Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	219	· ^ ^	20	Time in:	Time out:	Licer								Est. Type	Risk Category	Page 1	$_{\rm of}$ 2
12/8/2022						2:55		FS-9362 3-Complaint 4-Investigation					tion		5-CO/Construction	6-Other	TOTAL/S	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Yia Yia's House or Gyros Victoria Kapi						ame:	:					* Number of Repeat Violations: ✓ Number of Violations COS:		TOTAL	CORE			
Pł	nysic	al Ad	ddre	ss:	Rockwall, TX		est control : orterra/ mon		<i>,</i> , , , , ,	Но		<u> </u>	Gr Va	ease	e trap : I	Follow-up: Yes	10/9	0/A
		Comp	plian	ice Si	tatus: Out = not in co	ompliance IN = in	n compliance	NO) = not	obser	rved	NA	nc	ot ap	plicable COS = corrected on si ex for IN, NO, NA, COS Mark	te R = repeat vio	lation W-	Watch
					1					ire In	nmec	liate	Cori	recti	ive Action not to exceed 3 days		OOX IOI K	
O U	ompli I N	N O	Stat N A	C O		nperature for F			R	U	N	N O		C O	Emplo	yee Health		R
W				S	1. Proper cooling time	8	,			Т	_			S	12. Management, food employe knowledge, responsibilities, and		employees;	
_ v v		\dashv		\dashv	2. Proper Cold Holding	temperature(41	°F/ 45°F)								13. Proper use of restriction and	1 0	charge from	
3											~				eyes, nose, and mouth	, , , , , , , , , , , , , , , , , , , ,		
	~	\perp		_	3. Proper Hot Holding											amination by Ham		
	~			_	Proper cooking time Proper reheating pro	•		n 2		_	~				14. Hands cleaned and properl gloves used 15. No bare hand contact with 1	•		
	~	1			Hours)	codure for not in	olding (105 1 ii	2			~				alternate method properly follo)
3					6. Time as a Public He	alth Control; pro	ocedures & reco	ords							~ -	ptible Populations		
					AĮ	oproved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when rec eggs cooked		ered	
					7. Food and ice obtaine good condition, safe, a			in										
	•				destruction Bene								•			emicals		
	~				8. Food Received at pr		3				~				17. Food additives; approved at & Vegetables water only	nd properly stored;	Washing Fru	iits
	<u> </u>					n from Contami	ination				~				18. Toxic substances properly i	dentified, stored an	d used	
	~				9. Food Separated & preparation, storage, di										Water	/ Plumbing		
	~				10. Food contact surfact Sanitized at100_	ces and Returnab ppm/temperatur	oles; Cleaned ar	nd			~				19. Water from approved source backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition reconditioned disc		iously served or	r			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	n, proper	
	T	N	N	C			ation Items (2 Poi		_	_	_	uire N	_	rective Action within 10 days			R
U T	I N		N A	C O S		n of Knowledge			R	U T	J N	N O	A	C O S	Food Temperature	Control/ Identific	ation	R
	~				21. Person in charge prand perform duties/ Ce 3	ertified Food Mar	nager/ Posted	edge,			~				27. Proper cooling method used Maintain Product Temperature	d; Equipment Ade	quate to	
	~				22. Food Handler/ no u	inauthorized pers	sons/ personnel				~				28. Proper Date Marking and d	1		
					Safe Water, Reco	ordkeeping and Labeling	Food Package				~				29. Thermometers provided, ac Thermal test strips digital	curate, and calibrat	ed; Chemica	ν
	~				23. Hot and Cold Water			afe							aigitai			
						er available; adeq	quate pressure, s	sarc							Permit Requirement,	Prerequisite for O	peration	
	•				24. Required records a destruction); Packaged	vailable (shellsto					~				Permit Requirement, 30. Food Establishment Perm 12/31/2022			sted)
					Conformance 25. Compliance with V	vailable (shellsto Food labeled with Approved Variance, Speciali	Procedures lized Process, an	e			<i>'</i>				30. Food Establishment Perm 12/31/2022	nit (Current/insp re	port sign po	sted)
	<u></u>				destruction); Packaged	vailable (shellsto Food labeled with Approved variance, Specialise obtained for spe	Procedures lized Process, an	e			\(\nu\)				30. Food Establishment Perm 12/31/2022 Utensils, Equip	nit (Current/insp re	port sign po	sted)
					Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	vailable (shellsto Food labeled with Approved variance, Specialise obtained for spe	Procedures lized Process, an occialized ructions	e		2	~				30. Food Establishment Perm 12/31/2022 Utensils, Equip 31. Adequate handwashing faci	ment, and Vendin dities: Accessible a	port sign pos g nd properly	sted)
					Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	vailable (shellsto Food labeled with Approved /ariance, Speciali e obtained for speanufacturer instrusturer Advisory ner Advisories; rainder/Buffet Plat	Procedures lized Process, an ecialized ructions y aw or under cool	e nd ked		2	\rac{1}{\chinter\fint}}}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}{\rightitle{1}}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}} \rightintertine{\rightitle{1}}} \rightintertine{\rightitle{1}{\rightitle{1}}}} \rightintertine{\rightitle{1}}} \rightintertine{\rightitle{1}}}} \rightintertine{\rightitle{1}{\rightitle{1}}}} \rightintertintertine{\rightitle{1}}				30. Food Establishment Perm 12/31/2022 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact	ment, and Vendin lities: Accessible and t surfaces cleanable	port sign pose g nd properly , properly	sted)
