Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		- 10	^	25	Time in:	Time out:		icense/Pe			٠			۔/ 4	ام مینمید	Est.	I ype	Risk Category	Page 1	of 2	
					3:40	4:30 2-Follow U		Complai		_	I Cl Inve				expired 5-CO/Cons	-44*	r	(Other		L/SCOR	
Es	tabl	ishm	ent i	Nam		2-Follow C		Owner N		4-	·inve	suga	ation		* Number o	of Repe	at Violat		IOIA	L/SCUK	L
		enh	_			Pe	est control	:		Но	od		Gı	ease	Number of trap :	of Viola		OS: Fol <u>low</u> -up: Yes	9/9)1/A	\
11	2 N	l Sa	n J	laci	nto Rockwall, TX	OW	vner to e	mail		TX Sup	erior/1-2		ow	nei	r to email		1	No 🗌			_
Ma					Status: Out = not in co points in the OUT box for	этриансе	-	NC) = not ✓' a ch						plicable COS :	= corre	cted on si Mark	ite $\mathbf{R} = \text{repeat}$ in appropr	violation Williate box for	V- Watch R	1
Co	mpl	iance	Stat	tus	Prio	ority Items (3	B Points) v	violations	Requi	_	nmea Compl			_	ive Action not to	excee	ed 3 day	s			
O U	I N	N O	N A	C O S		nperature for F legrees Fahrenhe			R	U	N	N O	N A	C O S			Emplo	yee Health			R
Т	~			. 5	1. Proper cooling time					Т	_			5	12. Managemen knowledge, resp			ees and condition	al employee	es;	_
					2. Proper Cold Holding	temperature(//1	1°E/ /5°E)				_							d exclusion; No d	liccharge fro	ım.	
3					2. Proper Cold Holding	g temperature(+1	1 17 43 19				~				eyes, nose, and			u exclusion, tvo e	nsenarge no	,,,,	
	~				3. Proper Hot Holding	temperature(135	5°F)				<u> </u>				Pr	revent	ing Cont	tamination by H	ands		
		~			4. Proper cooking time	and temperature	re				~				14. Hands clear	ned an	d properl	y washed/ Glove	s used prope	rly	_
		7			5. Proper reheating pro- Hours)	cedure for hot he	olding (165	°F in 2			~							ready to eat foods			
					6. Time as a Public Hea	alth Control: pro	ocedures &	records			<u> </u>						•	`		-/	
		'				, ۲					Τ		1		16. Pasteurized			ptible Population			
					Ap	proved Source	;				~				Pasteurized eggs						
					7. Food and ice obtaine good condition, safe, at			ood in									CI.				
	/				destruction Resta	urant Dep	pot										Cn	emicals			
	/				8. Food Received at pro		re				~				17. Food additiv & Vegetables	ves; ap	proved a	nd properly store	d; Washing	Fruits	
					check at rece	PIPT n from Contami	vination			W					18. Toxic substa	ances p	properly i	identified, stored	and used	+	
					9. Food Separated & pr			ood		٧٧	_										
	~				preparation, storage, di		Ü											/ Plumbing			
	/				10. Food contact surfact Sanitized at 200			ed and			~			1	19. Water from backflow device		ved sourc	ce; Plumbing insta	alled; proper		
	~				11. Proper disposition of reconditioned disc		viously serve	ed or			~				20. Approved So	ewage	/Wastew	ater Disposal Sys	tem, proper		
					uisc	arucu															
					Pri	iority Founda	ation Iten	ns (2 Poi	ints)	violai	tions	Rea	uire	Cor	rective Action w	vithin	10 davs				
O U	I N	N O	N A	C O		iority Foundant of Knowledge			nts) 1	O U	I N	Req N O	nire N A	C O	rective Action w		•	e Control/ Identi	fication		R
O U T	N	N O			Demonstration 21. Person in charge pr	n of Knowledge	e/ Personnel	l owledge,	_	0	I N	N	N	C	Food	d Tem	perature	e Control/ Identi			R
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 2	n of Knowledge resent, demonstr ertified Food Ma	e/ Personnel ration of kno anager/ Post	l owledge, ed	_	O U	I N	N	N	C O	Food 27. Proper cooli Maintain Produc	d Temping me	perature thod used perature	d; Equipment A			R
	N	N O		О	21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u	n of Knowledge resent, demonstr ortified Food Ma unauthorized pers	ration of kno anager/ Post	owledge, ed	_	O U	I N	N	N	C O	Food 27. Proper cooli Maintain Produc 28. Proper Date	d Temping me	perature thod used inperature	d; Equipment Ad	dequate to		R
	N	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 2	n of Knowledge resent, demonstr ortified Food Ma unauthorized pers	ration of kno anager/ Post	owledge, ed	_	O U	I N	N	N	C O	Food 27. Proper cooli Maintain Produc 28. Proper Date	ing me	perature thod used inperature	d; Equipment A	dequate to		R
	N	N O		О	21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u	n of Knowledge resent, demonstr ertified Food Ma unauthorized persordkeeping and Labeling	e/ Personnel ration of kno anager/ Post rsons/ person Food Pack	l owledge, ed nnel	_	O U	IN	N	N	C O	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str	ing me ict Tem Marki ers pro	perature thod used apperature ing and d	d; Equipment Ad	dequate to		R
	N	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco	resent, demonstratified Food Ma unauthorized persordkeeping and Labeling or available; adec	ration of known an ager/ Post resons/ person Post Food Pack	owledge, ed nnel age	_	O U	I N	N	N	C O	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str	ing me act Teme Markiters propries	thod used ing and d ivided, ac	d; Equipment Addition	dequate to	ical/	R
	N /	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged	resent, demonstratified Food Ma mauthorized personal Labeling or available; adectivation of the control of the	e/ Personnel ration of kno anager/ Post rsons/ person Food Pack quate pressu ock tags; par	bwledge, ed nnel age rasite s	_	U	I N	N	N	C O	Food 27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab	ing me ict Terr Marki ers pro rips Requi	thod used the perature ing and divided, according to the perature ing and divided, according to the perature in the perature i	d; Equipment Addisposition ccurate, and calibrate for nit (Current/insponent, and Vendoment, and Vendoment, and Vendoment)	dequate to rated; Chemi Operation report sign	posted)	R
