Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
Date: Time in: Time out: License/Perm 6/2/2022 12:15 1:19 FS-93													Est. Typ	Est. Type Risk Category Page			2
	Purpose of Inspection: 11-Routine 2-Follow Up 3-Complai							_	Inve	stiga	atio	n	5-CO/Construction		6-Other	TOTAL/SCO	RE
E	Establishment Name: Contact/Owner Na Yia Yia's House of Gyros Victoria Kap							Name:			* Number of Repeat Violations: ✓ Number of Violations COS:						
Physical Address: Pest control :						Hood Grease t				G	reas	e trap : Follow-up: Yes / 10/90				Ά	
24			-		Ckwall, TX Forterra/me tatus: Out = not in compliance	onthly					-		/ Protein/3mo	_	No 🗌 👘	lation W-Wate	- h
М	Mark the appropriate points in the OUT box for each numbered item Mark '*' a checkmark in appropriate box for IN, NO, NA, COS Mark an A in appropriate box for R											-11					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																	
U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O I N N C U N O A O T V S Employee Health						R				
	~	1. Proper cooling time and temperature							~	12. Management, food employees and conditional employees knowledge, responsibilities, and reporting					employees;		
					2. Proper Cold Holding temperature(41°F/ 45°F)								13. Proper use of restricti	charge from			
3									~				eyes, nose, and mouth	-			
	~				3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Har						ıds		
	~				4. Proper cooking time and temperature				V			14. Hands cleaned and properly washed/ Gloves used properly					
	~				5. Proper reheating procedure for hot holding (165° Hours)	°F in 2			~				15. No bare hand contact alternate method properly	with y follo	ready to eat foods o wed (APPROVED	r approved Y_N_)	
					6. Time as a Public Health Control; procedures &	records										· · · · ·	
	~				•								Highly S 16. Pasteurized foods use		ptible Populations hibited food not off	fered	
					Approved Source				~				Pasteurized eggs used wh	nen re	quired		
	~				7. Food and ice obtained from approved source; Fo good condition, safe, and unadulterated; parasite destruction BeneKeith	ood in											
	~				8. Food Received at proper temperature								17. Food additives; appro & Vegetables	oved a	nd properly stored;	Washing Fruits	
	ľ				check at receipt				~				water only 18. Toxic substances prop	norly	identified stored on	ducad	
	1	-			Protection from Contamination	and			~				18. Toxic substances prop	perty	identified, stored an	u useu	
3					 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and 				1				V 19. Water from approved	di propor			
	~				Sanitized at <u>100</u> ppm/temperature				~				backflow device		-		
	~	discarded							~				20. Approved Sewage/Wa disposal		ater Disposal System	m, proper	
0	I	N	N	С	Priority Foundation Iten		nts) v R	0	Ι	N	Ν	С			~		R
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge/			U T	N	0	A	O S	•		e Control/ Identific		
	~								~				27. Proper cooling metho Maintain Product Temper	1			
	~					nnel			~				28. Proper Date Marking				
					Safe Water, Recordkeeping and Food Pack Labeling	age			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	~	23. Hot and Cold Water available; adequate pressure, safe				re, safe			<u>. </u>				0	nent,	Prerequisite for O	peration	
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				rasite			~				30. Food Establishment	t Pern	nit (Current/insp re	port sign posted)	
					Conformance with Approved Procedures	s							12/31/2022 Utensils, I	Equip	oment, and Vendin	g	
	~				25. Compliance with Variance, Specialized Process HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	s, and			~				31. Adequate handwashir supplied, used	ng fac	ilities: Accessible a	nd properly	
					Consumer Advisory			2					32. Food and Non-food C designed, constructed, and			e, properly	
	~				26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerger meats to required temps				~				33. Warewashing Facilitie Service sink or curb clear			used/	
0								37			.10	0 D.					
- ×	I	N	N	С	Core Items (1 Point) Violations Require Co	orrective A	Action R	1 NOL					ys or Next Inspection, W	Vhich	ever Comes First		R
U T	I N	N O	N A	C O S	Core Items (1 Point) Violations Require Core Prevention of Food Contamination					N O	N A	C O S	Fo	ood Ia	lentification		R
				0	Core Items (1 Point) Violations Require Co Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/of animals	ther		O U	Ι	Ν	N	C 0		ood Ia	lentification		R
	N			0	Core Items (1 Point) Violations Require Co Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/of animals 35. Personal Cleanliness/eating, drinking or tobacc	ther		O U	I N	Ν	N	C 0	For 41.Original container labor	ood Io eling Physic	lentification (Bulk Food) al Facilities		R
	N			0	Core Items (1 Point) Violations Require Content of Food Contamination 34. No Evidence of Insect contamination, rodent/of animals 35. Personal Cleanliness/eating, drinking or tobacc 36. Wiping Cloths; properly used and stored	ther		O U	I N	Ν	N	C 0	For 41.Original container labor P 42. Non-Food Contact su	ood Id eling Physic	lentification (Bulk Food) al Facilities clean		R
	N			0	Core Items (1 Point) Violations Require Content of Food Contamination 34. No Evidence of Insect contamination, rodent/of animals 35. Personal Cleanliness/eating, drinking or tobacc 36. Wiping Cloths; properly used and stored 37. Environmental contamination	ther		O U	I N	Ν	N	C 0	For 41.Original container labor P 42. Non-Food Contact su 43. Adequate ventilation	ood Id eling Physic urfaces and li	lentification (Bulk Food) al Facilities a clean ghting; designated a		R
	N			0	Core Items (1 Point) Violations Require Content of Food Contamination 34. No Evidence of Insect contamination, rodent/of animals 35. Personal Cleanliness/eating, drinking or tobacc 36. Wiping Cloths; properly used and stored	ther		O U	I N V	Ν	N	C 0	For 41.Original container labor P 42. Non-Food Contact su 43. Adequate ventilation 44. Garbage and Refuse p	ood Id beling Physic urfaces and li proper	lentification (Bulk Food) al Facilities c clean ghting; designated a ly disposed; faciliti	es maintained	R
	N /			0	Core Items (1 Point) Violations Require Contention of Food Contamination Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/of animals 35. Personal Cleanliness/eating, drinking or tobacc 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils	ther to use		O U	I N V	Ν	N	C 0	41.Original container labor 42. Non-Food Contact su 43. Adequate ventilation 44. Garbage and Refuse p 45. Physical facilities inst	ood Id eeling Physic urfaces and li proper talled	lentification (Bulk Food) al Facilities clean ghting; designated a ly disposed; faciliti maintained, and clean	es maintained ean	R
	N /			0	Core Items (1 Point) Violations Require Contention of Food Contamination 34. No Evidence of Insect contamination, rodent/of animals 35. Personal Cleanliness/eating, drinking or tobacc 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	ther to use			I N V	Ν	N	C 0	For 41.Original container labor P 42. Non-Food Contact su 43. Adequate ventilation 44. Garbage and Refuse p	ood Id eeling Physic urfaces and li proper talled	lentification (Bulk Food) al Facilities clean ghting; designated a ly disposed; faciliti maintained, and clean	es maintained ean	R

