Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

2/1		/20	23	Time in: 2:20		Time out: 3:33		S-8							Est. Type Risk Category Page 1	of <u>2</u>
				ction: 🗸 1-	Routine	2-Follow I		-Compla		4-	-Inve	stiga	ation			/SCORE
Win	ıgs	hment stop		ne:		,	Rex H	t/Owner N Hecke					ı		* Number of Repeat Violations: Vumber of Violations COS:	2/A
Phys 245 5	ical 5 R	Addı lidge	ess: Ro	ckwall, Τλ	(AF	est control PT/2-3-2	023		Ho Shine&	od &Giltter/1	-29-23	Gr Soi	ease uth	e trap : Follow-up: Yes ✓ O/S waste/1-20-23/500gal No ☐	
Mark	the	omplia appro	nce S priate	Status: Ou points in the C		each numbered		Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W ox for IN, NO, NA, COS Mark an in appropriate box for I	- Watch
Com	plia	nce Sta	atus		Prio	rity Items (3	3 Points) 1	violations	Requi	_	nmea Compl				ive Action not to exceed 3 days	
O I U N T	. I	N N O A		Tir		perature for F	•	7	R	O U T	N	N O	N A	C O S	Employee Health	R
v	/			1. Proper co	ooling time a	nd temperature	е				~				12. Management, food employees and conditional employees knowledge, responsibilities, and reporting	;
v	/			2. Proper C	old Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	n
	·	/		3. Proper H	ot Holding t	emperature(135	5°F)								Preventing Contamination by Hands	
	·	/		4. Proper co	ooking time	and temperature	re				~				14. Hands cleaned and properly washed/ Gloves used proper	ly
	·	/		5. Proper re Hours)	heating proc	edure for hot h	nolding (165	5°F 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	a Public Hea	lth Control; pro	ocedures &	records							Highly Susceptible Populations	
	_				Δn	proved Source	<u>,</u>				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and		1 from approve		ood in			Ľ				no eggs	
v	1			good condit destruction	ion, safe, an	d unadulterated	d; parasite								Chemicals	
v	/				ceived at pro	per temperatur	·e				~				17. Food additives; approved and properly stored; Washing F & Vegetables	ruits
				CHECK		from Contam	nination				~				water only 18. Toxic substances properly identified, stored and used	
·			Γ			otected, preven play, and tastin		ood							Water/ Plumbing	
v	/			10. Food co Sanitized a	ntact surface t <u>200</u>	es and Returnal ppm/temperatu	bles ; Clean ire	ed and		3				+	19. Water from approved source; Plumbing installed; proper backflow device	
V	,			11. Proper of recondition	disposition of discaled	f returned, prev arded	viously serv	ed or		3					20. Approved Sewage/Wastewater Disposal System, proper disposal	
0 1		N N	С		Pri	ority Found	ation Iter	ns (2 Po	ints) 1	violat O		Req N	uire N	Cor	rective Action within 10 days	R
U	N I		0	Der	nonstration	of Knowledge	o/ Porconno	:1		U		О	A	o	Food Temperature Control/ Identification	
T		O A	S			esent, demonstr				Т				S	27 Proper cooling method used: Equipment Adequate to	
T	,	O A	S	21. Person and perform	in charge pro	tified Food Ma	ration of knoanager/ Post	owledge, ted		Т	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		0 A	S	21. Person and perform	in charge pro		ration of knoanager/ Post	owledge, ted		T				S	Maintain Product Temperature 28. Proper Date Marking and disposition	
v		OA	S	21. Person and perform 2 22. Food H	in charge pront of the cha	tified Food Ma	ration of kn anager/ Post	owledge, ted		Т	~			S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips	eal/
v	1	OA	S	21. Person and perform 2 22. Food H all	in charge pro n duties/ Cer andler/ no un	tified Food Ma nauthorized per rdkeeping and	ration of known an ager/ Post rsons/ person	owledge, ted nnel		Т	~			S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemin	:al/
•		OA	S	21. Person and perform 2 22. Food H all Safe V 23. Hot and	in charge pro- n duties/ Cer andler/ no un Vater, Recon Cold Water	tified Food Manauthorized per rdkeeping and Labeling	ration of knanager/ Post rsons/ person I Food Pack quate pressu	owledge, ted nnel xage			~			S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign production) 12/31/2023	
			S	21. Person and perforn 2 22. Food H all Safe V 23. Hot and 24. Require destruction	in charge pro n duties/ Cer andler/ no un Vater, Recon Cold Water d records av p; Packaged	tified Food Manauthorized per rdkeeping and Labeling available; adecailable (shellste	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa	owledge, ted nnel tage ure, safe arasite			~			S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign page)	posted)
	,		S	21. Person and perforn 2 22. Food H all Safe V 23. Hot and 24. Require destruction Cor 25. Compli. HACCP pla	in charge pro- in duties/ Cer andler/ no un Vater, Recon Cold Water d records av y; Packaged formance v ance with Va	tified Food Manauthorized per dkeeping and Labeling available; adec ailable (shellste Food labeled	ration of knanager/ Post rsons/ person I Food Pack quate pressu oock tags; pa I Procedure llized Proces pecialized	owledge, ted nnel tage ure, safe arasite			~			S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign particular) 12/31/2023 Utensils, Equipment, and Vending	posted)
