## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

Purpose of Inspections     1-Routine   2-Follow Up   3-Complaint   3-Investigation   3-CO/Contract from Name:   1-Routine   3-Control (Non-Name: Victoria Kaprantzas   Non-net of Report Violations:   Non-net of Report Violations:   Non-net of Report Violations:   Non-net of Violations COS:   Non-net of Violations Violations Require Immediate Corrective Action not to exceed 3 days   Non-net observed Na net of propriets of Violations Violations Require Immediate Corrective Action not to exceed 3 days   Non-net observed Na net of propriets of Violations Violations Require Immediate Corrective Action not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net of propriets Action Not to exceed 3 days   Non-net observed Na net o
Yia's House of Gyros
2455 Ridge Rd Rockwall, TX  Garrison/monthly  Compliance Status: Out = not in compliance No = not observed NA = not applicable COS = currected on site  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days  Compliance Status:  Time and Temperature for Food Safety (F = degrees Fabrensheit)  1 Proper cooking time and temperature  2 Proper Cold Holding temperature(135°F)  3 Proper Hot Holding temperature(135°F)  4 Proper cooking time and temperature  3 Proper cooking time and temperature  4 Proper cooking time and temperature  5 Proper Cold Holding temperature(135°F)  4 Proper cooking time and temperature  5 Proper Cold Holding temperature(135°F)  5 Proper cooking time and temperature  6 Proper cooking time and temperature  7 Proper cooking time and temperature  9 Proper cooking time and temperature  10 Proper cooking time and temperature  11 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth  12 Proper success and conditional employees: knowledge, responsibilities, and reporting  13 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth  14 Hands cleaned and properly washed: Gloves used properl (ploves used of properly flowed (APPROVED Y. N.
Mark an appropriate box for IX, NO, NA, COS   Priority Fluents (3 Points) violations Require Immediate Corrective Action not to exceed 3 days   In appropriate box for IX, NO, NA, COS   Mark an X in appropriate box for IX in IX, NA, NA, COS   Mark an X in appropriate box for IX in IX, NA, COS   Mark an X in IX, NA, NA, COS   Mark an X in IX, NA, COS   Mark an X in IX, NA, NA, COS   Mark an X in IX, NA, NA, COS
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days  Compliance Status    O   T   N   N   N   Compliance Status   O   T   N   N   N   Compliance Status   O   T   N   N   N   Compliance Status   O   T   N   N
Time and temperature for Food Safety   Fe degrees Fahrenheit)
1. Proper cooling time and temperature   1. Proper cooling time and temperature   1. Proper cooling temperature   1. Proper doubled for the holding (165°F in 2 thours)   1. Proper doubled for the holding (165°F in 2 thours)   1. Proper doubled for the holding (165°F in 2 thours)   1. Proper doubled for the holding (165°F in 2 thours)   1. Proper doubled for the holding (165°F in 2 thours)   1. Proper doubled (APPROVED Y. N.
2. Proper Cold Holding temperature(41°F/45°F)
cyes, nose, and mouth
4. Proper cooking time and temperature  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  6. Time as a Public Health Control; procedures & records  Approved Source  Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith  8. Food Received at proper temperature check at receipt  Protection from Contamination  10. Food contact surfaces and Returnables; Cleaned and Samitized at 100 ppm/temperature  3
