## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/13/2023		23	Time in: 11:15	Time out: 12:20		se/Permit # -9362						Est. Type Risk Category Page 1 of 2	Page 1 of 2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain  Establishment Name: Contact/Owner Na								4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOI  * Number of Repeat Violations:	RE	
Yia Yia's House of Gyros Victoria Kap Physical Address: Pest control:								ntzas Hood Grease					Number of Violations COS: 15/85/	В	
					Rockwall, TX	Forter	ra/monthly			oa 0-26-2	2023	LE	ease S/4	e trap : Follow-up: Yes   13/03/ No	_
Ma					Status: Out = not in conpoints in the OUT box for o	each numbered item	Mark '		eckm	ark in	appr	opriat	e bo	plicable COS = corrected on site R = repeat violation W- Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
О	Compliance Status				Safety	R	O I N U N O			Status N C A O		Employee Health	R		
Т	-,			Š	(F = de	egrees Fahrenheit) nd temperature			T				Š	12. Management, food employees and conditional employees;	
3						_				~				knowledge, responsibilities, and reporting	
	<				2. Proper Cold Holding	temperature(41°F/ 45	5°F)			<				<ol> <li>Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth</li> </ol>	
	3. Proper Hot Holding temperature(135°F)					H						Preventing Contamination by Hands			
	4. Proper cooking time and temperature						W					14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2						-	_			•	15. No bare hand contact with ready to eat foods or approved			
	Hours)  6. Time as a Public Health Control; procedures & records											alternate method properly followed (APPROVED Y NN)			
3					o. Time as a rubiic freat	iui Controi, procedur	es & records							Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source				~				Pasteurized eggs used when required	
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals		
					8. Food Received at prop	per temperature								17. Food additives; approved and properly stored; Washing Fruits	
					check at recei			~				& Vegetables			
					Protection  9. Food Separated & pro	from Contaminatio								18. Toxic substances properly identified, stored and used	
	~				preparation, storage, disp	· *	ing rood							Water/ Plumbing	
	/				10. Food contact surface Sanitized at 100 p	es and Returnables; Oppm/temperature	Cleaned and			~			+	19. Water from approved source; Plumbing installed; proper backflow device	
	/				<ol> <li>Proper disposition of reconditioned</li> </ol>	f returned, previously	y served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Prio	ority Foundation	Items (2 Po	ints) v	riolat	tions	Req	uire	Cor	rective Action within 10 days	
0	I N	N O	N A	C	Demonstration of Knowledge/ Personnel		R	O U	N	N O		C O	Food Temperature Control/ Identification	R	
U	-					of Knowledge/ 1 crs	SOMME								4
T	<b>'</b>			S	21. Person in charge pre and perform duties/ Cert	esent, demonstration	of knowledge,		2				S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un	esent, demonstration tified Food Manager	of knowledge, / Posted		T						
	<b>'</b>			S	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor	esent, demonstration tified Food Manager	of knowledge, / Posted personnel		<u>т</u> 2	~				Maintain Product Temperature	
	<b>'</b>			S	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor	esent, demonstration tified Food Manager nauthorized persons/ rdkeeping and Food Labeling	of knowledge, / Posted  personnel  Package		<u>т</u> 2					Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation	
	\ \			S	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F	esent, demonstration tiffed Food Manager nauthorized persons/ dkeeping and Food Labeling available; adequate pailable (shellstock tag- Food labeled	of knowledge, / Posted  personnel  Package  pressure, safe gs; parasite		<u>т</u> 2					Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	\rangle \rangl			S	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F	esent, demonstration tiffied Food Manager nauthorized persons/ padkeeping and Food Labeling available; adequate pailable (shellstock taggood labeled with Approved Procuriance, Specialized Fobtained for speciali	of knowledge, / Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed		<u>т</u> 2					Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)	
	ンンンンン			S	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va  HACCP plan; Variance processing methods; man	esent, demonstration tiffied Food Manager nauthorized persons/ padkeeping and Food Labeling available; adequate pailable (shellstock taggood labeled with Approved Procuriance, Specialized Fobtained for speciali	of knowledge, / Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed		<u>т</u> 2	~				Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly	