	,		S	21. Person and perforn 2 22. Food H all Safe V 23. Hot and 24. Require destruction Cor 25. Compli. HACCP pla processing	in charge pro- in duties/ Cer andler/ no un Vater, Recon Cold Water d records av p; Packaged formance v ance with Va an; Variance methods; ma Cons	ratified Food Manauthorized per rdkeeping and Labeling ravailable; adecailable (shellstefood labeled rith Approved ariance, Special obtained for spening acturer institutes and summer Advisor	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions	owledge, ted nnel tage are, safe arasite ss, and			~			S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign production) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	posted)
			S	21. Person and perforn 2 22. Food H all Safe W 23. Hot and 24. Require destruction Cor 25. Compli. HACCP pla processing 26. Posting foods (Disc meats to	in charge pro- n duties/ Cer andler/ no un Vater, Recon Cold Water d records av t; Packaged formance v ance with Va an; Variance methods; ma Cons of Consume losure/Remi D require	radvisories; rader/Buffet Placed temps	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge	owledge, ted nnel tage re, safe rasite ss, and			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign produced to the property sign produced to the property supplied, used) 31. Adequate handwashing facilities: Accessible and property supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	posted)
		N N	C	21. Person and perforn 2 22. Food H all Safe W 23. Hot and 24. Require destruction Cor 25. Compli. HACCP pla processing 26. Posting foods (Disc meats to	in charge pro- n duties/ Cer andler/ no un Vater, Recon Cold Water d records av t; Packaged formance v ance with Va an; Variance methods; ma Cons of Consume losure/Remi D require	radvisories; rader/Buffet Placed temps	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge	owledge, ted nnel tage re, safe rasite ss, and	Actio		V V V V V V V V V V V V V V V V V V V	N	N		Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign produced to the property sign produced to the property sign produced to the property supplied, used 31. Adequate handwashing facilities: Accessible and property supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	posted)
			C	21. Person and perforn 2 22. Food H all Safe W 23. Hot and 24. Require destruction, Cor 25. Compli. HACCP pla processing 26. Posting foods (Disc meats to	in charge pro- in duties/ Cer andler/ no un Vater, Recon Cold Water d records av p; Packaged formance v ance with Va an; Variance methods; ma Cons of Consume losure/Remi D require ms (1 Poin	radkeeping and Labeling available; adectailable (shellste Food labeled with Approved ariance, Special obtained for spinufacturer instrumer Advisorer ander/Buffet Placed temps at Violations of Food Contains	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge	owledge, ted nnel tage are, safe arasite ss, and cooked en Label		n Not	V V V V V V V V V V V V V V V V V V V			Da	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign produced in the property sign produced in the property sign produced in the property supplied, used 31. Adequate handwashing facilities: Accessible and property supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification	posted)
V V V V V V V V V V V V V V V V V V V		N N N	COO	21. Person and perforn 2 22. Food H all Safe W 23. Hot and 24. Require destruction, Cor 25. Compli. HACCP pla processing foods (Disc meats to Core Iter 1 34. No Evic animals	in charge pro- n duties/ Cer andler/ no un Vater, Recon Cold Water d records av i; Packaged formance v ance with Va an; Variance methods; ma Cons of Consume losure/Remi D require ns (1 Point Prevention of lence of Inse	radkeeping and Labeling available; adectailable (shellste Food labeled with Approved ariance, Special obtained for spanufacturer instrumer Advisories; rander/Buffet Placed temps at Violations of Food Contained for Ground Contained for Spanufacturer instrumer Advisories; rander/Buffet Placed temps at Violations of Food Contained for Cont	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge Require Commination on, rodent/o	owledge, ted nnel tage re, safe rasite ss, and cooked en Label Corrective		n Note of U	V V V V V V V V V V V V V V V V V V V	N	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign produced to the stablishment Permit (Current/insp produced to the stablishment Permit (Current/insp produced to the stablishment Permit (Current/insp produced to the stab	posted)
