Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	/6				12:30	Time out: 1:42		FS-9							Est. Type Risk Category Page 1	of <u>2</u>
		se o			etion: 1-Routine	2-Follow U		3-Compla		4-	Inve	stiga	atior	ı	5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	SCORE
					use of Gyros		Conta	ict/Owner i	vaine.						✓ Number of Violations COS:	ιΛ/Δ
		al A Rid			Rockwall, TX	ow	st contro ner to	provide		Ho CJ/3		2023			e trap : Follow-up: Yes V	,0,7
М					Status: Out = not in core points in the OUT box for	mpliance IN = in	complian	ce N	$\mathbf{O} = \text{not}$						oplicable COS = corrected on site R = repeat violation W- ox for IN, NO, NA, COS Mark an in appropriate box for R	Watch
IVI	aik t	не ар	эргор	niate	•								_		tive Action not to exceed 3 days	
О	Î	iance N O	N	tus C O	Time and Tem	perature for Fo	ood Safe	ty	R	О		iance N O	N A	С	F 1 W W	R
T	N	0	A	S		egrees Fahrenhe		•		U T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	~				1. Froper cooming time a	ind temperature					~				knowledge, responsibilities, and reporting	
2					2. Proper Cold Holding	temperature(41°	°F/ 45°F)	1			_				13. Proper use of restriction and exclusion; No discharge from	
3					2 Page 114 Hallian	(125)	015)				-				eyes, nose, and mouth	
	~				3. Proper Hot Holding to						1				Preventing Contamination by Hands	
	~				4. Proper cooking time a			.50D: 0			~				14. Hands cleaned and properly washed/ Gloves used properly	/
	~				5. Proper reheating proc Hours)	edure for hot ho	olding (16	55°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 Public Hea	lth Control; prod	cedures	& records							Highly Susceptible Populations	
	Ľ		<u> </u>												16. Pasteurized foods used; prohibited food not offered	
						proved Source					•				Pasteurized eggs used when required eggs cooked	
	~				Food and ice obtained good condition, safe, and										Chemicals	
						eith/Sysc										
	~				8. Food Received at pro	•	;				~				17. Food additives; approved and properly stored; Washing Fri & Vegetables	uits
					check at rece	from Contami	nation				~				Water only 18. Toxic substances properly identified, stored and used	-
	<u> </u>				9. Food Separated & pro			g food								
	~				preparation, storage, dis	play, and tasting	g								Water/ Plumbing	
	~				10. Food contact surface Sanitized at 100 p			ned and			~			î	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca	f returned, previ	iously ser	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
						arueu										
			-		Pric	ority Founda	tion Ite	ems (2 Po	ints) v	riolat	ions	Rea	uire	Cor	rrective Action within 10 days	
O U	I N	N O	N A	C O					ints) v	O U	I N	Req N O	n N A	Cor C O	Food Temperature Control/ Identification	R
O U T					Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/	/ Personn	nel		О	I N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N V			О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Mar	/ Personn ation of k nager/ Po	nel mowledge, ested		O U T	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Received by: (signature) Teremi Diaz	Print: Jeremi Diaz	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ia's House of Gyros	Physical A		City/State:	ıll TX	License/Permit # FS-9362	Page	<u>2</u> of <u>2</u>				
1100 1		2.00	TEMPERATURE OBSERVAT		iii, 17X	1.0.0002						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp 1				
cold to	op/cut tomatoes	46	chicken	41		tzatzkiki		42				
slic	ed tomatoes	46	moussaka	41	white freezer ambie		ent	-3				
tza	atzkiki sauce	45	pastitsio	40	white	freezer ambie	ent	5				
	hummus	46	dessert cooler/cheesecake	41								
unde	er/cut tomatoes	47	2 door reach in freezer ambient	9								
5	soup/soup	144/148	chicken on grill	177								
glass	front cooler/lamb	41	reach in cooler in back/gyro	42								
	chicken	41	tomatoes	41								
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink 108+F ed	quipped	with soap and paper to	wels								
			· · ·									
2	All TCS foods in cold top longer than 4 hours discarded. Must cold hold at 41F or below											
32	Cutting boards to b	e cleane	ed, sanded or replaced	if neces	sary wł	nere badly stain	ed					
	Grill drawers not working/not being used											
	No gyro on spit today/when cooking, cooked within 3 hours, placed in freezer until reaches 41F/half pans only											
	Only pulling half pans out for service 4 hours or less											
W	Need soap in RR/p	•	working									
34	Flipped roach in RR											
34	Some flies											
25	3 comp sink 125F Store employee drinks low and separate/ not on prep tables											
35	• •		· · · · · · · · · · · · · · · · · · ·	ep table	S							
W 45	Watch air gap unde		•									
28	To clean are vents over prep table in back Need to date mark leftover gyro cones in back cooler/must discard 7 days after originally cooked											
			ler as not date marked a					<u> </u>				
				14 411010	<u></u>	a longer than i e	act y C					
45	Sani bucket setup to 100 ppm chlorine sanitizer Clean floors, under equipment											
		1 - 1-										
Received	hv		Print:		1	Title: Person In Charge!	Owner					
(signature)				Diaz		Title: Person In Charge/ Owner Manager						
Inspected (signature)		<i></i>	Print:	rto-								
- /	CMUSTY COV	rez, T	RS Christy Co	πez,	スク	Samples: Y N #	collecte	ed				