	N /	N O		О	Demonstration 21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance	resent, demonstratified Food Ma unauthorized persordkeeping and Labeling or available; adectivatilable (shellstot Food labeled with Approved fariance, Special e obtained for sp	ration of known an ager/ Post resons/ person Prood Pack quate pressured to the control of the co	bwledge, ed nnel age rasite s	_	U	I N	N	N	C O	Food 27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab	ing me ict Terr Marki ers pro rips Requi	thod used the perature ing and divided, according to the perature ing and divided, according to the perature in the perature i	d; Equipment Addisposition ccurate, and calibate Prerequisite for hit (Current/insp	dequate to rated; Chemi Operation report sign	posted)	R
	V	N O		О	Demonstration 21. Person in charge prand perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged Conformance v Experiment of the processing methods; many constraints of the processing methods of the processing	resent, demonstratified Food Ma unauthorized persordkeeping and Labeling or available; adectivatilable (shellstot Food labeled with Approved fariance, Special e obtained for sp	ration of known an ager/ Post resons/ person Food Pack quate pressure ock tags; part Procedure lized Processore decialized ructions	bwledge, ed nnel age rasite s	_	V	I N	N	N	C O	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used	d Temping me tot Temping me tot Temping me Markit Markit ers proprips Requiring Requiring Markit Ma	thod used perature thod used perature ing and devided, according to the perature that the perature is the perature in the perature in the perature is the pera	d; Equipment Addisposition curate, and caliba Prerequisite for nit (Current/insponent, and Vend ilities: Accessible et surfaces cleanal	Operation report sign	posted)	R
	V	N O		О	Demonstration 21. Person in charge preand perform duties/ Ce 22. Food Handler/ no use Safe Water, Reconstruction (Conformance vector) Conformance vector (Conformance vector) Conformance vector) Conformance vector (Conformance vector) Conformance vector) Conformance vector (Conformance vector)	resent, demonstratified Food Manauthorized persordkeeping and Labeling ar available; adectivation and tabeled with Approved fariance, Special e obtained for spanufacturer instructions.	ration of knanager/ Post ration of knanager/ Post rsons/ person I Food Pack quate pressu ock tags; par I Procedure lized Proces pecialized rructions	bowledge, ed annel age are, safe rasite s, and	_	V	I N	N	N	C O	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used	d Temjing me ing	thod used apperature ing and d wided, ac rement, ac rement, sent Pern ls, Equip shing factor and used and used and used	d; Equipment Adisposition ccurate, and calibrate for a continuous formula (Current/insponent, and Vendilities: Accessible et surfaces cleanal de continuous formula (Current/insponent, and Vendilities: Accessible et surfaces cleanal de continuous formula (Current/insponent) (Current/in	Operation report sign ling and properly	posted)	R
	V	N O		О	Demonstration 21. Person in charge prand perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged Conformance v Experiment of the processing methods; many constraints of the processing methods of the processing	resent, demonstratified Food Ma inauthorized persordkeeping and Labeling ar available; adequation with Approved ariance, Special e obtained for spanufacturer instructurer instructurer Advisor; race Advisories; race race of Knowledge and Advisories; race race of Knowledge and Advisories; race race resent a summer Advisories; race race race resent a summer Advisories; race race race resent a summer Advisories; race race race race race race race race	ration of known anager/ Post resons/ person left Food Pack quate pressure ock tags; particled Procedure lized Process pecialized ructions	bowledge, ed annel age age rasite s, and cooked	_	V	I N	N	N	C O	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used	d Temjing me ing	perature thod used apperature ing and d wided, ac rement, ent Pern ls, Equip shing fac: d Contac and used	d; Equipment Adisposition ccurate, and calibrate for a curate for a c	Operation report sign ling and properly	posted)	R
	N / / / / / / / / / / / / / / / / / / /	N O		OS	Demonstration 21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumer	resent, demonstratified Food Ma mauthorized persond Labeling or available; adectivation of the control of the c	ration of known an ager/ Post resons/ persons/ p	bwledge, ed nnel age ure, safe rasite s, and cooked n Label	R	W	I N V V V V V V V V V V V V V V V V V V	N O	N A	COSS	Food 27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate has upplied, used 32. Food and Nodesigned, constr 33. Warewashin Service sink or o	d Temping me into the Markit of Mark	thod used apperature ing and d avided, according and factoring and factoring and factoring according to the factoring according t	d; Equipment Adisposition ccurate, and calibrate for a continuous formula (Current/insponent, and Vendilities: Accessible et surfaces cleanal destalled, maintaine acility provided	Operation report sign ling and properly ble, properly d, used/	posted)	R