		N N N	COO	21. Person and perform 2 22. Food H all Safe W 23. Hot and 24. Require destruction; Cor 25. Compli. HACCP pla processing 26. Posting foods (Disc meats to Core Iter 34. No Evic animals 35. Persona	in charge pro- n duties/ Cer andler/ no un Vater, Recon Cold Water d records av p; Packaged formance v ance with Variance methods; ma Cons of Consume losure/Remi D require ms (1 Poin Prevention of lence of Inse	radkeeping and Labeling available; adec ailable (shellste Food labeled ariance, Special obtained for spinufacturer instrumer Advisories; rander/Buffet Plated temps at Violations of Food Contained for the Contained for Spinufacturer instrumer Advisories; rander/Buffet Plated temps at Violations of Food Contained for Contain	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge S Require Comination on, rodent/o	owledge, ted nnel tage re, safe rasite ss, and cooked en Label Corrective		n Note OU T	V V V V V V V V V V V V V V V V V V V	N	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign production) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 13. Word Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food)	posted)
V		N N N	COO	21. Person and perforn 2 22. Food H all Safe V 23. Hot and 24. Require destruction 25. Complie HACCP pla processing 26. Posting foods (Disc meats to Core Iter 34. No Evicanimals 35. Persona 36. Wiping	in charge pro- in duties/ Cer andler/ no un Vater, Recon Cold Water d records av b; Packaged formance v ance with Va in; Variance methods; ma Cons of Consume closure/Remi D require ins (1 Poin Prevention of lence of Inse	radkeeping and Labeling available; adecialable (shellste Food labeled with Approved ariance, Special obtained for spinufacturer instrumer Advisorer ander/Buffet Place temps and temps are to the violations of Food Contained for Spinufacturer instrumer Advisories; rander/Buffet Place temps are to Violations of Food Contained for Spinufacturer instrumer Advisories; rander/Buffet Place temps are to violations of Food Contained for	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge S Require Comination on, rodent/o	owledge, ted nnel tage re, safe rasite ss, and cooked en Label Corrective		n Note of U	V V V V V V V V V V V V V V V V V V V	N	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign produced in the property sign produced in the property sign produced in the property supplied, used 31. Adequate handwashing facilities: Accessible and property supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 25. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 26. Prod Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	posted)
V		N N N	COO	21. Person and perforn 2 22. Food H all Safe V 23. Hot and 24. Require destruction 25. Compli. HACCP pla processing 26. Posting foods (Disc meats to Core Iter 34. No Evicanimals 35. Persona 36. Wiping 37. Environ	in charge pro- in duties/ Cer andler/ no un Vater, Recon Cold Water d records av p; Packaged formance v ance with Va an; Variance methods; ma Cons of Consume losure/Remi D require ms (1 Poin Prevention of lence of Inse	radkeeping and Labeling radkeeping and Labeling ravailable; adectailable (shellstefood labeled with Approved ariance, Special obtained for spenufacturer instrumer Advisorer Adv	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge S Require Comination on, rodent/o	owledge, ted nnel tage re, safe rasite ss, and cooked en Label Corrective		n Note OU T	V V V V V V V V V V V V V V V V V V V	N	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign produced in the property sign produced in the property sign produced in the property supplied, used 31. Adequate handwashing facilities: Accessible and property supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	posted)
		N N N	COO	21. Person and perforn 2 22. Food H all Safe V 23. Hot and 24. Require destruction 25. Compli. HACCP pla processing 26. Posting foods (Disc meats to Core Iter 34. No Evicanimals 35. Persona 36. Wiping 37. Environ	in charge pro- in duties/ Cer andler/ no un Vater, Recon Cold Water d records av b; Packaged formance v ance with Va in; Variance methods; ma Cons of Consume closure/Remi D require ins (1 Poin Prevention of lence of Inse	radkeeping and Labeling radkeeping and Labeling ravailable; adectailable (shellstefood labeled with Approved ariance, Special obtained for spenufacturer instrumer Advisorer Adv	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge S Require Comination on, rodent/o	owledge, ted nnel tage re, safe rasite ss, and cooked en Label Corrective		n Note OU T	V V V V V V V V V V V V V V V V V V V	N	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign produced to the stablishment Permit (Current/insp requisited to the stablishment Permit (Current/insp requisited to the stablishment Permit (Current/insp report sign produced to the stablishment Permit (Current/insp report sign pro	posted)