	ンンンンン			S	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consumer foods (Disclosure/Reminall meats to expirate to	esent, demonstration tified Food Manager nauthorized persons/ takeping and Food Labeling available; adequate pailable (shellstock tagged) with Approved Procuriance, Specialized Fobtained for specialinufacturer instruction tumer Advisory  r Advisories; raw or nder/Buffet Plate)/ A red meats	of knowledge, / Posted  Personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked illergen Label		2 2	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			S	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips  digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided	
О	ソソソソ	N	N	C	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va  HACCP plan; Variance processing methods; man  Cons  26. Posting of Consumer foods (Disclosure/Remin all meats to expi	esent, demonstration tified Food Manager nauthorized persons/ tauthorized persons/ tauthorize	of knowledge, / Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked dlergen Label	Action	2 2 2 2	v to E to E	N	n N	Da C	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
	ンソソソソ				and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; marked by the color of the	esent, demonstration tiffed Food Manager nauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons available; adequate pailable (shellstock taggood labeled poilabeled persons pecialized Food labeled poilabeled persons pecialized Food Persons pecialized F	of knowledge, // Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked dlergen Label  tire Corrective		2 2 2	t to E		7 A A	Da	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification	R
OU	) ) ) ) ) ) ) ) ) ) ) ) ) ) ) ) ) ) )	N	N	COO	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; mar  Cons  26. Posting of Consumer foods (Disclosure/Remin all meats to expinal meats t	esent, demonstration tiffed Food Manager muthorized persons/pauthorized persons/pauthorized persons/pauthorized persons/pauthorized persons/pauthorized persons/pauthorized paulable; adequate paulable (shellstock taggood labeled with Approved Procuriance, Specialized Footlained for specialinufacturer instruction umer Advisory  r Advisories; raw or nder/Buffet Plate)/ Aired meats  t) Violations Required Food Contaminated ct contamination, roce	of knowledge, / Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked dlergen Label  tire Corrective ion  dent/other		2 2 2	t to E	N	7 A A	Da C O	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)	R
OUT	ン ン ン ン ン	N	N	COO	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; man  Cons  26. Posting of Consumer foods (Disclosure/Remin all meats to expinall meats to exp	esent, demonstration tiffed Food Manager nauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons/ pauthorized persons available; adequate pailable (shellstock taggood labeled pauthorized Food labeled pauthorized Food labeled pauthorized Food Proceedings (Specialized Food Proceedings) pauthorized proceedings (Specialized Food Pauthorized Plate) A pred meats  t) Violations Required Food Contaminated to contamination, roce (Specialized, drinking or the proceedings) particularly particular	of knowledge, // Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked illergen Label  dent/other tobacco use		2 2 2 0 0 0 0 T	v to E I	N	7 A A	Da C O	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)	R
OU	) ) ) ) ) ) ) ) ) ) ) ) ) ) ) ) ) ) )	N	N	COO	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; max  Cons  26. Posting of Consumer foods (Disclosure/Remin all meats to expinall meats to expinall meats of expinal meats of expinal meats of expinal exp	seent, demonstration tiffed Food Manager nauthorized persons/ pauthorized persons/ pauthorize	of knowledge, // Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked illergen Label  dent/other tobacco use		2 2 2	t to E	N	7 A A	Da C O	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	R
OUT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	COO	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consumer foods (Disclosure/Remin all meats to expi  Prevention o  34. No Evidence of Inseanimals  35. Personal Cleanliness  36. Wiping Cloths; prop  37. Environmental contains	esent, demonstration tified Food Manager nauthorized persons/ pauthorized persons/ pauthorize	of knowledge, // Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked illergen Label  dent/other tobacco use		2 2 2 0 0 0 0 T	v v to E to E	N	7 A A	Da C O	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips  digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	R
OUT	) ) ) ) ) ) ) ) ) ) ) ) ) ) ) ) ) ) )	N	N	COO	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; material meats to expin Core Items (1 Point Prevention of Sat. No Evidence of Inseanimals Sat. Personal Cleanliness Sat. Wiping Cloths; prop Sat. Approved thawing in Sat. Approved thawing in Safe Water Sat. Sat. Sat. Sat. Sat. Sat. Sat. Sat.	seent, demonstration tiffed Food Manager nauthorized persons/ pauthorized pauthorized pauthorized persons pauthorized pauth	of knowledge, // Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked illergen Label  dent/other tobacco use		2 2 2 0 0 0 0 T	t to E	N	7 A A A	Da C O	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	R
