Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite: /	121	02	1	Time in: 2:50	Time out: 3:50		FS-8							Est. Type Risk Category	Page 1	of <u>2</u>
						2-Follow U	In I	3-Compla		_	Inve	stigs	atio	n	5-CO/Construction 6-Other	TOTAL/SC	ORE
						3-Complaint 4-Investigation contact/Owner Name:					atioi	ш	* Number of Repeat Violations: ✓ Number of Violations COS:				
Ph	Physical Address: 2455 Ridge Road Rockwall, TX Pest control: APT/monthly								Hood Grease PDC/4mo South			G Sc	reas	e trap : Follow-up: Yes Inwaste/500gal/3mo	8/92/A		
Ma	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch 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																
C	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
O U T	U N O A O Time and Temperature for Food Safety						R								R		
_	1. Proper cooling time and temperature								~			Б	12. Management, food employees and conditional e knowledge, responsibilities, and reporting	mployees;			
	~	2. Proper Cold Holding temperature(41°F/ 45°F)								~				13. Proper use of restriction and exclusion; No discleyes, nose, and mouth	narge from		
		3. Proper Hot Holding temperature(135°F)						\Box		Preventing Contamination by					ls		
	~								3					14. Hands cleaned and properly washed/ Gloves us			
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~				15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED			
	6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations										
	Approved Source								16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required NO EQQS					ered			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG						Chemicals					(1 · F ·	
	~				8. Food Received at pro)				~				17. Food additives; approved and properly stored; V & Vegetables Water only	Vashing Fruit	s
		Protection from Contamination							~				18. Toxic substances properly identified, stored and	used			
	•			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing		
W					10. Food contact surfac Sanitized at <u>200</u>	ppm/temperatur	re				~				19. Water from approved source; Plumbing installed backflow device	• •	
	~				11. Proper disposition of reconditioned disc						~				20. Approved Sewage/Wastewater Disposal System disposal	ı, proper	
	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
O U T	I N	N O	N A	C O S		of Knowledge			R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identifica	tion	R
	~				21. Person in charge pr and perform duties/ Cer 4	esent, demonstra rtified Food Mar	ation of nager/ P	knowledge, osted			~				27. Proper cooling method used; Equipment Adeq Maintain Product Temperature	uate to	
	~				22. Food Handler/ no u	nauthorized pers	sons/ per	rsonnel			~				28. Proper Date Marking and disposition		
			rdkeeping and l Labeling	· ·				~				29. Thermometers provided, accurate, and calibrate Thermal test strips dial calibrated, need battery for					
2		23. Hot and Cold Water available; adequate pressure, safe			ssure, safe							Permit Requirement, Prerequisite for Op					
	~				24. Required records av destruction); Packaged		ock tags;	parasite			~				30. Food Establishment Permit (Current/insp rep 12/31/2021	ort sign poste	ed)
			l		25. Compliance with V						1 1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible an		
	~				HACCP plan; Variance processing methods; ma	obtained for spe	ecialized				~				supplied, used	u property	
					Cons	sumer Advisory	y				~				32. Food and Non-food Contact surfaces cleanable, designed, constructed, and used	properly	
	~				26. Posting of Consume foods (Disclosure/Remi meats to require	inder/Buffet Plat					~				33. Warewashing Facilities; installed, maintained, u Service sink or curb cleaning facility provided	sed/	
	7	N	N	С	Core Items (1 Poir	t) Violations	Require	e Corrective	Action	Not O	_	xcee N	_	0 D a	ys or Next Inspection , Whichever Comes First		R
U T	I N	O O	N A	o s		of Food Contan			K	U T	N	0	A	o s	Food Identification		K
1					34. No Evidence of Inseanimals						~				41.Original container labeling (Bulk Food)		
	•				35. Personal Cleanlines			acco use							Physical Facilities		
1					36. Wiping Cloths; proj	perly used and st	tored			1					42. Non-Food Contact surfaces clean		
	<				37. Environmental cont	amination					~				43. Adequate ventilation and lighting; designated an	eas used	
	~				38. Approved thawing i	method					~				44. Garbage and Refuse properly disposed; facilitie	s maintained	
					Prope	er Use of Utensi	ils				~				45. Physical facilities installed, maintained, and clear	an	
	~				39. Utensils, equipment dried, & handled/ In us						~				46. Toilet Facilities; properly constructed, supplied,	and clean	
	~				40. Single-service & sin and used	ngle-use articles	; proper	ly stored			~				47. Other Violations		

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish: Wing	ment Name:	Physical A	ddress: Ridge Road	City/State:	all TX	License/Permit # FS-8207	Page <u>2</u> of <u>2</u>						
vviiig	σισρ	2700	TEMPERATURE OBSERV		an, 17	1 0 0201							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F						
WiC/ra	aw chicken	40	reach in cooler/chicke	en 41/41									
C	ooked corn	39	cooked chicke										
_	es/fries/fries	40/40/41	under counter cooler/rand	h 41									
	es/fries/fries	41/41/40											
	or cooler/ranch	41											
V\	/IF ambient	1											
reach	in freezer ambient	-8											
ch	eese sauce	135	GERMATIONS AND CORDERS		NG								
Item Number	AN INSPECTION OF YOUR ES		SERVATIONS AND CORREC' ONT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBSE	RVED AND						
		of inspec	tion Manager restarted t	ankless h	eater and	hot water retur	ned						
23/14	No hot water at start of inspection. Manager restarted tankless heater and hot water returned. Hot water must be available at all times and should not rely on restarting the heater. Must be able to wash hands at least with 100 F												
20/14	After fixing, prep hand sink 109 F, 3 comp sink 117 F and warewash with at least 110 F												
			1031, 3 Comp sink 1	i i ana	waiewa	sii witii at icas	1101						
	back hand sink 117 F												
34	front hand sink 100 +F Flies in kitchen												
34		-:l	d fan arram Maina				_						
	Gloves and or utensils used for everything All orders cooked to order, no hot holding chicken/fries												
10/		0	A										
	 W always have sani bucket setup in back where cooking chicken during prep and service. One bucket was in front counter area. Store wiping cloths in sani buckets Discard cardboard after initial use 												
40	Change foil daily in	mini ov	en										
34	Gap at back door		10 1 1										
42	Minor cleaning of e	quipmei	nt/in/around/on coolers	s and har	ndles		_						
							_						
Received	hv•		Print:			Title: Person In Charg	ge/ Owner						
(signature)	•			a Silv	a	Manage							
Inspected (signature)	Jessica Silva 1 by: Christy Cov	eton. 1	Print:			<u> </u>							
	CIW USLY COV	104, 1	$RS \mid Christy C$	ou lez,	1/3	Samples: Y N	# collected						