S. Proper reheating procedure for hot holding (165°F in 2   15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.
S. Proper reheating procedure for hot holding (165°F in 2 Hours)   S. Proper reheating procedure for hot holding (165°F in 2 Hours)   S. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N)
Approved Source  Approved Source  Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith  8. Food Received at proper temperature Check at receipt  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100_ ppm/temperature Sanitized at 100_ ppm/temperature  V   19. Water from approved source; Plumbing installed; proper backflow device 3 comp sink 20. Approved Sewage/Wastewater Disposal System, proper disposal  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    V   V   N   N   N   C U N   N   N   C U N   N   N   C U N   N   N   N   N   N   N   N   N   N
Approved Source  Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith  8. Food Received at proper temperature  Check at receipt  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature  11. Proper disposition of returned, previously served or reconditioned discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  W 22. Food Handler/ no unauthorized persons/ personnel  16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked  17. Food additives; approved and properly stored; Washing Fr & Vegetables Water Only  8. Vegetables Water Only  18. Toxic substances properly identified, stored and used  Water/Plumbing  19. Water from approved source; Plumbing installed; proper backflow device  3 Comp sink  20. Approved Sewage/Wastewater Disposal System, proper disposal  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  W 22. Food Handler/ no unauthorized persons/ personnel  22. Food Handler/ no unauthorized persons/ personnel
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good condition, safe, and unadulterated; parasite destruction BeneKeith  8. Food Received at proper temperature check at receipt  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at _100_ ppm/temperature  3
Seriction   BeneKeith   Seriction   BeneKeith   Seriction   Seri
Check at receipt  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature  11. Proper disposition of returned, previously served or reconditioned discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation of Knowledge/ Personnel  Priority Foundation of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  Wegetables  Water only  18. Toxic substances properly identified, stored and used  Water/ Plumbing  19. Water from approved source; Plumbing installed; proper backflow device  3 comp sink  20. Approved Sewage/Wastewater Disposal System, proper disposal  20. Approved Sewage/Wastewater Disposal System, proper disposal  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  W 22. Food Handler/ no unauthorized persons/ personnel  V 28. Proper Date Marking and disposition
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature  3
Preparation, storage, display, and tasting   Preparation of returned, previously served and preparative   Preparative   Preparation of returned, previously served or reconditioned   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Preparative Control Identification   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Proper tast Proper Control Identification   Product Temperature   Proper Control Identification
Sanitized at 100 ppm/temperature    3
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Food Temperature Control/ Identification  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Food Temperature Control/ Identification  28. Proper Date Marking and disposition
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Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  O I N N O A O S  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  4  22. Food Handler/ no unauthorized persons/ personnel  V 22. Food Handler/ no unauthorized persons/ personnel  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  V 28. Proper Date Marking and disposition
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W 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition
Safe Water, Recordkeeping and Food Package  29. Thermometers provided, accurate, and calibrated; Chemical Control of the Contr
Labeling Inermal test strips digital
23. Hot and Cold Water available; adequate pressure, safe  Permit Requirement, Prerequisite for Operation
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  12/31/2020
Conformance with Approved Procedures  Utensils, Equipment, and Vending  25. Compliance with Variance, Specialized Process, and  31. Adequate handwashing facilities: Accessible and properly
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions supplied, used
Consumer Advisory  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) Allergen Label all meats to required temps  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) Allergen Label Service sink or curb cleaning facility provided
O I N N C U N O A O Prevention of Food Contamination R O I N N C Food Identification
T S S S S S S S S S S S S S S S S S S S
animals  35 Personal Cleanliness/eating, drinking or tobaccouse
animals  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  26. Wining Cleans are advantaged and strength a
animals  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities
animals  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  36. Wiping Cloths; properly used and stored  1
animals  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  36. Wiping Cloths; properly used and stored  37. Environmental contamination  38. Approved thawing method  38. Approved thawing method  44. Garbage and Refuse properly disposed: facilities maintains
animals  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  36. Wiping Cloths; properly used and stored  37. Environmental contamination  38. Approved thawing method  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintaine

## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	nent Name: a's House of Gyros	Physical A 2435	ddress: Ridge Rd	City/State: Rockwa	ıll TX	License/Permit # FS-9362	Page <u>2</u> of <u>2</u>	
TIG TI	do fiodoc of Cyros	2400	TEMPERATURE OBSERVA		III, 17X	1 0 3002		
Item/Loca	ntion	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F	
Glass	front/chicken	40	under/moussaka	39		hummus	40	
t	omatoes	39	hot wells/rice soup	178				
n	noussaka	36	white freezer	-7				
chick	ken on counter	25	white freezer	20				
shav	ed gyro in pan	89	grill drawers/not working					
g	yro on spit	135-165	no food in drawers	S				
cold t	top/cut tomatoes	40	2 door freezer ambient	18				
	hummus	41	3 door cooler/lamb	41				
· .		OB	SERVATIONS AND CORRECTI	VE ACTION	IS		l l	
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO T	HE CONDITIONS OBSERV	ED AND	
	Hand sink 100							
	Defrost in cooler or under running cold water							
	Shaved pan pf gyro meat. shaved in last half hour. Placed in cooler in back. Not out for more than an hour.							
	tore wiping cloths in sani buckets							
	Have Sani bucket setup correctly to 100 ppm bleqch Have Sani bucket setup for kitchen as well							
		etup for	kitchen as well					
	3 comp sink 128  Dripping 3 comp sir							
•	Clean in/around/on		 ent					
	Watch cutting board							
	Clean floor drains,							
			cense within 60 days of	hire				
	Gyro cones are cook	ked withi	n an hour. then shaved	meat is p	ut in co	olers to cool to 4	1.	
Received l (signature)	•		Print: Sofia Ka	nrant	726	Title: Person In Charge/ C	Owner	
Inspected	by:	<u> </u>	Print:	prant	<u> </u>	Manager		
(signature)	Sofia Kaprantzas by: Chvisty C	orte	<b>Christy</b>	Cort	ez	Samples: Y N #	collected	