0	~	N	N		Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to req	wailable (shellsto Food labeled with Approved /ariance, Speciali e obtained for sp nanufacturer instr nsumer Advisory er Advisories; ra inder/Buffet Plat UIPed	Procedures lized Process, an ecialized ructions y aw or under cool tte)/ Allergen La	e nd ked	Action	n Noi	v t to E				30. Food Establishment Perm 12/31/2022 Utensils, Equip 31. Adequate handwashing facisupplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; insections of the second se	ment, and Vendin lities: Accessible a t surfaces cleanable t stalled, maintained, acility provided	port sign pose g nd properly , properly	
O U T	<u></u>	N O	N A	COSS	Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Poin Prevention	wailable (shellsto Food labeled with Approved Variance, Speciali e obtained for sp- nanufacturer instr sumer Advisory ner Advisories; ra inder/Buffet Plat uired nt) Violations of Food Contain	Procedures lized Process, an occialized ructions y aw or under cool tte)/ Allergen La Require Corre	e and ked abel			t to E		d 900 N A	Da. C O S	30. Food Establishment Perm 12/31/2022 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contac designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning factors ys or Next Inspection, Which Food Ide	ment, and Vendin lities: Accessible and tsurfaces cleanable lities alled, maintained, acility provided ever Comes First lentification	port sign pose g nd properly , properly	R R
O U T	v V			О	Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Poin Prevention 34. No Evidence of Insanimals	wailable (shellsto Food labeled with Approved Variance, Specialic e obtained for speanufacturer instrusturer Advisory are Advisories; rainder/Buffet Plat uired nt) Violations of Food Contain sect contamination	Procedures lized Process, an ecialized ructions y aw or under cool tte)/ Allergen La Require Corre mination on, rodent/other	e e ked ked ked keel leet in the leet in t		n Not	t to E	N	N	C O	30. Food Establishment Perm 12/31/2022 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 factors or Next Inspection, Which Food Id 41. Original container labeling (ment, and Vendin lities: Accessible and t surfaces cleanable letalled, maintained, acility provided mever Comes First lentification Bulk Food)	port sign pose g nd properly , properly	
O U T	V I I N			О	Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	wailable (shellsto Food labeled with Approved Variance, Specialise obtained for specialise obtained for specialise obtained for specialise of the same of the special state of the special state of the special speci	Procedures lized Process, an opecialized ructions y aw or under cool atte)/ Allergen La Require Corre mination on, rodent/other ng or tobacco us	e e ked ked ked keel leet in the leet in t		n Not	t to E	N	N	C O	30. Food Establishment Perm 12/31/2022 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 factors or Next Inspection, Which Food Id 41. Original container labeling (ment, and Vendin littles: Accessible and t surfaces cleanable is talled, maintained, acility provided lever Comes First lentification Bulk Food)	port sign pose g nd properly , properly	
0 U T	V I N V			О	Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Poin Prevention 34. No Evidence of Insanimals	wailable (shellsto Food labeled with Approved Variance, Speciali e obtained for sp. nanufacturer instracturer Advisory nanufacturer instracturer Advisory of Food Contain sect contamination sect contamination sect contamination sperly used and st	Procedures lized Process, an opecialized ructions y aw or under cool atte)/ Allergen La Require Corre mination on, rodent/other ng or tobacco us	e e ked ked ked keel leet in the leet in t		n Not	V tto E	N	N	C O	30. Food Establishment Perm 12/31/2022 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contac designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning fact ys or Next Inspection, Which Food Id 41. Original container labeling (ment, and Vendin lities: Accessible and tsurfaces cleanable litility provided merer Comes First lentification Bulk Food) al Facilities clean	g nd properly , properly used/	