O U T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	COO	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; marked by the color of the	seent, demonstration tiffed Food Manager nauthorized persons/ pauthorized persons available; adequate pailable (shellstock taggood labeled pauthorized Procediance, Specialized Footained for specialized Footained for specialized Footained for specialized Footained for specialized Footained Footained Footained Pauthorized Plate)/ Aired meats part of Food Contamination to the series of Food Contamination pathod process of Utensils authorized Footained Plate (See Turke Plate) Aired meats part of Food Contamination pathod process properly used and stored paulination pathod process properly used for Utensils properly used singular	of knowledge, // Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked dllergen Label  dire Corrective ion  dent/other tobacco use		2 2 2 0 0 0 0 T	v v to E T N	N	7 A A A	Da C O	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips  digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	R
OUT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	COO	and perform duties/ Čert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; ma  Cons  26. Posting of Consumer foods (Disclosure/Remin all meats to expirate meats to expirate meats animals)  37. Personal Cleanliness  36. Wiping Cloths; prop  37. Environmental conta  38. Approved thawing in  Proper	seent, demonstration tified Food Manager authorized persons/ authorized persons/ authorized persons/ authorized persons/ authorized persons/ authorized persons/ available; adequate pailable (shellstock taggood labeled with Approved Procuriance, Specialized Food labeled obtained for specialinufacturer instruction umer Advisory  The Advisories; raw or nder/Buffet Plate/ Aired meats  To Violations Required To Contaminate the contamination, rocketting, drinking or the rely used and stored umination method  Tuse of Utensils  & linens; properly use the substitution of the substitution in the substitution	of knowledge, / Posted  personnel  Package  pressure, safe gs; parasite  edures  Process, and zed ns  under cooked dlergen Label  tire Corrective tobacco use		2 2 2 0 0 0 0 T	v v to E to E	N	7 A A A	Da C O	Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2023  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	R

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)

Fetablich	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page 2 of				
	ia's House of Gyros			Rockwa	ıll, TX	FS-9362	1 age <u>2</u> 01				
T. /7	·		TEMPERATURE OBSERVAT		T. 7						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Tem				
	op/hummus	41	soup	148							
cut tomatoes		41	white freezer	5							
un	der/hummus	41	white freezer	-3							
glass	front cooler/lamb	41	reach in freezer/pastichio	24							
	chicken	41	gyro	25/28							
	beef	41	back reach in cooler/ gyro	41							
	gyro	46-48	cheesecake	41							
hot	holding/soup	135	dessert cooler/cheesecake	41							
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	HE CONDITIONS OBSE	RVED AND				
	Hand sink 100+F e	quipped									
45			coolers, behind hand s	ink							
45	Some maintenance needed to walls, baseboards, to seal gaps throughout										
1	Discarded gyro meat shaved previous day/never made it to 41 or below										
27	Need to aggressively cool/2 hours to 70 them 4 hours to 41F or below										
6	Need to document TPHC 4 hours to discard gyro meat										
28	Need to date mark if not used within 24 hours/discard after 6 days										
	3 comp sink 110+F										
	Sani buckets at 100 ppm chlorine sanitizer										
	Test strips on site										
	All gyro meat out in pan by grill must be used within 4 hours and need to document times										
	All cones must be cooked and shaved and served or frozen within 4 hours										
W	Watch shelf liners u	ınder es	presso cups/use a clear	nable lin	er inste	ad					
36	Store wiping cloths	in sani	ouckets, not on apron								
	Valley Proteins pick	s up an	d disposes of spent grea	ase							
32	To clean cutting bo	ard whe	re discolored/replace wh	nen nec	essary						
42 To clean vent hood filters											
	To clean in/around/	der equi	pment								
W	Watch to wash hands when entering restaurant, changing stations or duties and no bare hand contact w/ready to eat foods										
Received	by:		Print:			Title: Person In Charge	e/ Owner				
(signature)	•	tzas	· · · · · · · · · · · · · · · · · · ·	prant	zas	Owner					
Inspected (signature)		tez. 1	RS Christy Co	ortez.	RS						
FIL 00	6 (Revised 09-2015)	0,		;	_	Samples: Y N	# collected				