration of tified Food Manager/ nauthorized persons/ perdkeeping and Food Labeling available; adequate parilable (shellstock tage Food labeled with Approved Procestriance, Specialized Probained for specialized Probained Probaine	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite  dures rocess, and		O U T	I N	N	N	C	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, 1  30. Food Establishment Perm  12/31/2024	d; Equipment Adecisposition curate, and calibrat  Prerequisite for O  it (Current/insp re-  ment, and Vendin	quate to  ed; Chemical/  peration  eport sign post	
	V	N O	N A		Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va  HACCP plan; Variance processing methods; man	of Knowledge/ Personsent, demonstration of tified Food Manager/ nauthorized persons/ perdkeeping and Food Labeling available; adequate parilable (shellstock tage Food labeled with Approved Procestriance, Specialized Probained for specialized Probained Probaine	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite  dures rocess, and		2	I N	N	N	C	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, 1  30. Food Establishment Perm 12/31/2024  Utensils, Equip  31. Adequate handwashing faci	d; Equipment Adecisposition  curate, and calibrat  Prerequisite for O  it (Current/insp re  ment, and Vendin  ilities: Accessible a	quate to  ed; Chemical/  peration  eport sign post  g  nd properly	
	V	N O	N A		Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va  HACCP plan; Variance processing methods; man	of Knowledge/ Personser, demonstration of tified Food Manager/ nauthorized persons/ produce produced persons and Food Labeling available; adequate produced	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite  dures rocess, and ded as		2	V	N	N	C	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, I  30. Food Establishment Perm  12/31/2024  Utensils, Equip  31. Adequate handwashing faci supplied, used	d; Equipment Adecisposition  Prerequisite for O  nit (Current/insp re  ment, and Vendin  lities: Accessible a  t surfaces cleanable  t starfaces cleanable  t starfaces cleanable	quate to  ed; Chemical/  peration  port sign post  g  nd properly  e, properly	,
	N V V V V V V			S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consumer foods (Disclosure/Remin meats to require	of Knowledge/ Personsent, demonstration of tified Food Manager/ nauthorized persons/ produced persons and Food Labeling available; adequate produced persons and sold labeled with Approved Proceduriance, Specialized Probatined for special	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite dures rocess, and ged as	R	2 2	V V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, 1  30. Food Establishment Perm 12/31/2024  Utensils, Equip  31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins	d; Equipment Adecisposition  Prerequisite for O  nit (Current/insp re  ment, and Vendin  lities: Accessible and  t surfaces cleanable  t surfaces cleanable  distalled, maintained,  acility provided	quate to  ed; Chemical/  peration  port sign post  g  nd properly  e, properly	ted)
	V V	N O	N A		21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance with Va  HACCP plan; Variance processing methods; man  Cons  26. Posting of Consumer foods (Disclosure/Remin meats to require)  Core Items (1 Point)	of Knowledge/ Personsent, demonstration of tified Food Manager/ nauthorized persons/ produced persons and Food Labeling available; adequate produced persons and sold labeled with Approved Proceduriance, Specialized Probatined for special	onnel of knowledge, Posted personnel  Package oressure, safe as; parasite  dures rocess, and add ted asis	R	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, I  30. Food Establishment Perm  12/31/2024  Utensils, Equip  31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used  33. Warewashing Facilities; ins Service sink or curb cleaning facts of the service of the servic	d; Equipment Adecisposition  Prerequisite for O  nit (Current/insp re  ment, and Vendin  lities: Accessible and  t surfaces cleanable  t surfaces cleanable  distalled, maintained,  acility provided	quate to  ed; Chemical/  peration  port sign post  g  nd properly  e, properly	
OUU	N V V V V V V V V V V V V V V V V V V V		N	S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance with Va  HACCP plan; Variance processing methods; man  Cons  26. Posting of Consumer foods (Disclosure/Remin meats to require)  Core Items (1 Point)	of Knowledge/ Personsesent, demonstration of tified Food Manager/ nauthorized persons/ produced persons and Food Labeling available; adequate produced persons and Food labeled with Approved Procedurance, Specialized Probained for specialized Probained for specialized probained for specialized produced produced produced persons and persons and persons are advisories; raw or under/Buffet Plate)/ Ald temps  (1) Violations Required Food Contaminations	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite  dures rocess, and ed led lergen Label ire Corrective on	R	2 2 0 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, I  30. Food Establishment Perm  12/31/2024  Utensils, Equip  31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used  33. Warewashing Facilities; ins Service sink or curb cleaning facts of the service of the servic	d; Equipment Adecisposition  Prerequisite for Onit (Current/inspire)  ment, and Vendin dities: Accessible and the surfaces cleanable of the surfaces	quate to  ed; Chemical/  peration  port sign post  g  nd properly  e, properly	ted)
