

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 9/17/2021	Time in: 9:30	Time out: 11:20	License/Permit # FS-8267	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Zanata	Contact/Owner Name: Al Lefere	* Number of Repeat Violations: _____	20/80/B
Physical Address: 202 Rusk Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Texas Extreme/monthly	Hood n/a	Grease trap : LES/100gal/2mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
W						✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						W					
W						Water/ Plumbing					
✓						3					
✓						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						✓					
Consumer Advisory						2					
✓						2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
W						Physical Facilities					
✓						1					
1						✓					
✓						✓					
Proper Use of Utensils						1					
1						✓					
✓						✓					

1st followup is free. Any additional followups will be assessed a \$50 fee. **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: Zanata	Physical Address: 202 Rusk	City/State: Rockwall, TX	License/Permit # FS-8267	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/lasagna	52	under/mussels	40	cooked potatoes	48
lasagna	49	crab/beef	39/39	cooked chicken	43
mashed potatoes/ quinoa	41/42	2 door beer cooler/juice	41	salad cold top/egg/cheese	35/39
meatballs	42	reach in freezer ambient	-2	under/lettuce	41
cooked chicken/cooked brisket	42/42	dessert cooler/cake	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
meatballs stacked bottom to top	41-49	entree grill drawers/fish/fish	43	mushroom demi glace	54

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 123 F
1	Discarded lasagna made previous night as never made it to 41 or below
27	Must aggressively cool/avoid stacking lasagna one on top of each other. Use freezer
35	Store employee drinks low and separate
2	Meatballs stacked too high overnight. Discarded meatballs on top over 41.
42	Clean shelf/debris over prep area and cold top
33	No 3 comp sink/minimum requirement
19	2 comp sink leaking at faucet. Hot water leaking. To repair.
	Dishwasher 100 ppm chlorine sanitizer
W	Label all spray bottles, store low and separate and not over dishwasher area
W	Store raw shelled eggs low and separate in WIC
39	Avoid use of linens to line shelves in back across from dishwasher
45	Patch holes in walls, clean walls, floors, under equipment
42	Clean shelves, spices containers, under prep tables
34	Fruit flies (a few)
19	Bar hand sink not working. Using prep hand sink. MUST repair. Leaking under sink.
	Bar dishwasher 100 ppm chlorine sanitizer
39/32	Must store mouth parts of glasses/beer mugs on a cleanable surface/drainable, not linens
	Beer taps cleaned/maintained by supplier
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 by: (signature) <i>Al Lefere</i>	Print: Al Lefere	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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