Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																
	^{ate:})/2	202	24	Time in:Time out:License/F9:5511:10FS-8							Est. Type Risk Category Page <u>1</u> of <u>2</u>	_			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCORI	E			
Establishment Name: Contact/Owner 1 Zanata Kevin Lefer												 ★ Number of Repeat Violations: ✓ Number of Violations COS: 	^			
Physical Address: Pest control : 202 E Rusk Rockwall, TX TX Extreme/2-23-20							H	ood vid/1-	2024	G	breas	trap: se trap: 100gal/2-28-2024 Follow-up: Yes ↓ No □	4			
Compliance Status: Out = not in compliance IN = in compliance NO								rved	N	A = 1	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch$				
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 X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
0	ompliance Status						(0 I		nce Status			R			
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Γ Ν	0	A	O S					
	~				·····t·· · ·····g ····· ···t··			~	'			knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/45°F)	Π		~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)			Ľ				Preventing Contamination by Hands				
	~				4. Proper cooking time and temperature			~	,	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 Y N)						
	~				6. Time as a Public Health Control; procedures & records			-	-	1	1	Highly Susceptible Populations				
					Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required EGGS COOKED				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						<u> </u>		1	<u> </u>	Chemicals				
	~		8. Food Received at proper temperature					T	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	•	check at receipt					_	~				18. Toxic substances properly identified, stored and used				
	<u> </u>	Protection from Contamination 9. Food Separated & protected, prevented during food						~				16. Toxic substances property identified, stored and used	_			
	~				preparation, storage, display, and tasting							Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~	11. Proper disposition of returned, previously served or reconditioned					20. Approved Sewage/Wastewater Disposal S disposal					20. Approved Sewage/Wastewater Disposal System, proper disposal				
		N	N	С	Priority Foundation Items (2 Po	oints)		tion					R			
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel	ĸ	τ	U N T		A	o s	Food Temperature Control/ Identification	N			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	22. Food Handler/ no unauthorized persons/ personnel						~	·			28. Proper Date Marking and disposition				
		Safe Water, Recordkeeping and Food Package						~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	~	Labeling 23. Hot and Cold Water available; adequate pressure,			23. Hot and Cold Water available; adequate pressure, safe		-		digital Permit Requirement, Prerequisite for Operation							
	•	24. Required records available (shellstock tags; parasite			+						30. Food Establishment Permit (Current/insp report sign posted)	_				
	~	destruction); Packaged Food labeled						~				12/31/2024				
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	H		T			1	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	_			
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory			~	,			supplied, used 32. Food and Non-food Contact surfaces cleanable, properly				
					Consumer Advisory		2	2				designed, constructed, and used				
	~		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	R Actio		DI	Ν	Ν	C		R			
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other	Щ	1			A	O S	Food Identification 41.Original container labeling (Bulk Food)				
┡	~				 34. No Evidence of Insect containination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 	\parallel		~					_			
	~				36. Wiping Cloths; properly used and stored	$\left \right $		1	1			Physical Facilities 42. Non-Food Contact surfaces clean				
W					37. Environmental contamination	$\left \right $	1		-			43. Adequate ventilation and lighting; designated areas used				
⊢	~	\square	37. Environmental contamination 38. Approved thawing method				┝	~	-		_	44. Garbage and Refuse properly disposed; facilities maintained				
\vdash	~					\parallel	1	~	-			45. Physical facilities installed, maintained, and clean				
1				Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~				46. Toilet Facilities; properly constructed, supplied, and clean				
╞	~				40. Single-service & single-use articles; properly stored and used	$\left \right $		~				47. Other Violations				

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishr Zana	nent Name: ta	Physical A 202 E	Rusk	City/State: Rockwa	III, TX	License/Permit # Page <u>2</u> of <u>5</u> FS-8267		<u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	tion		Temp F			
	p/meatballs	41	Salad prep cold top/ chees		2 door freeze		•	-5			
pime	nto cheese/steak	41/41	cheese	41	chicken cooked			181			
	mussels	41	under/lettuce	41							
W	IC/lasagna	41	Pizza cold drawers/ chicker	· 41							
sau	sage/salmon	41/41	sausage/cooked veggies	6 41/41							
pim	ento/sausage	41/41	dessert cooler/ambient	39							
entre	e cooler/potatoes	41	beer cooler ambient	38							
sausa	ge/mushrooms cooked	41/41		•							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 100+F equipped										
	Bar hand sink 100+F equipped										
	Bar dishwasher sanitizing at 100ppm chlorine										
39	Avoid use of linens under wine glasses /use drainable bar matting instead										
42	Avoid use of sticky shelf liner/use drainable bar matting instead										
4.5	Sandwich toppings on ice on back side of bar										
45			s, to clean walls as wel	particula	arly beh	and prep areas					
42	To clean dry storag										
32	v		ere scored, discolored,			•					
1.47	0 (red) to be used only for triv	ets for hot	pans/ no	ot for cutting or foo	d pre	эр			
W	To store wiping clot										
W			s and TCS foods too high in	cold top to	maintain	temps of 41F or be	elow.				
10			itizing/ no 3 comp sink								
33	3 comp sink in mini		-								
40			Il wash, rinse in dishwa				K				
10			nspection/ to be setup (• •	•						
42			s and freezers/food de	-							
45			in back of kitchen and i				n				
W	Protect bread from	custome	ers on pizza bar area/m	oved to r	Dack IOr	cooling					
Received			Print:	~		Title: Person In Charge/	Owner				
(signature)	Kevin Lefere		Kevin L	etere	Э	Owner					
Inspected (signature)	Kevin Lefere ^{(by:} Chrísty Cov	tez, 1	RS Christy C	ortez,	, RS Samples: Y N # coll			od			
	6 (Revised 09-2015)	v				Samples. I IN #	collecte	a.			