Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		1	Time in:	Time out:		License/Permit # Est. Type Risk Category FS-9362					Page 1	$_{\rm of}$ 2						
6/3/2021						3:33								_	5-CO/Construction	6-Other	TOTAL/S	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name: Via Yia's House of Gyros Victoria Kapr						er Nam	ne:	e:					* Number of Repeat Violations: Vumber of Violations COS:					
Physical Address: 2435 Ridge Rd Rockwall, TX Pest control: Garrison/monthly							Hood Grease				Gre Vall	ease ey	e trap : Follow Proteins/500gal/3mo No	15/85/B				
Ma					Status: Out = not in copoints in the OUT box for	r each numbered i			a chec	ckma	rk in	appro	priat	e bo	plicable COS = corrected on site x for IN, NO, NA, COS Mark an very action not to exceed 3 days	R = repeat viol	lation W-V	Watch
Co O U	mpli I N	iance N O	Stat N A	tus C O		nperature for F		R	Î	_	ompli I N		Stati	-		Uaalth		R
Т	14		А	s	(F = d	legrees Fahrenhe and temperature	<u> </u>			T				s	Employee I 12. Management, food employees ar	nd conditional	employees;	
3					2. Proper Cold Holding	temperature(41	°F/45°F)	\bot	_		_				knowledge, responsibilities, and report 13. Proper use of restriction and exc		harge from	
3						•					~				eyes, nose, and mouth	rusion, 140 disc	marge from	
	/		\dashv	_	3. Proper Hot Holding4. Proper cooking time			\bot							Preventing Contamir 14. Hands cleaned and properly was			
		~	\dashv	\dashv	Proper cooking time Proper reheating pro			_			~				gloves used 15. No bare hand contact with ready			
		~			Hours)						~				alternate method properly followed)
	~	Ш			6. Time as a Public Hea	alth Control; pro	cedures & record	S							Highly Susceptible 16. Pasteurized foods used; prohibite		orad	
					Ap	oproved Source					>				Pasteurized eggs used when required eggs cooked		ereu	
	<				7. Food and ice obtaine good condition, safe, and destruction	nd unadulterated	l; parasite								Chemic	cals		
		\square			8. Food Received at pro		ot/BeneKe	ith							17. Food additives; approved and pr	roperly stored;	Washing Fru	its
L	~				check at rece			\perp			~				& Vegetables water only			
					Protection 9. Food Separated & pr	n from Contami					~				18. Toxic substances properly identi	ified, stored and	d used	
	'				preparation, storage, di	splay, and tastin	ıg								Water/ Plus	Ü		
	1				10. Food contact surfact Sanitized at 100	es and Returnab ppm/temperatur	oles; Cleaned and re				~			ı	19. Water from approved source; Plubackflow device	umbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disc		iously served or				~				20. Approved Sewage/Wastewater I disposal	Disposal Syster	n, proper	
О	I	N	N	С	Pri	ority Founda	ation Items (2)	Points	_	olati	ions .	Requ		Cor.	rective Action within 10 days			R
U T	N	0	A	o s	Demonstration 21. Person in charge pr	n of Knowledge				Ŭ T	N	0	A	o s	Food Temperature Con	ntrol/ Identifica	ation	
	/				and perform duties/ Ce	rtified Food Ma	mager/ Posted	С,		2					27. Proper cooling method used; Ed Maintain Product Temperature	Equipment Adec	quate to	
	~				22. Food Handler/ no u	nauthorized pers	sons/ personnel				~				28. Proper Date Marking and dispos		1.07	
					Safe Water, Reco	ordkeeping and Labeling	Food Package				~				29. Thermometers provided, accurat Thermal test strips digital	te, and calibrate	ed; Chemical	/
	~			23. Hot and Cold Water available; adequate pressure, safe														
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	•				24. Required records a destruction); Packaged	vailable (shellsto					~				•	•	1	ted)
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Via y la's House of Gyros 2438 Ridge Rd Rockwall, TX FS-9362	Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>			
glass front cooler/chicken Jamb/tomatoes	Yia Y	ia's House of Gyros			Rockwa	II, TX	FS-9362	0			
glass front cooler/chicken 41 soup in hot wells/soup 178 lamb/tomatoes 41/41 white freezer ambient 7 grill drawers/chicken 46 white freezer ambient 7 lamb/lamb burger 41/46 back 3 door cooler/gyro 52 2 door freezer ambient 11 gyro cone 48 cold top/cut tomatoes 41 tomatoes 38 under/souvlakia 41 sour cream 38 pastitisio 41 sour cream 38 acmp sink 110+ F 2 Chicken and lamb in grill drawers put there at 11 (less than 4 hours). Moved to back coolers. Will use first. Some items in grill drawers just placed there 20 minutes ago accounting for 41 temps. Moved to back coolers. Avoid use of cardboard to line shelves 32 Clean/bleach cutting board. Replace when necessary. 27 Must aggressively cool gryo meat. Use shallow metal pans, stir, flip often. Take temps often. Discussed aggressive cooling methods. 35 Store employee drinks low and separate, not over prep tables 35 Store employee items in coolers low and separate. Discarded gryo meat in 3 door cooler made yesterday. Never made it to 41. 45 Seal holes in walls/ceiling tiles Sani bucket 100 ppm bleach Discussed again gryo meat made daily/cooling methods, etc Normally gryo meat is cooled on cone to 100, shawed over an hour free node for future use. No panse out on counter for more than an hour. Parse of med from back coolors are used/served with an hour of 2 and are reheated to 165 + Usually 4 to 5 parse a day of meal is used. 40 Minor cleaning of prep tables, walls Best to hang mops to dry Store wiping cloths in Sani buckets Clean air return vents Primit: Victoria Kaprantzas Christy Cortez, RS Christy Cortez, RS	Itom/I as	and the m	Town E			Itam/I aga	tion	Toma			
Iamb/tomatoes					_	Item/Loca	uon	1emp			
grill drawers/chicken 46 white freezer ambient -3				-							
Imamb/lamb burger		-		white freezer ambient	+ -						
2 door freezer ambient 11 gyro cone 48 cold top/cut tomatoes 41 tomatoes 38 under/souvlakia 41 sour cream 38 pastitsio 41 DESERVATIONS AND CORRECTIVE ACTIONS Item	grill	drawers/chicken	46	white freezer ambient	-3						
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