0 U T	v V			О	Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	vailable (shellsto Food labeled with Approved Variance, Specialic e obtained for spenanufacturer instrusturer Advisory are Advisories; radinder/Buffet Platituired nt) Violations sect contamination sect contamination	Procedures lized Process, an opecialized ructions y aw or under cool atte)/ Allergen La Require Corre mination on, rodent/other ng or tobacco us	e e ked ked ked keel leet in the leet in t		n Not	t to E	N	N	C O	30. Food Establishment Perm 12/31/2022 Utensils, Equip 31. Adequate handwashing facisupplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning factors or Next Inspection, Which Food Id 41. Original container labeling (Physical Physic	ment, and Vendin lities: Accessible and transfer surfaces cleanable and stalled, maintained, acility provided ever Comes First lentification (Bulk Food) al Facilities clean ghting; designated and stalled, maintained, acility provided	g nd properly , properly used/	R
0 UT	V IN V			О	Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	vailable (shellsto Food labeled with Approved Variance, Specialic e obtained for spenanufacturer instrusturer Advisory are Advisories; radinder/Buffet Platituired nt) Violations sect contamination sect contamination	Procedures Bized Process, an occialized ructions Ty The procedure of the process of the proce	e e ked ked ked keel leet in the leet in t		n Not	V V V V	N	N	C O	30. Food Establishment Perm 12/31/2022 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contac designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning factors ys or Next Inspection, Which Food Id 41. Original container labeling (Physica 42. Non-Food Contact surfaces 43. Adequate ventilation and light	ment, and Vendin lities: Accessible a t surfaces cleanable t surfaces cleanable t stalled, maintained, acility provided ever Comes First lentification Bulk Food) al Facilities clean ghting; designated a ly disposed; faciliti	port sign pose g nd properly , properly used/	R
0 U T	V IN V			О	Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	vailable (shellsto Food labeled with Approved Variance, Speciali e obtained for sp. nanufacturer instracturer Advisory are Advisories; ra ninder/Buffet Plat juired nt) Violations of Food Contan sect contamination sect contamination perly used and si tamination method our Use of Utensi att, & linens; prop	Procedures lized Process, an occialized ructions aw or under cool of the process. Require Corremination on, rodent/other and or tobacco us stored	e de		n Not	V V V V	N	N	C O	30. Food Establishment Perm 12/31/2022 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 factors of the serv	ment, and Vendin lities: Accessible and lities and lities	g nd properly , properly used/	R

Retail Food Establishment Inspection Report

Received by: (signature) Victoria Kaprantzas	Print: Victoria Kaprantzas	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

·		T =				T					
	ment Name: 'ia's House or Gyros	Physical A		City/State: Rockwa	all TX	License/Permit # FS-9362	Page <u>2</u> of <u>2</u>				
		2 100	TEMPERATURE OBSERVA		, 173	1 0 0002					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
cold top/cut tomatoes		42	pastitsio	40		soup	141				
	tzatziki	42	fry freezer ambient	11							
	pastitsio	47	small freezer ambient	-10							
	moussaka	48	cooked chicken	178							
3 door g	glass front cooler/raw chicken	40	2 door reach in cooler ambient	12							
	raw lamb	40	reach in cooler back/tomatoes	41							
	tzatziki	41	shredded cheese	41							
	gyro meat	46	hot wells/soup	156							
Item	AN INSPECTION OF YOUR EST		SSERVATIONS AND CORRECTI			HE CONDITIONS ORSE	RVED AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 100+F w										
2			t 41F or below. Must repair.	Discarde	d TCS foo	ods not 41F or be	low				
32	Clean cutting boards where badly discolored.										
	Gyro meat is frozen first after cutting from cone then pulled one pan at a time in cooler for use										
6	Need to document pans of Gyro meat on counter 4 hours to discard TPHC										
2			t night according to employee. No explanation for e			ıld not confirm ever reached 41	or below.				
36	Store wiping cloths 3 comp sink 110+F	<u>in sani</u>	buckets/not on aprons o	or counte	er tops						
32	Some rust on shelves in back where clean dishes are stored and in front										
	Sani buckets at 100ppm chlorine sanitizer										
45	Clean floors/some minor food debris										
W	Strong odor near restrooms										
	Canned drinks only										
	RR sinks 100 F with	n soap a	and paper towels								
45	Clean air return ven	ts, dirty	ceiling tiles.								
45	Clean walls and alo	ng base	eboards								
Received (signature)	` •	tzae	Victoria Ka	aprant	zas	Title: Person In Charg Owner	e/ Owner				
Inspected (signature)		to- 0	Print:	•		<u> </u>					
5	6 (Revised 09-2015)	iez, 1	RS Christy Co	JI LEZ,	てつ	Samples: Y N	# collected				