OUU	N V V V V V V V V V V V V V V V V V V V		N	S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention o  34. No Evidence of Inse	of Knowledge/ Personser, demonstration of tiffed Food Manager/ nauthorized persons/ produced persons and Food Labeling available; adequate produced persons and sold labeled with Approved Procestriance, Specialized Probatained for specialized probatained for specialized produced produced produced produced produced produced persons and produced	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite dures rocess, and ged is inder cooked dergen Label ire Corrective on	R	2 2 0 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, I 30. Food Establishment Perm 12/31/2024  Utensils, Equip 31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Whiches Food Id 41. Original container labeling (	d; Equipment Adecisposition  Prerequisite for Onit (Current/inspire)  ment, and Vendin dities: Accessible and the surfaces cleanable of the surfaces	quate to  ed; Chemical/  peration  port sign post  g  nd properly  e, properly	ted)
OUU	N V V V V V V V V V V V V V V V V V V V		N	S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Va HACCP plan; Variance processing methods; marked to require Core Items (1 Point Prevention of 34. No Evidence of Inseanimals	of Knowledge/ Personser, demonstration of tified Food Manager/ nauthorized persons/ produced persons and Food Labeling available; adequate produced persons and Food labeled with Approved Procestration of Food Contamination, roduced persons and persons and persons are also persons are also persons and persons are also persons are also persons are also persons are also persons and persons are also persons are	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite dures rocess, and ged is inder cooked dergen Label ire Corrective on	R	2 2 0 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and di 29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, I 30. Food Establishment Perm 12/31/2024  Utensils, Equip 31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Whiches Food Id 41. Original container labeling (	d; Equipment Adecisposition curate, and calibrat  Prerequisite for O  it (Current/insp re  ment, and Vendin ditties: Accessible a  t surfaces cleanable distalled, maintained, acility provided  ever Comes First  lentification (Bulk Food)  al Facilities	quate to  ed; Chemical/  peration  port sign post  g  nd properly  e, properly	ted)
OUU	N V V V V V V V V V V V V V V V V V V V		N	S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; man  Cons  26. Posting of Consumer foods (Disclosure/Remin meats to require)  Core Items (1 Point Prevention of the same and the same	of Knowledge/ Personsesent, demonstration of tified Food Manager/ nauthorized persons/ produced persons and Food Labeling available; adequate produced persons and Food labeled with Approved Procedurance, Specialized Probatined for specia	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite dures rocess, and ged is inder cooked dergen Label ire Corrective on	R	2 2 0 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, I  30. Food Establishment Perm  12/31/2024  Utensils, Equip  31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used  33. Warewashing Facilities; ins Service sink or curb cleaning facts of the service of the servic	d; Equipment Adecisposition  curate, and calibrate  Prerequisite for Onit (Current/inspire)  ment, and Vendin  ditties: Accessible and the stalled, maintained, acility provided  ever Comes First  lentification  (Bulk Food)  al Facilities  clean	quate to  ed; Chemical/  peration  port sign post  g  nd properly  e, properly  used/	ted)
OUU	N V V V V V V V V V V V V V V V V V V V		N	S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed 20.	of Knowledge/ Personser, demonstration of tified Food Manager/ nauthorized persons/ production of the	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite dures rocess, and ged is inder cooked dergen Label ire Corrective on	R	2 2 0 0 U	I N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, 1  30. Food Establishment Permit 12/31/2024  Utensils, Equip  31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used as a constructed of the service sink or curb cleaning facts of the service sink or curb cleanin	d; Equipment Adecisposition  Prerequisite for Onit (Current/inspire of the Current/inspire	quate to  ed; Chemical/  peration  eport sign post  eg  nd properly  e, properly  used/	R R