V		N N N	COO	21. Person and perform 2 22. Food H all Safe V 23. Hot and 24. Require destruction 25. Complie HACCP pla processing 26. Posting foods (Discome at store Iter 34. No Evicanimals 35. Persona 36. Wiping 37. Environ 38. Approv	in charge pro- in duties/ Cer andler/ no un Vater, Recon Cold Water d records av p; Packaged i formance v ance with Va in; Variance methods; ma Cons of Consume ilosure/Remi D require ins (1 Poin Prevention of lence of Inse I Cleanlines Cloths; prop mental cont ed thawing r	radkeeping and Labeling available; adec ailable (shellste Food labeled with Approved ariance, Special obtained for spinufacturer instrumer Advisories; rander/Buffet Plated temps t) Violations of Food Contained contained for spinufacturer instrumer Advisories; rander/Buffet Plated temps t) Violations of Food Contained food contained food contained for spinufacturer instrumer Advisories; rander/Buffet Plated temps t) Violations of Food Contained food contained food contained food contained food food food food food food food fo	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge Require Comination on, rodent/o ing or tobacco stored	owledge, ted nnel cage ure, safe rasite ss, and cooked en Label corrective ther co use		n Note OU T	V V V V V V V V V V V V V V V V V V V	N	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign produced to the stablishment Permit (Current/insp requisited to the stablishment Permit (Current/insp requisited to the stablishment Permit (Current/insp report sign produced to the stablishment Permit (Current/insp report sign pro	R R
V		N N N	COO	21. Person and perforn 2 22. Food H all Safe V 23. Hot and 24. Require destruction, Cor 25. Compli. HACCP pla processing 26. Posting foods (Disc meats to Core Iter 34. No Evicanimals 35. Persona 36. Wiping 37. Environ 38. Approv	in charge pro- in duties/ Cer andler/ no un Vater, Recon Cold Water d records av i; Packaged i formance v ance with Va in; Variance methods; ma Cons of Consume losure/Remi or Pequire ms (1 Poin Prevention of lence of Inse I Cleanlines: Cloths; prop mental cont ed thawing r Prope is, equipment indled/ In us	rified Food Manauthorized per redkeeping and Labeling ravailable; adectailable (shellster Food labeled rith Approved ariance, Special obtained for spunufacturer instrumer Advisorer Advisories; rander/Buffet Placed temps at Violations of Food Contained for Special obtained for spunufacturer instrumer Advisorer Advisories; rander/Buffet Placed temps at Violations of Food Contained for Containe	ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge Frequire Comination on, rodent/oc stored	owledge, ted nnel sage ure, safe rasite ss, and cooked en Label corrective other co use		n Note OU T	V V V V V V V V V V V V V V V V V V V	N	N	Da C	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign produced to the stablishment Permit (Current/insp requisited to the stablishment Permit (Current/insp requisited to the stablishment Permit (Current/insp report sign produced to the stablishment Permit (Current/insp report sign pro	R R

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

Form EH-06 (Revised 09-2015)

Wingstop 2455 Ridge Rd Rockwall, TX FS-8207 Item#Landishin Temp F Temp F Item#Landishin Temp F Item#Landishin Temp F Item#Landishin Temp F Item#Landishin Temp F Temp F Item#Landishin Temp F Item#Landishin Temp F Item#Landishin Temp F Temp F Item#Landishin Temp F Temp F Temp F Item#Landishin Temp F Tem														
TEMPERATURE DISSERVATIONS Temp F Te						II TX		Page <u>2</u> of <u>2</u>						
cold top/corn 41 fries/fries 41/41 under/ranch 41 corn 40 reach in cooler/chicken 41 cheese sauce 135 reach in freezer/ambient 11 glass front cooler ambient 36 WIF ambient 6 WIC/fries 40 fries/fries 41/40 DISCREVATIONS AND CORRECTIVE ACTIONS MAINSPECTION OF YOUR ESTABLISHMENT HAS BLEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND SOURCE BELOW. Front hand sink 109F with soap and paper towels Front hand sink not draining properly @ floor drain 20 Several inches of water stands in drain/didn't overflow during inspection. Must repair/use other 2 sinks 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels Back hand sink 115 F with soap and paper towels Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Printt Title: Person to Charge/Onner	vviiig	βίορ	2433			III, 17	1 0-0207							
