Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/12/2021				Time out: 11:15	5 FS-8267							Est. Type Risk Category Page 1	Page <u>1</u> of <u>2</u>				
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N											5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	OTAL/SCORE					
Za	ana	ata					Kevin Le		1					✓ Number of Violations COS: 1 Q / Q ·	2/R		
		al A Rusk			wall, TX	TX	st control : Extreme/m	onthly	Ho n/a			Gı LE	ease S/4	te trap : Follow-up: Yes 40gal/monthly No No	<u> ۱</u>		
M:					Status: Out = not in compoints in the OUT box for e	npliance IN = in	compliance em M	NO = no						opplicable COS = corrected on site R = repeat violation W-Vox for IN, NO, NA, COS Mark an in appropriate box for R	Watch		
					•				uire In	nmed	liate	Cor	recti	tive Action not to exceed 3 days			
O U						R	O		iance N O	Stat N A	C O	E W14b					
T	N	U	A	s					T		U	A	s	Employee Health 12. Management, food employees and conditional employees;			
W					Proper cooling time and temperature					~				knowledge, responsibilities, and reporting			
3	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)											Preventing Contamination by Hands					
		4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (1					olding (165°F in	2		1				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N	,		
					Hours) 6. Time as a Public Health Control; procedures & records					Ľ				ancinate method properly followed (ATROVED 1N	,		
	6. Time as a Public Health Control; proc			cedures & recor	us						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						
					App	oroved Source				~				Pasteurized eggs used when required eggs Cooked			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite												
	-				destruction US Foo		, parasite							Chemicals			
	~				8. Food Received at prop	per temperature				_				17. Food additives; approved and properly stored; Washing Frui & Vegetables	its		
					check at recei					-				water only 18. Toxic substances properly identified, stored and used			
					9. Food Separated & pro	from Contami				~				10. Tone succession property administration with the succession of			
3					preparation, storage, disp									Water/ Plumbing			
3					10. Food contact surface: Sanitized at100 p			1		~			-	19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of reconditioned disca	f returned, previ	iously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
								Points)	violat	tions	Req	uire	Cor	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R		
	~				21. Person in charge presand perform duties/ Cert 2			ge,	W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
			ı											28. Proper Date Marking and disposition			
	~				22. Food Handler/ no una	authorized pers	ons/ personnel			~							
	~				Safe Water, Record	_	_			ν ν				29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips	/		
	✓ ✓				Safe Water, Record	dkeeping and l Labeling	Food Package	fe		Η.					′		
					Safe Water, Record	dkeeping and l Labeling available; adeq	Food Package uate pressure, sa	fe		Η.				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign pos			
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establish Zana	ment Name: ata	Physical A		City/State: Rockwa	all, TX	License/Permit # FS-8267	Page	2 of <u>2</u>			
		· ·	TEMPERATURE OBSERVA	ΓIONS	,						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca			Temp F			
bar co	poler ambient	31	cheese	41	reach	reach in freezer ambier		3			
fron	t drawers/tilapia	40	WIC/beef shank 41 2 c			or reach in freez	zer	11			
salr	mon/Potatoes	40/40	cooked chicken	41	hot	wells/chick	en	141/137			
sala	ad cold top/egg	40	pimento cheese/meat bal	41/41	tomato sour			149			
chee	ese/cottage cheese	39/37	sausage	41							
un	der/chicken	40	cold top/meatballs	47							
Pizz	a drawers/cheese	41	under/pork chop	44							
chicke	en/sauteed mushrooms	41/41	2 door cooler back/ambient								
			SERVATIONS AND CORRECTI		NS						
Item Number			NT HAS BEEN MADE. YOUR ATTEN'			HE CONDITIONS OBSERV	VED A	ND			
rumber	NOTED BELOW:										
31	Bar hand sink 135 F Hot water leaking at faucet/not under (on tankless so hot water won't run out) at bar hand sink. will use prep hand sink										
01	-			out, at bui	Tidila olilik.	Will doo prop Harid oil					
	Bar dishwasher 100 ppm bleach Prep hand sink 126 F										
31	•		dump/prep/food washin	n use f	or hand	l washing only					
42					OI Hand	i wasiiiig oiliy					
2	Clean air return vents in dining room/sound panels Discarded TCS foods in cold top										
	Discarded TCS foods in cold top Cold top in prep area to be repaired ASAP. will need to cold hold at 41 or below										
W	In WIC/rice prepared this morning. temps at 49 but needs to be cooled in shallow, metal pans/not deep plastic										
32	Cutting board to be	replace	d in front of salad cold	ор							
32	Rusty shelves throu			•							
45	Need to clean floors,	walls, un	der equipment. Clean de	oris unde	r equipm	nent, shelves in b	ack				
42	Clean in/around/on	equipm	ent								
9	Store eggs low and	separa	te								
	Dishwasher 100 pp	m bleac	h								
33 No 3 comp sink											
42	Clean dry goods sh	elves									
42	Clean bulk spice containers										
35	Store employee items low and separate										
10	Always have sani bucket setup during prep and service										
Received	l hv·		Print:		П	Title: Person In Charge/	Owner				
/ · · · ·	` •			ofor,	_		Owner				
Inchest-	d by:		Print:	CICI	-	Owner					
(signature)	Kevin Lefere d by: Christy Cov	tez 1	Christy C	ortez	RS						
	6 (Povised 09 2015)	7, 1	- Jillioty O	J. 102,		Samples: Y N #	collect	ed			