	Retail Food Establishment Inspection Report														
	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$									_					
	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 🔄 3-Complaint 🔄 4-Investigation 🛄 5-CO/Construction 🔲 6-Other 🔄 TOTAL/SCORE									E					
	Establishment Name: Contact/Owner Name: * Number of Repeat Violations:									~					
Zanata Revin Lefere Product of Visition Cost Image: Cost of Cost <t< td=""><td>4</td></t<>									4						
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on site \mathbf{R} = repeat violation \mathbf{W} - Wate															
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 0 I N N C O II N N C										R					
U T	N	0	A	O S	(F = degrees Fahrenheit)			U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;		
	~		know!						knowledge, responsibilities, and reporting						
	~				2. Proper Cold Holding temperature(41°F/ 45°F)		-		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	•				3. Proper Hot Holding temperature(135°F)		-		•				-	_	
		~			4. Proper cooking time and temperature		-			<u> </u>			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		~			 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			<u> </u>		Highly Susceptible Populations					
					Approved Source			~					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite				-						eggs cooked Chemicals			
					destruction Fresh Point 8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits		
	~				check at receipt				~				& Vegetables water only		
				<u> </u>	Protection from Contamination				~				18. Toxic substances properly identified, stored and used		
	~	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				~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N	N	С	Priority Foundation Items (2 Po	oints) R) vio	olati 0	Ι	Ν	uire N	С		R	
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	O S	Food Temperature Control/ Identification		
	~				and perform duties/ Certified Food Manager/ Posted 4				~				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, Rec		1	Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
	✓ 23. Hot ar			23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation			
Γ	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted)		
	Ľ				Conformance with Approved Procedures								12/31/2023 Utensils, Equipment, and Vending		
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		-		~				31. Adequate handwashing facilities: Accessible and properly supplied, used		
			i		Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
			L	I	Core Items (1 Point) Violations Require Corrective		on I								
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	R	
1					34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)		
1					35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities		
1					36. Wiping Cloths; properly used and stored			1					42. Non-Food Contact surfaces clean		
	~				37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used		
	~				38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained		
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean		
1					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				~				47. Other Violations		

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)

Establish Zana	ment Name: ta	Physical A 202 F	Rusk	ity/State:	III, TX	License/Permit # FS-8267	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Locat	ion	Temp F			
	neatballs/shrimp	41	salmon	41	Itell/Locat	1011	Temp F			
r	sotto/ ham	41/41		41						
	tomatoes	41	roasted pepper spread	41						
CC	ld top/pasta	41	drawers/mozzarella	41						
pim	ento/artichoke	41/41	cooked mushrooms	41						
dra	wers/fish/pork	41/41	reach in freezer	3						
draw	ers/cooked chicken	41	reach in cooler ambient	41						
pota	toes/mushrooms	41/41	reach in dessert cooler ambient	38						
Items			SERVATIONS AND CORRECTIV							
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. 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 b		uin when conving							
	Bar hand sink 109F/will equip when serving									
39	Bar dishwasher 100 ppm chlorine sanitizer									
39	Avoid linens under glasses in bar/use drianbale bar mats instead									
45	Beer taps cleaned/maintained by supplier									
	To clean air return vents in dining room Sandwich toppings in ice bath not setup near pizza oven									
		165+F before placing in steam wells								
	Rubber coated bulbs in dry storage									
42	To clean/organize i	n back area to better clean								
42	To clean shelf wher									
35	·									
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									
26	RR sinks 100+F equipped									
36 33	To store wiping cloths in sani buckets									
32	No 3 comp sink/state minimum requirement Some rusty shelves in WIC, watch wood block cutting boards/surfaces to be cleanable									
02	Some rusty shelfes in who, watch wood block cutting boards/surfaces to be cleanable									
Received (signature)			Kevin Le	efere	Э	Title: Person In Charg	e/ Owner			
Inspecte (signature)	Kevin Lefere ^{1by:} Chrísty Cov	tez, 1	RS Christy Co	ortez,	tez, RS					
	5 (Revised 09-2015)					Samples: Y N	# collected			