	Retail Food Establishment Inspection Report               First aid kit             Allergy policy             Vomit clean up             Employee health          Date:       Time in:       Time out:       License/Permit #       Est. Type       Risk Category															
	ate: /17	7/2	202	21	Time in:         Time out:         License/I           9:30         11:20         FS-8								Est. Type Risk Category Page <u>1</u> of <u>2</u>	2		
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complain							int 4-Investigation			tion		5-CO/Construction 6-Other TOTAL/SCOR	RE			
Establishment Name: Contact/Owner Nam Zanata Al Lefere							:						* Number of Repeat Violations:      ✓ Number of Violations COS:			
Physical Address: Pest control : 202 Rusk Rockwall, TX Texas Extreme/mont						nthly	Hood thly n/a				Gr	ease S/1	se trap : Follow-up: Yes Z0/80/	В		
<b>Compliance Status:</b> Out = not in compliance <b>IN</b> = in compliance <b>NO</b> =							$\mathbf{O} = \text{not observed}$ $\mathbf{NA} = \mathbf{not}$				. = no	ot ap	pplicable $COS = corrected on site R = repeat violation W- Watch$	h		
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																
Co O U	Compliance Status         Time and Temperature for Food Safety           0         I         N         N         C						-	Co O U	mplia I N	nce N O	e Status N C A O	С				
T		U	A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		T S						12. Management, food employees and conditional employees;			
3					1. Proper cooling time and temperature 12. Management, food employees and conditional employee knowledge, responsibilities, and reporting											
3					2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
Ĕ	~				3. Proper Hot Holding temperature(135°F)	+	Preventing Contamination by H						Preventing Contamination by Hands			
-	v		1		4. Proper cooking time and temperature			Т	~	T			14. Hands cleaned and properly washed/ Gloves used properly			
۰.					5. Proper reheating procedure for hot holding (165°F in 2		F		~				15. No bare hand contact with ready to eat foods or approved			
W					<ul><li>Hours)</li><li>6. Time as a Public Health Control; procedures &amp; records</li></ul>				•				alternate method properly followed (APPROVED YN)			
	~				6. The as a rubic real Control, procedures & records		_	-					Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered			
					Approved Source				~				Pasteurized eggs used when required eggs cooked			
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite											Chemicals			
		destruction US Foods/Seafood Supply 8. Food Received at proper temperature							_	_	- [		17. Food additives; approved and properly stored; Washing Fruits			
	~				check at receipt				~				& Vegetables			
					Protection from Contamination		١	W					18. Toxic substances properly identified, stored and used			
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature			3	Т				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			
			L		Priority Foundation Items (2 P	oints)	) viol	lati			Cor	rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	Α	C O S		R		
	~				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted	,		2				2	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~	4           22. Food Handler/ no unauthorized persons/ personnel					_	-					28. Proper Date Marking and disposition			
									~							
					22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package		_		~ ~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	~				22. Food Handler/ no unauthorized persons/ personnel								Thermal test strips digital			
	~				<ul> <li>22. Food Handler/ no unauthorized persons/ personnel</li> <li>Safe Water, Recordkeeping and Food Package Labeling</li> <li>23. Hot and Cold Water available; adequate pressure, safe</li> <li>24. Required records available (shellstock tags; parasite</li> </ul>		-						Thermal test strips			
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## 1st followup is free. Any additional **Retail Food Establishment Inspection Report** followups will be assessed a \$50 fee.

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

Form EH-06 (Revised 09-2015)

Establisht Zana	nent Name: ta	Physical A 202 R		City/State: Rockwa	III, TX	License/Permit # Page 2 of 2 FS-8267		<u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS											
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	• • •		Temp F			
WIC/la	asagna	52	under/mussels	40	cooked potatoes			48			
	lasagna	49	crab/beef	39/39	cooked chicken			43			
mash	ed potatoes/ quinoa	41/42	2 door beer cooler/juice	e 41	salad cold top/egg/cheese			35/39			
	meatballs	42	reach in freezer ambient	-2	under/lettuce			41			
cooked	d chicken/cooked brisket	42/42	dessert cooler/cake	9 41	Pizza drawers/sausage			43			
cold	top/pimento cheese	41	2 door freezer ambient	-4	cheese/chicken			41/42			
	crab dip	41	beer cooler/ambient	41	hot well/chicken			165			
meatba	alls stacked bottom to top	41-49	entree grill drawers/fish/fisl	43	mushroom demi glace			54			
		OB	SERVATIONS AND CORRECT	_	IS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TH	IE CONDITIONS OBSEI	RVED AI	ND			
	Hand sink 123 F										
1	Discarded lasagna	made pi	evious night as never r	nade it to	o 41 or	below					
27	Must aggressively of	cool/avo	id stacking lasagna one	on top o	of each	other. Use fre	ezer				
35	Store employee dri	nks low	and separate								
2	Meatballs stacked t	oo high	overnight. Discarded r	neatballs	on top	over 41.					
42	Clean shelf/debris of	over pre	o area and cold top								
33	No 3 comp sink/mir	nimum re	equirement								
19	2 comp sink leaking	g at fauc	et. Hot water leaking.	To repai	r.						
	Dishwasher 100 pp	m chlori	ne sanitizer								
W	Label all spray bott	es, store	e low and separate and	not over	r dishwa	asher area					
W	Store raw shelled e	ggs low	and separate in WIC								
39	Avoid use of linens	to line s	helves in back across f	rom dish	washer						
45	Patch holes in walls	s, clean	walls, floors, under equ	ipment							
42	Clean shelves, spic	es cont	ainers, under prep table	es							
34	Fruit flies (a few)										
19	Bar hand sink not w	orking.	Using prep hand sink.	MUST r	epair. L	eaking under	sink.				
	Bar dishwasher 100	) ppm cl	nlorine sanitizer								
39/32	9/32 Must store mouth parts of glasses/beer mugs on a cleanable surface/drainable, not linens										
	Beer taps cleaned/r		4 11								
2	Discarded potatoes in drawers as were not 41. Avoid double panning as can cause temps to be elevated.										
42	Clean sound barriers, air return vents in dining room										
32	Seal exposed wood on shelf above pizza area										
W	Must reheat to 165 within 2 hours. Reheat first quickly then place in hot wells										
37	Organization of coolers, freezers needed										
	+										
Received (signature)			Print:			Title: Person In Charge/ Owner					
	Al Lefere		Al Lefe	re Owner							
Al Lefere       Al Lefere       Owner         Inspected by: (signature)       Christy Cortez, RS       Print: Christy Cortez, RS       Samples: Y N # collected								ed			
Form EH-06	Form EH-06 (Revised 09-2015)										