Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite: /8 /	/2(02	20	Time in: 9:40	Time out: 11:36		se/Perm -82		7					Est. Type Risk Category Page 1 of 2	2_		
Pu	ırpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	p 3-Cor	nplaint		_	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE		
Za	na	ishm a ta			ne:		Contact/Ow Al Lefere		-				ı		* Number of Repeat Violations: Viumber of Violations COS: e trap : Follow-up: Yes V	R		
Ph 20	ysic 2 E	al A Ru	uddre U sk	ess: Ro	ckwall, TX	TX	st control : Extreme/ r	nonthl	у Т	Hoc Triple	od e B/3		LE:	S/1	I00gal/2mo № □			
Ma					tatus: Out = not in corpoints in the OUT box for Prior	each numbered it			a chec	ckma	rk in	appr	opriat	e bo	plicable COS = corrected on site R = repeat violation W- Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h		
O U	mpli I N	iance N O	e Sta N A	C		perature for Fo	•	R	ł	O U		ance N O		C O	Employee Health	R		
Т	~			S	1. Proper cooling time a					Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
2					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
3		v			3. Proper Hot Holding to	emperature(135°	°F)								Preventing Contamination by Hands			
		v			4. Proper cooking time a	and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly			
		~			5. Proper reheating proc Hours)	cedure for hot ho	olding (165°F in	12			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)			
	~				6. Time as a Public Hea	lth Control; proc	cedures & reco	rds							Highly Susceptible Populations			
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	~				7. Food and ice obtained good condition, safe, an destruction US Foo	d unadulterated;		n						Chemicals				
	~				8. Food Received at pro						/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
		<u> </u>				from Contamin	nation				~				water only 18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & propreparation, storage, dis										Water/ Plumbing			
3					10. Food contact surface Sanitized at			ıd		3				t	19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition o	of returned, previous	ously served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
							tion Items (2			_	_	_		_	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration			R	ł .	O U T	I N	N O		C O S	Food Temperature Control/Identification	R		
	/				21. Person in charge pre and perform duties/ Cer 2			dge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	•				22 5 177 11 /													
	·				22. Food Handler/ no ur all	nauthorized perso	ons/ personnel			W					28. Proper Date Marking and disposition			
					22. Food Handler/ no ur all Safe Water, Recon					W	>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
					Safe Water, Recor	rdkeeping and I Labeling available; adequ	Food Package uate pressure, s			W	<i>'</i>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation			
	✓				Safe Water, Recor	rdkeeping and I Labeling available; adequaliable (shellstoo	Food Package uate pressure, s			W	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
	✓ ✓				Safe Water, Recor 23. Hot and Cold Water 24. Required records av	rdkeeping and H Labeling ravailable; adequation additional and the control an	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an ecialized	e							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)			
	\rangle \rangl				23. Hot and Cold Water 24. Required records av destruction); Packaged l Conformance with Va HACCP plan; Variance processing methods; ma	rdkeeping and H Labeling ravailable; adequation additional and the control an	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an acialized actions	e		W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	\rangle \rangl				23. Hot and Cold Water 24. Required records av destruction); Packaged l Conformance with Va HACCP plan; Variance processing methods; ma	rdkeeping and F Labeling available; adequation additional additio	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an ecialized uctions w or under cool	d		w 2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly			
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	C	23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminin menu	rdkeeping and H Labeling r available; adequaliable (shellstoo Food labeled with Approved H ariance, Specializ obtained for speanufacturer instructurer instructurer instructurer and the summer Advisory er Advisories; ray nder/Buffet Plate	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an ecialized actions w or under cool e)/ Allergen La	d d seed bel		2 W 2		xceee		Da C	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	R		
OUTT	ン ン ン ン	N O	N A	COSS	23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi in menu Core Items (1 Poin Prevention of	rdkeeping and F Labeling ravailable; adequation additional and the second labeled with Approved F ariance, Specialization obtained for specialization and the second labeled sumer Advisory er Advisories; ravander/Buffet Plate at) Violations I of Food Contame	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an ecialized actions w or under cool e)/ Allergen La Require Corre	d ked bel		W 2 W 2	to E.		N A		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided sys or Next Inspection, Whichever Comes First Food Identification	R		
1	ン ン ン ン			О	23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi in menu Core Items (1 Poin Prevention of the standard of th	rdkeeping and F Labeling r available; adequation additional and the content of th	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an ecialized actions w or under cool e)/ Allergen La Require Corre nination n, rodent/other	d d cctive Ac		W 2 W 2	to E.	N	N A	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R		
т 1 W	ン ン ン ン			О	23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi in menu Core Items (1 Poin Prevention of Saturday Sat	rdkeeping and F Labeling available; adequation and the second se	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an exialized uctions w or under cool e)/ Allergen La Require Corre nination n, rodent/other g or tobacco us	d d cctive Ac		W 2 W 2 Not	to E.	N	N A	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R		
