Retail Food Establishment Inspection Report																		
Date: Time in: Time out: License/Permit #													Est	. Туре	Employe Risk Category			
		/2(FS-8		_	_			_				Page <u>2</u> o		
Es	tabli	ishm				3-Complai		4-	Inve	estig	atio	n	5-CO/Construc * Number of Rep	peat Viol		TOTAL/SC	ORE	
_	Zanata Al Lefere Physical Address: Pest control :							Но	od		G	ireas	✓ Number of Vio e trap :	olations (COS: Follow-up: Yes	20/80)/B	
	202 Rusk Rockwall, TX Texas Extreme/monthly/2-23-2023/mc						· ·	Jasvid/2-12-2023 LES/2-9-2023/100gal					2-9-2023/100gal/2	I/2mo №				
M					points in the OUT box for each numbered item	Mark '		eckm	ark ir	1 app	ropri	ate b	ox for IN, NO, NA, CO	S Ma	site \mathbf{R} = repeat vio in appropriat	e box for \mathbf{R}	atch	
	Compliance Status							re Immediate Corrective Action not to exceed 3 days Compliance Status					lys -					
O U T	I N	N O	N A	C O S	Time and Temperature for Food (F = degrees Fahrenheit)	Safety	R	O U T	U N O A O Employee Health						R			
3					1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
-	~				2. Proper Cold Holding temperature(41°F/ 4	5°F)							13. Proper use of restriction and exclusion; No discharge from					
	-				3 Proper Hot Holding temperature (135°F)				~				eyes, nose, and mouth					
	~		3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used										
	~				5. Proper reheating procedure for hot holdin	g (165°F in 2			~			-	15. No bare hand cor		-			
3					Hours)				~				alternate method pro	perly fol	lowed (APPROVED	Ŷ <u></u> N_)		
	~				6. Time as a Public Health Control; procedu	res & records					1		5		eptible Populations			
					Approved Source			W					16. Pasteurized foods Pasteurized eggs use	d when r				
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						discussed using pasteurized eggs fo Chemicals					aressing				
		0S FOOUS/SYSCO 8. Food Received at proper temperature										17. Food additives; a	approved	and properly stored;	Washing Fruits	s		
	~				check at receipt				~				& Vegetables water only 18. Toxic substances		videntified stored an	d used		
					Protection from Contamination Prood Separated & protected, prevented di				~				18. Toxic substances					
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			Water/ Plumbing				er/ Plumbing						
3				~	10. Food contact surfaces and Returnables ; Sanitized at <u>100</u> ppm/temperature	Cleaned and			~				19. Water from appro backflow device	oved sou	rce; Plumbing install	ed; proper		
	~				11. Proper disposition of returned, previousl reconditioned Discarded			~				20. Approved Sewag disposal	ge/Waste	water Disposal System	m, proper			
0	Ι	N	N	С	Priority Foundation	n Items (2 Poi	ints) v	iolai 0		Req N		Con	rrective Action within	n 10 day	S		R	
U T	N	0	A	0 S	Demonstration of Knowledge/ Per			U T	Ν	0	A	O S	Food Ten	nperatu	re Control/ Identific	ation		
	~	 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2 22. Food Handler/ no unauthorized persons/ personnel 					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature28. Proper Date Marking and disposition						
	~							~										
					Safe Water, Recordkeeping and Food Labeling	l Package			~				Thermal test strips	rovided,	accurate, and calibrat	, and calibrated; Chemical/		
	23. Hot and Cold Water available; adequate pressure, safe				pressure, safe		_			I	<u> </u>	digital Permit Requ	uirement	, Prerequisite for O	peration			
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishn	nent Per	mit (Current/insp re	port sign poste	ed)		
		Conformance with Approved Procedures						Ľ				12/31/2023	sils Fau	ipment, and Vendin	a			
	~				25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instruction	Process, and ized		2					31. Adequate handwa supplied, used		<u> </u>	0		
					Consumer Advisory			2					32. Food and Non-fo designed, constructed			e, properly		
	~				26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A in menu	Allergen Label		2					33. Warewashing Fa Service sink or curb	cleaning	facility provided	used/		
Core Items (1 Point) Violatio							Action R	Not	Ι	Exce N O		0 Da C 0	tys or Next Inspection		<i>hever Comes First</i> Identification		R	
U T	N	0	A	0 S	Prevention of Food Contamina 34. No Evidence of Insect contamination, ro			T		0	A	s s	41.Original container					
۱۸.					animals				~						ical Facilities			
	~				35. Personal Cleanliness/eating, drinking or	cooleeo use	1	1						1 Hys				
1	•				35. Personal Cleanliness/eating, drinking or36. Wiping Cloths; properly used and stored			1		1			42. Non-Food Conta	ct surfac				
1	۲ ۲							1	~				42. Non-Food Conta 43. Adequate ventila		es clean	areas used		
1					36. Wiping Cloths; properly used and stored			1	~ ~					tion and	es clean lighting; designated a			
1	~				36. Wiping Cloths; properly used and stored37. Environmental contamination			1	-				43. Adequate ventila	tion and	es clean lighting; designated a erly disposed; faciliti	es maintained		
1	~				36. Wiping Cloths; properly used and stored37. Environmental contamination38. Approved thawing method	used, stored,		1	-				43. Adequate ventila44. Garbage and Ref	tion and use prop s installe	es clean lighting; designated a erly disposed; faciliti d, maintained, and cl	es maintained ean		
	2 2				 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly 	ised, stored, ised		1	~				43. Adequate ventila44. Garbage and Ref45. Physical facilities	tion and use prop s installe properly	es clean lighting; designated a erly disposed; faciliti d, maintained, and cl	es maintained ean		

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishr Zana	nent Name: ta	Physical A 202 R	lusk F	ity/State: Rockwa	II, TX	License/Permit # Page 2 FS-8267		<u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F											
	p/pimento cheese/pasta	-	diced chicken	41	2 door cooler/ambien			34			
unde	er/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			
WI	C/meatballs/	41	Pizza drawers/sausage	41							
coo	ked potatoes	42	cheese/diced chicken	41/41							
cooked	chicken/mashed potatoes	42/54	steam well/mushroom sauce	126							
pim	ento cheese	41	cauliflower soup	137							
entree d	rawers/potatoes/cooked onions	41/41	back steam well/tomato soup	63							
Itom			SERVATIONS AND CORRECTIV								
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			and separate/not over p								
45			umulation on walls throu								
27			ours to 70 then 4 hours to 41F. Use								
1			s as they were made yes	sterday	and had	in't reached 411	-				
36	Store wiping cloths										
W	Watch/protect brea			<u> </u>							
32			ddressed. Clean where				_				
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										
		<u> </u>	t 100 ppm chlorine sanit								
10		-	g flatware soak/corrected on site to 10				ets				
W			d separate in WIC/orga		v meat t	o bottom.					
W			d eggs for Caesar dress	ing							
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 (signature)			Print:			Title: Person In Charge/ (Owner				
(orginature)	Al Lefere		Al Lefer	е		Manager					
Inspected (signature)	Al Lefere Thy: Christy Cov	tez, î	RS Christy Co		RS		collecte	d			
Form EH-06	6 (Revised 09-2015)	~					- onett				