OUU	N V V V V V V V V V V V V V V V V V V V		N	S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention o 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 22. Personal Cleanline in 23. Personal Cleanline in 24. Per	of Knowledge/ Personsesent, demonstration of tified Food Manager/ nauthorized persons/ produced persons and Food Labeling available; adequate produced persons and produced pr	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite dures rocess, and ged is inder cooked dergen Label ire Corrective on	R	2 2 0 0 U	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, I  30. Food Establishment Permit 12/31/2024  Utensils, Equip 31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Which was the product of	d; Equipment Adecisposition curate, and calibrat  Prerequisite for O  it (Current/insp re  oment, and Vendin ditties: Accessible a  t surfaces cleanable  stalled, maintained, acility provided  ever Comes First  lentification (Bulk Food)  al Facilities clean ghting; designated a  ly disposed; faciliti	quate to  ed; Chemical/  peration  eport sign post  g  nd properly  e, properly  used/  areas used  es maintained	R R
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention o 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 22. Personal Cleanline in 23. Personal Cleanline in 24. Per	of Knowledge/ Personsesent, demonstration of tified Food Manager/ mauthorized persons/ produced persons and Food Labeling available; adequate produced persons and produced pr	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite  dures rocess, and ded lergen Label ire Corrective on ent/other obacco use	R	2 2 0 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, I  30. Food Establishment Perm  12/31/2024  Utensils, Equip  31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used  33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Which Food Id  41. Original container labeling (  Physica  42. Non-Food Contact surfaces  43. Adequate ventilation and light 44. Garbage and Refuse proper	d; Equipment Aderisposition curate, and calibrat  Prerequisite for O  it (Current/insp re  oment, and Vendin ilities: Accessible a  t surfaces cleanable i stalled, maintained, acility provided  ever Comes First lentification  (Bulk Food)  al Facilities clean ghting; designated a  ly disposed; faciliti maintained, and cle	quate to  ed; Chemical/  peration  eport sign post  g  nd properly  used/  areas used  es maintained  ean	R R
OUU	N V V V V V V V V V V V V V V V V V V V		N	S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin meats to require Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing n Proper 39. Utensils, equipment,	of Knowledge/ Personsesent, demonstration of tified Food Manager/ nauthorized persons/ production of the production of tified Food Manager/ nauthorized persons/ production of the production of	onnel of knowledge, Posted personnel  Package oressure, safe gs; parasite dures rocess, and ted as under cooked dergen Label ire Corrective on ent/other obacco use	R	2 2 0 0 U	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and di  29. Thermometers provided, ac Thermal test strips digital  Permit Requirement, I  30. Food Establishment Perm  12/31/2024  Utensils, Equip  31. Adequate handwashing faci supplied, used  32. Food and Non-food Contact designed, constructed, and used  33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Whicher Food Id  41. Original container labeling (  Physical  42. Non-Food Contact surfaces  43. Adequate ventilation and light 44. Garbage and Refuse properiors.	d; Equipment Aderisposition curate, and calibrat  Prerequisite for O  it (Current/insp re  oment, and Vendin ilities: Accessible a  t surfaces cleanable i stalled, maintained, acility provided  ever Comes First lentification  (Bulk Food)  al Facilities clean ghting; designated a  ly disposed; faciliti maintained, and cle	quate to  ed; Chemical/  peration  eport sign post  g  nd properly  used/  areas used  es maintained  ean	R R

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

Form EH-06 (Revised 09-2015)

Establishr Wing	nent Name:	Physical A		City/State:	City/State: License/Permit # Page FS-8207						
vvirig	stop	2455	Ridge Rd TEMPERATURE OBSER		all, IA	F3-020 <i>1</i>					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
reach	in cooler/chicken	32-38	cold top/cor	n 41							
reach	in freezer ambient	16									
Fr	ied chicken	192/189									
WIC	C/par fried fries	41/41/41									
	top row	45/46/47									
	h in cooler/ranch	42									
W	IF ambient	14									
chees	se dispenser/ cheese	140									
Item Number			SERVATIONS AND CORRE NT HAS BEEN MADE. YOUR AT			HE CONDITIONS OBSE	ERVED AND				
	NOTED BELOW:		1 (11 1 12								
31			ole/ blocked by pans								
37	•		ar drain and through								
1	•		arded as never mad			•	day				
27	Must aggressively	cool/2 h	ours to 70 then 4 hou	urs to 41F	or belov	<b>/</b>					
10	Sanitizer not setup	at inspe	ction. COS to 200pp	m quats							
	Reminder that quat	s to be s	etup with cool water	, not hot							
	3 comp sink 114F										
	Front hand sink equ	uipped a	: 109F								
	Back hand sink equipped at 105F										
	Warewash hand sink equipped at 106F										
31		o pitchers, etc to be stored in hand sink. Must be kept accessible									
W	Need to watch ice machine next to mop sink										
10	Need to clean potat		•								
	•		be used in non food	contact si	urfaces	only					
	•					<u>,                                      </u>					
37/38	Soda/tea nozzles WRS daily  Boxes of frozen chicken delivered today on floor. Needs to be stored off of floor and need to thaw under running cool water or in WIC										
Received (signature)	•	ZZ	Print: Maria	Guttier	rez	Title: Person In Charge					
Inspected (signature)	Maria Guttierre Iby: Chvisty Cov	tez, 1	2S Christy			Samples: Y N	# collected				