under/ranch 41 corn 40 reach in cooler/chicken 41 cheese sauce 135 reach in freezer/ambient 11 glass front cooler ambient 36 2 door reach in cooler/ranch 40 WIF ambient 6 WIC/fries 40 fries/fries 41/40	Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp						
reach in cooler/chicken 41 cheese sauce 135 reach in freezer/ambient 11 glass front cooler ambient 36 WIF ambient 6 WIC/fries 40 Fries/fries 41/40 MIR AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND KINED BRILDW. Front hand sink 109F with soap and paper towels Front hand sink not draining properly @ floor drain 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels Back hand sink 115 F with soap and paper towels 19 Need not Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to Clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Frint: Title: Person In Charge/ Owner Received by: Print: Title: Person In Charge/ Owner	cold top/corn		41	fries/fries	41/41									
reach in freezer/ambient 11 glass front cooler ambient 36 WIF ambient 6 WIC/fries 40 fries/fries 41/40 OBSERVATIONS AND CORRECTIVE ACTIONS Inem AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTIFED HIP JOW. Front hand sink 109F with soap and paper towels Front hand sink not draining properly @ floor drain 20 Several inches of water stands in drain/didn't overflow during inspection. Must repair/use other 2 sinks 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels 19 Need in air gap at back hand sink/pipe to het water tank. COS by propong uplout of drain. Will need to applie or something to make more permanent 42 Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WiC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Print: Titis: Person In Charge/ Owner Received by: Print: Titis: Person In Charge/ Owner	u	nder/ranch	41	corn	40									
2 door reach in cooler/ranch WIF ambient 6 WIC/fries 40 fries/fries 41/40 Bleen Mumber OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELLOW: Front hand sink 109F with soap and paper towels Front hand sink not draining properly @ floor drain 20 Several inches of water stands in drain/didn't overflow during inspection. Must repair/use other 2 sinks 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels Back hand sink 115 F with soap and paper towels Back hand sink 116 F with soap and paper towels Used and argue black transfer betweet rains. COS by propping updout of drain. Will need to zigitle or something to make more permanent 42 Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/ Owner	reach	n in cooler/chicken	41	cheese sauce	135									
WIC/fries 40 fries/fries 41/40 DRSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE, YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER. Front hand sink 109F with soap and paper towels Front hand sink not draining properly @ floor drain Several inches of water stands in drain/didn't overflow during inspection. Must repair/use other 2 sinks 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels Back hand sink 115 F with soap and paper towels Back hand sink 115 F with soap and paper towels Weed to Clean back rack/degrease next to fryers Wodor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store if so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/Owner	reach	in freezer/ambient	11	glass front cooler ambient	36									
WIC/fries 40 fries/fries 41/40 OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND MONTED BELLOW: Front hand sink 109F with soap and paper towels Front hand sink not draining properly @ floor drain Several inches of water stands in drain/didn't overflow during inspection. Must repair/use other 2 sinks 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels Back hand sink 115 F with soap and paper towels Back hand sink 115 F with soap and paper towels Weed an air gap at back hand sinklypie to hot water tank. COS by propping updout of drain. Will need to ziptie or something to make more permanent 42 Need to Clean back rack/degrease next to fryers Wodor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person in Charge/Owner	2 door	reach in cooler/ranch	40											
Fries/fries	W	IF ambient	6											
OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND MOTED BRILOW: Front hand sink 109F with soap and paper towels Front hand sink not draining properly @ floor drain 20 Several inches of water stands in drain/didn't overflow during inspection. Must repair/use other 2 sinks 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels Back hand sink 115 F with soap and paper towels Weed to Clean back rack/degrease next to fryers Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 12 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Print: Title: Person In Charge/Owner Received by: Print: Title: Person In Charge/Owner		WIC/fries	40											
