Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

D: 3		4/2	202	22	Time in: 8:45	Time out: 10:45	FS.			,					Est. Type	Risk Category	Page 1	$_{\rm of}\underline{2}$
					tion: 1-Routine	2-Follow U					nves	tiga	tion		5-CO/Construction	6-Other	TOTAL/S	CORE
Es		ishm				2-Follow C	Contact/Owr Al Lefere	er Nam		<u> - 1</u>	iives	uga	uon		* Number of Repeat Violations Co	tions:		
Pł 20	2 E		ısk	Ro	ckwall, TX	TX	est control : CExtreme/m	onthly		Hoo /a	d		Gre	ease S/1	e trap : 00gal/2months	Follow-up: Yes 🗸 No 🗌	27/7	3/C
М	ark t	Com the ap	plian	riate	points in the OUT box for		tem M		a checl	kmaı	rk in	appro	priat	e bo		k an 💢 in appropriat	lation W-Ve box for R	Watch
C	ompli	liance	Sta	tus	Prior	rity Items (3	Points) violati	ons Ke	quire	_			Stati	_	ive Action not to exceed 3 day	'S		
O U T	Î N	N O	N A	C O S	(F = de	nperature for Fe egrees Fahrenhe	eit)	R		O U T	I N	N O	A	C O S		oyee Health		R
3					1. Proper cooling time a	and temperature					~				12. Management, food employ knowledge, responsibilities, an		employees;	
	~				2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No dis	charge from	
		~			3. Proper Hot Holding to										Preventing Contamination by Hands			
		~			4. Proper cooking time a5. Proper reheating proc			,			~				14. Hands cleaned and proper15. No bare hand contact with			
3					Hours)						•				alternate method properly follo)
	~				6. Time as a Public Hea	alth Control; pro	cedures & recor	ds			1					ptible Populations		
					Арј	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when re eggs cooked		ered	
	<				7. Food and ice obtained good condition, safe, an destruction	nd unadulterated	; parasite								Ch	nemicals		
					8. Food Received at pro		/Fresh Po	int	┨				T		17. Food additives; approved a	and properly stored;	Washing Fru	its
	'				check at rece	•					_				& Vegetables water only 18. Toxic substances properly	identified, stored an	d used	
					9. Food Separated & pro		1	3										
3					preparation, storage, dis 10. Food contact surface										Water 19. Water from approved source	/ Plumbing	ed: proper	
3				~	Sanitized at 100	ppm/temperatur	re				~			-	backflow device			
	~				11. Proper disposition or reconditioned disca						~				20. Approved Sewage/Wastew disposal	ater Disposai Syste	n, proper	
		N.	N.	G.	Pri	ority Founda	tion Items (2			olati O	ons I				rective Action within 10 days			
O U T	N	N O	N A	C O S		n of Knowledge/		R		U T	N	N O	A	C O S	Food Temperature	e Control/ Identific	ation	R
W					21. Person in charge pro and perform duties/ Cer			ge,		2					27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no ur	nauthorized pers	sons/ personnel	\perp			~				28. Proper Date Marking and o		1.01	
					Safe Water, Recor	rdkeeping and l Labeling	Food Package				~				29. Thermometers provided, as Thermal test strips	ccurate, and calibrat	ed; Chemical	1
	23. Hot and Cold Water available; ade				fe	7 i						Downit Downings and						
		lacksquare				r available; adeq	uate pressure, sa								<u> </u>	Prerequisite for O		
	~				24. Required records av destruction); Packaged	vailable (shellsto				W					30. Food Establishment Pern Need current			ited)
					24. Required records av destruction); Packaged Conformance w	vailable (shellsto Food labeled with Approved	ock tags; parasite Procedures			W					30. Food Establishment Perr Need current Utensils, Equi	nit (Current/insp re	port sign pos	sted)
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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Zana		Physical A 202 E		(ty/State: lockwa	II, TX	License/Permit # FS-8267	Page	2 of <u>2</u>
		1 202 2		MPERATURE OBSERVA	_		, 17	1 0 0201		
Item/Loc	cation	Temp F	Item/Lo	cation		Temp F	Item/Locat	tion		Temp F
· 17			2 do	or reach in freeze	r	-3	cooked potatoes			41
meat	42	cold	cold top/crab dip 4			salad co	salad cold top/cheese/chicken 4			
steak/risotto 42			meatballs/chicken			41/41	un	under/lettuce		
mas	shed potatoes	42	ι	ınder/crab		41	Pizza drawers/sausage			41
	salmon	42		meatballs		41		cheese		41
2 doo	r reach in/liquor cooler	38	soup	n hot holding steam	er	50	bar c	ooler/ambi	ent	32
reach	n in freezer ambient	6	past	a drawers/chees	е	41	keg d	cooler/ambie	ent	34
reach	in dessert cooler/pie	41		on/cooked veggie		41/41				
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Kitchen hand sink 1	15 F								
27	Must aggressively cool item	s like lasag	na (mad	e previous night). Must	t rea	ch 70 F w	/in 2 hours	then to 41 within 4 h	nours.	
1	Must aggressively cool items like lasagna (made previous night). Must reach 70 F w/in 2 hours then to 41 within 4 hours. Discarded lasagna at 47 as never reached 41 or below.									
W	WIC very close to required 41 or below. As summer approaches, WIC Must be able to cold hold at 41 or below.									
35	Store employee items (drinks) low and separate/not over prep areas									
37	Organize back stora	•		•			•	-		
42/45								containers in b	ack	
9	Store raw meats in WIC I			· · · · · · · · · · · · · · · · · · ·						
39	Avoid using linens t		-							
39	Discard broken, dire							le.		
	Dishwasher not sanitizing. N	•							cos	
W	Chef said using regular egg									
18	Avoid storing chem							<u> </u>		
39	Use drainable bar r									
45	Maintenance to wal						o (anty)			
-10	Bar dishwasher 100	•	boara	o, olean benina i	uo	110				
	Bar hand sink 100									
5	Must reheat first to 165F before		a hot hold	ing device. Reheat to 165	5 F w	rithin 2 hou	rs. COS by	placing soup @ 50F in	oven	
10										
34	Must have sani bucket setup during prep and service. When setup was far too strong. COS to 100 ppm chlorine sanitizer Fruit flies in bar area									
36			uckets	Out in various a	and	numer	ous loc	ations in kitcher	nre	
W	Store wiping cloths in Sani buckets. Out in various and numerous locations in kitchen, prep Not out at time of inspection, but food items in ice baths near pizza oven must be protected w/lids, etc to prevent contamination from public									
42										
74	Clean air return vents in back/kitchen arwa Reminder to use gloves for prep and ready to eat foods									
46	RR sink 100 F on right side near bar. Hand sink in RR near pizza oven 50s/60s. Needs to be 100 F									
33	No 3 comp sink in h				•					
-	Beer taps maintaine			•						
W	Must have certified				nes	s durin	g prep a	and service.		
Received	by:			Print:			<u> </u>	Title: Person In Charge	e/ Owner	
(signature)	Al Lefere			Al Lefe	re	Э		Owner		
Inspected	d by:			Print:						
(signature)	Al Lefere d by: Christy Cov	tez, 1	RS	Christy C	O	rtez,	RS	Samples: Y N	# collect	ed