1 W	ン ン ン ン			О	23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi in menu Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop	rdkeeping and F Labeling ravailable; adequation and the second labeled with Approved F ariance, Specialization obtained for speamufacturer instructions. Sumer Advisory or Advisories; ravander/Buffet Plate att) Violations I of Food Contament of the second minimum o	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an exialized uctions w or under cool e)/ Allergen La Require Corre nination n, rodent/other g or tobacco us	d d cctive Ac		W 2 W 2	to E. I. N.	N	N A	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R		
т 1 W	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin menu Core Items (1 Poin Prevention of the standard of the	rdkeeping and F Labeling ravailable; adequaliable (shellstood food labeled with Approved F ariance, Specialize obtained for specialized obtained for speci	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an exialized uctions w or under cool e)/ Allergen La Require Corre nination n, rodent/other g or tobacco us	d d cctive Ac		W 2 W 2 Not	to E. I. N. V.	N	N A	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	R		
1 W	ン ン ン ン			О	23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi in menu Core Items (1 Poin Prevention of Sanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta	rdkeeping and F Labeling available; adequation and the second labeled with Approved F ariance, Specialization obtained for specialization ob	Procedures zed Process, an ecialized actions w or under coolee)/ Allergen La Require Corre hination n, rodent/other g or tobacco us	d d cctive Ac		W 2 W 2 Not	to E. I. N.	N	N A	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R		
1 W	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi in menu Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing response to the properation of the pr	rdkeeping and F Labeling available; adequation and the second se	Food Package uate pressure, s ck tags; parasite Procedures zed Process, an ecialized uctions w or under cool e)/ Allergen La Require Corre nination n, rodent/other g or tobacco us ored	d seed bel ctive Ac		W 2 W 2 Not	to E. I. N. V.	N	N A	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R		
1 W	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi in menu Core Items (1 Poin Prevention of the sanimals of the	rdkeeping and F Labeling ravailable; adequation additional ser use of Utensile, with Approved F ariance, Specializabtained for speamufacturer instructions. Summer Advisory or Advisories; ravander/Buffet Plate att) Violations I of Food Contame eet contamination seemly used and stem amination method or Use of Utensile, & linens; prope e utensils; prope	Procedures Zed Process, an ecialized actions w or under coolee)/ Allergen La Require Corre mination n, rodent/other g or tobacco us ored Is erly used, stored rly used	d ced bel cetive Ac		W 2 W 2 Not	to E. I. N. V.	N	N A	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) NEED Current/2019 displayed Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	R		

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/S			License/Permit #	Page	<u>2</u> of <u>2</u>		
Zanata		202 E	Rusk		Rockwall, TX		FS-8267				
Item/Loc	cation	Temp F	TEMPERATURE OBSERV Item/Location		NS Cemp F	Item/Locat	tion		Temp F		
cold top/meatballs		41	seabass/potatoes		-		in freezer ambient		5.4		
pimento/humus		41/41	cold top/mozzarella	a ;	35	beer cooler			41		
under/steak crab WIC/noodles		45	egg/remoulade	3	3/35						
		45	pizza cold drawers/sausa	ge ,	41						
		45	shredded chees	e 4	41						
riso	tto/meatballs	45/43	bar cooler ambier	cooler ambient 3							
	chicken	43	2 door freezer ambier	nt	15						
mea	t drawers/salmon	48	dessert cooler/cheesecak	е							
•	1	OB	SERVATIONS AND CORRECT	TIVE A	ACTION	S					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 116										
19	dishwasher 100 ppm bleach Hand sink prep continuously running. Must fix asap as is turned off. will use back hand sink till repaired. Repair within 24 hours.										
2			old hold at 41 or below								
42	-		n dining, vents, beam:		und h	narde					
31			towels at all hand sink		unu b	vaius					
33	•	u papei	towers at all Hariu Silir	13							
	No 3 comp sink	ontoinor	en ete								
42 39	Clean lids of flour c		•								
40	Store knives clean										
	· · ·	•	on dry storage rack	obino	d prop	liabta	avvitab o a				
45 2			t, floors, clean walls be					urc			
34	Meat drawers loaded this morning. Need to cold hold at 41 or below. will only have 4 hours worth TPHC. Fix within 24 hours.										
34	Fruit flies in bar										
40/27	Bar hand sink 133										
42/37											
37 W	<u> </u>		nes off of floor to clean		n ara	20					
10	Store employee drinks low and separate, not over prep areas										
10	Sani bucket must be setup 200 ppm quats Saniziter was not mixing properly at sink. Must be 200-400 ppm. Wiggled tube and got to 200 ppm quat.										
39	`		·	-P111.	· · · · · · · · · · · · · · · · · · ·	.a lube a	got to 200 ppili	yuut.			
36											
30	Store wiping cloths in Sani buckets										
	Covid-19 Response	9									
	Maks worn by all employees. gloves used for all prep and ready to eat										
	Monitoring employee health. Testing required if ill or exposed.										
	50% dining and socially distanced. Tables sanitized after every customer.										
	Hand sanitizer station for employee.										
	Single serve dressings. Condiments upon request. Sanitized after use. menus sanitized after use.										
Received (signature)			Print:				Title: Person In Charge/	Owner			
(Similare)	Al Lefere		Al Lefe	ere			Owner				
Inspected (signature)	Al Lefere d by: Christy C	anto	Print:			07					
	Cru usiy C	orce		<u>、し</u>	·UI L	ピム	Samples: Y N #	# collect	ed		