	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
	Date: Time in: Time out: License/Pe 9/27/2022 9:15 11:00 FS-8							,					Est. Type Risk Category Page <u>1</u> of <u>2</u>	_				
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complai									atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E						
Establishment Name: Contact/Owner N Zanata Kevin Lefer						e:						 ★ Number of Repeat Violations: ✓ Number of Violations COS: 						
Physical Address: 202 E Rusk Rockwall, TX TX Extreme/month						Hoo 1/a	od			reas	se trap : Follow-up: Yes I 17/83/E	3						
Compliance Status: Out = not in compliance IN = in compliance NO				IO = r	not ol	bserved		NA = not		ot ap	pplicable $COS = corrected on site R = repeat violation W-Watch$							
Mark the appropriate points in the OUT box for each numbered item Mark ' a checkmark in appropriate box for IN, NO, NA, COS Mark and X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
Compliance Status Time and Temperature for Food Safety 0 I N N C									ompl	iance N		R						
U T	N	0	A	$ \begin{array}{c c} A & O \\ S \end{array} & (F = degrees Fahrenheit) \end{array} $				U T	N	0	N A	O S	Employee Health					
3		1. Proper cooling time and temperature							~		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
3					2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
5					3. Proper Hot Holding temperature(135°F)	+			Ľ				•					
		v	4. Proper cooking time and temperature										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
		5. 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 \dot{Y} , N ,)					
	• 6. Time as a Public Health Control; procedures & records												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 destruction Eroch Point/LIS Foods											pasteurized eggs for dressing Chemicals					
		destruction Fresh Point/US Foods 8. Food Received at proper temperature				-	-						17. Food additives; approved and properly stored; Washing Fruits					
	~				check at receipt				~				& Vegetables water only					
		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	Ι	N	N	С	Priority Foundation Items (2 P	oints R	-	0	Ι	N	Ν	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 2	,		2					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, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	✓ 23. Hot and Cold Water available; adequate pressure, sa			T							digital Permit Requirement, Prerequisite for Operation							
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				+	1	W					30. Food Establishment Permit (Current/insp report sign posted)	_				
	*				Conformance with Approved Procedures			VV					need current Utensils, Equipment, and Vending	_				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					31. Adequate handwashing facilities: Accessible and properly supplied, used					
					Consumer Advisory			2				L	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 in menu				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	I	N	N	C	Core Items (1 Point) Violations Require Correctiv	e Act		0	Ι	Ν	Ν	С		R				
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		4	U T	N	0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)					
⊢	~				34. No Evidence of insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use	_			~									
1					36. Wiping Cloths; properly used and stored								Physical Facilities 42. Non-Food Contact surfaces clean					
	~				37. Environmental contamination		-	1					43. Adequate ventilation and lighting; designated areas used					
1					37. Environmental contamination 38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained					
							1	~				45. Physical facilities installed, maintained, and clean						
1					Bigs Proper Use of Utensils 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)

Establishn Zana	nent Name: ta	Physical A 202 E	Rusk	City/State: Rockwa	III, TX	License/Permit # FS-8267	Page	<u>2</u> of <u>2</u>				
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA' Item/Location	TIONS Temp F	Item/Loca	tion		Temp F				
	rab/steak	_	_					8				
		42/42	salmon	43		each in freezer ambient						
	ento/tomatoes	42/42	potatoes	43	pie reach in cooler/ambien			36				
crab	cakes/meatballs	41/42	salad cold top/egg	41	2 door freezer ambie		pient	-7				
	quinoa	44	cheese	41								
CO	ld top/crab	42	under/lettuce	41								
	pasta	42	Pizza drawers/sausage	41								
unde	er/shrimp/steak	41/41	cheese/cheese	41/41								
over	n drawers/fish	44	2 door reach in ambient	38								
		OB	SERVATIONS AND CORRECTI		IS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TON IS DIRE	CTED TO TH	HE CONDITIONS OBSE	ERVED AN	٧D				
31	Hand sink 100+F. Need	paper tow	els at hand sink/by prep area.	Post healt	h employ	ee poster at hand	sink.					
42	Clean shelves and	degreas	е									
35	Store personal drin	ks low a	nd separate/not over pr	ep table	S							
	Sanitizer buckets 1	00 ppm	chlorine sanitizer									
			Must aggressively cool using		-		ans					
2			ld at 41F or below. Foo			ntil repaired.						
	eer taps cleaned and maintained by supplier/tapped nightly											
	Main dishwasher sanitizing at 100 ppm chlorine sanitizer											
04	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer Bar hand sink 120 F. Need soap and paper towels											
					, maattin	ainstand						
	Best to cover alcoh		<u>vine glasses. Use drair</u> s et night		mattin	ginstead						
57	RR sinks 100 F		s at hight									
32	Clean cutting board	ace wh	en necessarv									
			around/on equipment. Cle				valls					
45		Ť	t back door and WIC. Discuss									
	Maintenance to wa	lls, expo	sed drywall, floors, mis	sing gro	ut							
42												
Received	hv.		Print:			Title: Person In Charg	e/ Owner					
(signature)				oford	ا د	~	, o o wher					
Inspected	Ivern Legere				ر	Owner						
(signature)	Kevin Lefere Chrísty Cov	tez i	2 <i>S</i> Christy Co	ortez	RS							
	(Revised 09-2015)	7, 1		ricz,	1.0	Samples: Y N	# collecte	ed				