

Retail Food Establishment Inspection Report

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

Date: 3/8/2023	Time in: 9:50	Time out: 12:10	License/Permit # FS-8267	Est. Type	Risk Category	Page <u>2</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
Establishment Name: Zanata			Contact/Owner Name: Al Lefere		* Number of Repeat Violations: _____		20/80/B
Physical Address: 202 Rusk Rockwall, TX			Pest control : <small>Texas Extreme/monthly/2-23-2023/monthly</small>	Hood <small>Jasvid/2-12-2023</small>	Grease trap : LES/2-9-2023/100gal/2mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
	✓					✓					
	✓										
	✓					✓					
3						✓					
	✓										
Approved Source						Preventing Contamination by Hands					
	✓					W					
	✓										
Protection from Contamination						Highly Susceptible Populations					
W											
3				✓		✓					
	✓					✓					
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					
	✓					2					
Consumer Advisory						Physical Facilities					
	✓					2					
	✓					2					

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
	✓										
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						Physical Facilities					
	✓					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
	✓					✓					
W						Physical Facilities					
1						1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					

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 <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
cold top/pimento cheese/pasta	41/41	diced chicken	41	2 door cooler/ambient	34
under/steak/shrimp	41/41	salad cold top/mozzarella cheese	41	reach in freezer	2
pastrami	42	boiled egg/ricotta	41/41	2 door freezer ambient	-7
WIC/meatballs/	41	Pizza drawers/sausage	41		
cooked potatoes	42	cheese/diced chicken	41/41		
cooked chicken/mashed potatoes	42/54	steam well/mushroom sauce	126		
pimento cheese	41	cauliflower soup	137		
entree drawers/potatoes/cooked onions	41/41	back steam well/tomato soup	63		

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:
31	Hand sink 119 F. Need paper towels at hand sink.
W	Store employee drinks low and separate/not over prep
45	Need to clean dust and accumulation on walls throughout
27	Must aggressively cool foods in WIC/2 hours to 70 then 4 hours to 41F. Use shallow metal pans, take temps often, stir often
1	Discarded mashed potatoes as they were made yesterday and hadn't reached 41F
36	Store wiping cloths in sani buckets
W	Watch/protect bread on counter after baking
32	Cutting boards need to be addressed. Clean where badly scored and discolored
5	Must reheat previously cooked food to 165 first in oven then hot hold in steam well at 135+F
	Will reheat soups to 165F as they been out less than an hour
	Main dishwasher sanitizing at 100 ppm chlorine sanitizer
	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer
10	Sani buckets not setup correctly. were using flatware soak/corrected on site to 100 ppm chlorine sanitizer/ started with fresh buckets
W	Must store raw eggs low and separate in WIC/organize raw meat to bottom.
W	Discussed using pasteurized eggs for Caesar dressing
45	Maintenance to walls needed/exposed drywall
45	Need to repair hole in ceiling above dishwasher
42	Need to clean racks in dishwasher area, above sinks and in dry storage
31	Need to use bar hand sink as such and have an alternative dump area. Can use a dump bucket to be changed often
42	Need to clean spice containers /outside
33	No 3 comp sink/state minimum requirement
45	Thorough cleaning and organizing needed throughout including WIC

Received by: (signature) <i>Al Lefere</i>	Print: Al Lefere	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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