Retail Food Establishment Inspection Report 1st followup is free. Any additional followups will result in a \$50 fee.

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

Form EH-06 (Revised 09-2015)

	^{ment Name:} ia's House of Gyros	Physical A 2435	Ridge	City/State: Rockwa	III, TX	License/Permit # Page 2		<u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion	Temp F				
	meat on spit/internal	21	cut tomatoes	42	3 door freezer ambie		nt	7			
	outside	31	under/ spanakopita	a 42	back 3 door cooler/raw chicker			41			
glass	s front cooler/lamb	41	moussaka	42	raw beef			41			
r	aw chicken	41	soup	137	gyro cone smal			41			
S	panakopita	41	soup	139							
glass f	ront cooler/cut tomatoes	47	white freezer/ambient	11							
	tzatziki	47	white freezer/ ambien	t 3							
colo	d top/hummus	41	lamb cooked	182							
Item	AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSERVI		JD			
Number	NOTED BELOW:	TADLISHME	NI HAS BEEN MADE. TOUR ATTEM	TION IS DIKE		E CONDITIONS OBSERVI					
	Hand sink 100F. Post employee health poster at hand sink.										
	All gyro meat is cooked on spit then frozen before use. Not using coolers anymore to cool gyro meat Advised having out only half pan of gyro meat out next to flat top at a time to ensure meat is used within 4 hours. TPHC										
	Gyro cones come frozen and cooked from frozen. Cook the whole cone within an hour, then frozen until needed for service Front sani bucket 100ppm chlorine sanitizer										
2			ing at 41 or below. Owner to a	djust thermo	stat. Musi	cold hold at 41 or bel	ow.				
36	Store wiping cloths		-	-							
32	Address badly disco										
	Grill drawers not be	ing use	d/not working								
	3 comp sink 128 F										
W	Store employee drinks low and separate										
9			parate in back 3 door c	ooler							
W	Best to hang mops		ajak								
45 45	Clean walls behind Clean floor drains	3 comp	SINK								
45	RR sinks 100F										
	Sleeved straws										
45	Clean shelves in fro	nt unde	r coffee pot								
			I								
Received (signature)	•	zas	Victoria K	aprant	zas	Title: Person In Charge/ O	wner				
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N # c	ollecte	ed			
Form EH-0	6 (Revised 09-2015)										