					Retail Food Est	<b>abli</b> s	shi	me	ent	In	spe	ecti	ion Report          Image: Constraint of the second state of the		
	ate: 2/1	1/2	202	21	Time in:Time out:License/I2:504:00FS-9			)					Est. Type Risk Category Page <u>1</u> of <u>2</u>	_	
Pı	irpo	se of	f Ins	spec	tion: 🗸 1-Routine 📃 2-Follow Up 📃 3-Comple	aint		_	Inve	stiga	atio	1	5-CO/Construction 6-Other TOTAL/SCOR	E	
		ishm ∕ia'			use of Gyros Contact/Owner Victoria Ka			zas	s				* Number of Repeat Violations:      ✓ Number of Violations COS:	~	
Physical Address: Pest control : 2435 Ridge Rd Rockwall, TX Garrison/monthly							Hood Grease CJ/3mo Valley				G Va	reas	e trap : Follow-up: Yes 14/86/E	3	
<b>Compliance Status:</b> Out = not in compliance <b>IN</b> = in compliance <b>NO</b>							= not observed <b>NA</b> = not applic				<b>\</b> = n	ot ap	plicable $COS = corrected on site R = repeat violation W-Wa$		
Ma	ark t	he ap	prop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation						-		ox for IN, NO, NA, COS Mark an X in appropriate box for R in appropriate box for R ive Action not to exceed 3 days		
0	Î	iance N	Ν	С	Time and Temperature for Food Safety	R		0	ompl I	Ν	Ν	С		R	
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;		
3					1. Proper cooming time and temperature				~				knowledge, responsibilities, and reporting		
w					2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
_					3. Proper Hot Holding temperature(135°F)	_							·		
	と				4. Proper cooking time and temperature								Preventing Contamination by Hands 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)				~				alternate method properly followed (APPROVED $\vec{Y}$ N )		
	~				6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations		
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								no eggs for restaurant use		
					8. Food Received at proper temperature	_						_	17. Food additives; approved and properly stored; Washing Fruits		
	~				check at receipt				~				& Vegetables water only		
					Protection from Contamination			3					18. Toxic substances properly identified, stored and used <b>no home pest sprays</b>		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing		
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	Ι	N	N	С	Priority Foundation Items (2 P	oints) R	) via	olati 0	ions I	Req N	uire N	Cor		R	
U T	N	0	Α	0 S	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification		
													27. Proper cooling method used; Equipment Adequate to		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			2					Maintain Product Temperature		
	~ ~						-	2	>				28. Proper Date Marking and disposition		
	•				and perform duties/ Certified Food Manager/ Posted			2	とい				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
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Received by: (signature) Derrick Sellers	Print: Derrick Sellers	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Yia Yia's House of Gyros		Physical Ac 2435	ddress: Ridge Rd TEMPERATURE OBSERVA	City/State: Rockwa	all, TX	License/Permit # FS-9362	Page <u>2</u> of <u>2</u>	
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp F	
cold top/cut tomatoes		41	hummus	37				
	cheese	41	grill drawers not in use	e				
unde	r/pastitsio/ moussaka	48/47	white freezer ambient	7				
hot	holding/soup	151	white freezer ambient	11				
2 door	glass cooler/gyro meat	41/49	chicken on gril	171				
raw	chicken/lamb	39/39						
2 door	reach in freezer ambient	7						
reach ir	o coolers in back/gyro cones	41						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT: NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSER	VED AND	
Number	NOTED BELOW:							
	Hand sink 100 F							
1	3 comp sink 121 F		determined amount of time or if ever reached 4	11 Coolor must a	old hold at 41 a	r below and must aggressively	and	
1								
1			oler discarded as had l				in to 11	
27			hallow pans, take temps often, use	e freezer if ne	cessary z r	iours to 70 then 4 hour	\$ 10 4 1.	
36	Store wiping cloths							
32			ssed as badly discolore	ed/ score	d			
25	Sani buckets 100 p	•						
35			ds low and separate in	reach in	cooler			
45	Clean air vents ove							
42			uipment, coolers, etc	400				
W			s sani buckets to be at				1	
18			ray. Use commercial p nall amounts needed for 2 to 3 o					
45	Clean floors, walls b	•						
32			acks over 3 comp sink/	rustv				
			6 inches off of floor to					
	RR sinks 100 F							
45								
	<u>, ocaryapa in walia/ili nolea</u>							
Received (signature)	·	2	Derrick	Selle	ers	Title: Person In Charger		
Inspected (signature)	Derrick Sellers <sup>Thy:</sup> Chrísty Cov	tor	Print: PS Christy C					
		rey, r	RS Christy C		NO I	Samples: Y N	# collected	