Rem Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: Front hand sink 109F with soap and paper towels Front hand sink not draining properly @ floor drain 20			41/40											
Front hand sink 109F with soap and paper towels Front hand sink not draining properly @ floor drain 20 Several inches of water stands in drain/didn't overflow during inspection. Must repair/use other 2 sinks 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels 19 Need an air gap at back hand sink/plipe to hot water tank. COS by propping up/out of drain. Will need to zipile or something to make more permanent 42 Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Print: Title: Person In Charge/ Owner Received by: Print: Title: Person In Charge/ Owner	T,							•						
Front hand sink not draining properly @ floor drain 20 Several inches of water stands in drain/didn't overflow during inspection. Must repair/use other 2 sinks 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels 19 Need an air gap at back hand sink/gipe to hot water tank. COS by propping uplout of drain. Will need to zipile or something to make more permanent 42 Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/Owner														
20 Several inches of water stands in drain/didn't overflow during inspection. Must repair/use other 2 sinks 3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels 19 Need an air gap at back hand sink/pipe to hot water tank. COS by propping up/out of drain. Will need to ziptie or something to make more permanent 42 Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/Owner														
3 comp sink 117 F warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels 19 Need an air gap at back hand sink/pipe to hot water tank. COS by propping up/out of drain. Will need to zipite or something to make more permanent 42 Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/Owner				· · · · · ·			.,							
warewashing hand sink 110 F with soap and paper towels Back hand sink 115 F with soap and paper towels 19 Need an air gap at back hand sink/pipe to hot water tank. COS by propping up/out of drain. Will need to ziptle or something to make more permanent 42 Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Titte: Person In Charge/ Owner	20		stands in	drain/didn't overflow during i	nspection.	Must re	pair/use other 2 s	inks						
Back hand sink 115 F with soap and paper towels 19 Need an air gap at back hand sink/pipe to hot water tank. COS by propping up/out of drain. Will need to ziptie or something to make more permanent 42 Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/ Owner			-!I- 440)	. 4									
19 Need an air gap at back hand sink/pipe to hot water tank. COS by propping up/out of drain. Will need to ziptie or something to make more permanent 42 Need to Clean back rack/degrease next to fryers W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/ Owner					toweis									
A2 Need to Clean back rack/degrease next to fryers	10				in Will pood t	o zintie or so	mathing to make more n	ormanent						
W Odor in back near 3 comp sink/clean floor drains/some food debris Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor A2 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly Store wiping cloths in sani buckets Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/ Owner														
Owner's son said it could be blood that could have leaked under the WIC/has happened at another store If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor A2 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/ Owner														
If so, must clean so as not to harbor bacteria. Owner to continue to investigate into source of odor 42 Need to clean inside hood/some hanging grease Soda/tea nozzles WRS daily Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/ Owner	• • •	•												
Soda/tea nozzles WRS daily lce machine cleaned twice monthly 36 Store wiping cloths in sani buckets							•							
Ice machine cleaned twice monthly 36 Store wiping cloths in sani buckets Store wiping cloths Sto	42	Need to clean insid	e hood/s	some hanging grease										
36 Store wiping cloths in sani buckets Received by: Print: Title: Person In Charge/ Owner		Soda/tea nozzles V	/RS dail	у										
Received by: Print: Title: Person In Charge/ Owner		Ice machine cleane	d twice	monthly										
	36	Store wiping cloths	in sani l	ouckets										
	D : -			l n · ·		П	Tital D	10						
Inspected by: Print:		•			ı7m2	an	_							
		1 by:		Print:	<u> </u>	41 I	ivialiago	•						
Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected	(signature)	Christy Cov	tez, 1	Christy Co	ortez,	RS	Samples: Y N	# collected						