

# Retail Food Establishment Inspection Report

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

Date: <b>9/26/202</b>	Time in: <b>9:45</b>	Time out: <b>11:10</b>	License/Permit # <b>FS-8267</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Zanata</b>			Contact/Owner Name: <b>Kevin Lefere</b>		* Number of Repeat Violations: _____		<b>10/90/A</b>
Physical Address: <b>202 Rusk Rockwall, TX</b>			Pest control : <b>Texas Extreme/8-24-2023</b>	Hood <b>n/a</b>	Grease trap : <b>LES/9-5-2023</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
							✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>							2				
	✓						2				
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	✓						✓				

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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
1						<b>Physical Facilities</b>					
1						1					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
	✓						✓				

## Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Zanata</b>	Physical Address: <b>202 Rusk</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8267</b>	Page <u>2</u> of <u>2</u>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/meatballs/shrimp	41	salmon	41		
risotto/ ham	41/41	cold top/mozzarella	41		
tomatoes	41	roasted pepper spread	41		
cold top/pasta	41	drawers/mozzarella	41		
pimento/artichoke	41/41	cooked mushrooms	41		
drawers/fish/pork	41/41	reach in freezer	3		
drawers/cooked chicken	41	reach in cooler ambient	41		
potatoes/mushrooms	41/41	reach in dessert cooler ambient	38		

### OBSERVATIONS AND CORRECTIVE ACTIONS

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:
	Hand sink 100+F equipped. Need to post employee health poster
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Sani bucket setup at 100 ppm chlorine sanitizer
W	Need to organize in WIC/watch to store raw meats low /separate in WIC/hard to tell what is where
34	Some fruit flies in bar
	Bar hand sink 109F/will equip when serving
	Bar dishwasher 100 ppm chlorine sanitizer
39	Avoid linens under glasses in bar/use drianbale bar mats instead
	Beer taps cleaned/maintained by supplier
45	To clean air return vents in dining room
	Sandwich toppings in ice bath not setup near pizza oven
	Reheats in oven to 165+F before placing in steam wells
	Rubber coated bulbs in dry storage
42	To clean/organize in back area to better clean
42	To clean shelf where sauces and spices are stored
35	Store personal drinks low and separate/ not over clean dishes in back
42	To clean shelf over dishwasher/dusty
45	Maintenance to walls, holes in ceiling over dishwasher
45	Maintenance to floors, to clean/some food debris
	RR sinks 100+F equipped
36	To store wiping cloths in sani buckets
33	No 3 comp sink/state minimum requirement
32	Some rusty shelves in WIC, watch wood block cutting boards/surfaces to be cleanable

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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