	v v		A	О	Demonstration 21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention	resent, demonstratified Food Ma inauthorized persond Labeling or available; adectivational dependence of the control of the co	ration of known an ager/ Post resons/ persons/ p	bowledge, ed annel age age are, safe rasite s, and cooked n Label corrective	Action	W 2	I N	N O	N A	C O S	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used 32. Food and No designed, constr 33. Warewashin Service sink or o	d Temping me ing	perature thod used apperature ing and d vided, ac rement, ent Pern ls, Equip shing fact and used and used and used the contact and used and used the contact and used	d; Equipment Adisposition ccurate, and calibrate and calibrate and calibrate for a curate, and Vendilities: Accessible at surfaces cleanal and the calibrate provided acceptance of the company of the company of the company of the curate acceptance of the company of the curate acceptance of the c	Operation report sign ling and properly ble, properly d, used/	posted)	
W	V	N	N N	o s	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals	resent, demonstratified Food Malanauthorized persont deeping and Labeling ar available; adequatilable (shellstof Food labeled with Approved Variance, Special election of the summer Advisor; arander/Buffet Plant) Violations of Food Contarget and the contamination of the summer Advisor; are reserved to the summer Advisor; and the summer Advisor; are reserved to the summer Advisor; are rese	ration of known an ager/ Post resons/ person lefood Pack quate pressure ock tags; participated Process pecialized Process pecialized ructions resonant personal perso	bowledge, ed annel age age are, safe arasite so so, and accooked an Label corrective ther	Action	W 2	I N	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food 27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate has upplied, used 32. Food and Nodesigned, constr 33. Warewashin Service sink or o	d Temping me ing	perature thod used apperature ing and d vided, ac rement, ent Pern ls, Equip shing fact and used and used and used the contact and used and used the contact and used	d; Equipment Adisposition ccurate, and calibrate and calibrate and calibrate for a curate, and Vendilities: Accessible at surfaces cleanal and the calibrate provided acceptance of the company of the company of the company of the curate acceptance of the company of the curate acceptance of the c	Operation report sign ling and properly ble, properly d, used/	posted)	
W	V	N	N N	o s	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	resent, demonstratified Food Ma unauthorized persordkeeping and Labeling or available; adec vailable (shellsto Food labeled with Approved dariance, Special e obtained for sp anufacturer instrational summer Advisories; ra inder/Buffet Pla nt) Violations of Food Contar acct contaminations selecting, drinking	ration of known an ager/ Post ration of known and person of known	bowledge, ed annel age age are, safe arasite so so, and accooked an Label corrective ther	Action	W 2	I N	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used 32. Food and No designed, constr 33. Warewashin Service sink or o ys or Next Inspect	d Temping me to the Markit ers properties of Markit ers properties Required to the Markit ers properties Required to the Markit ers properties Required to the Markit ers properties of the Ma	perature thod used the perature t	d; Equipment Addisposition curate, and calibrate for a curate, and calibrate for a curate, and Vend curate surfaces cleaned described for the curate for the curat	Operation report sign ling and properly ble, properly d, used/	posted)	
W O U T 1	V	N	N N	o s	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Instantianum S 35. Personal Cleanlines 36. Wiping Cloths; prosessing processing processing processing services of the prevention of	resent, demonstratified Food Ma inauthorized persord Reeping and Labeling or available; adequality and the second are also the second and the	ration of known an ager/ Post ration of known and person of known	bowledge, ed annel age age are, safe arasite so so, and accooked an Label corrective ther	Action	W 2	I N	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used 32. Food and No designed, constr 33. Warewashin Service sink or o ys or Next Inspect	d Temping me ing	perature thod used apperature ing and d vided, ac rement, ent Pern ls, Equip shing fact and used and used and used this instead of the control by Mhich Food Id labeling (Physical surfaces	d; Equipment Adisposition curate, and calibrate and calibrate and calibrate and calibrate and calibrate and curate and calibrate and curate, and Vendilities: Accessible at surfaces cleanal and calibrate accility provided accepted to the company of the company of the company of the company of the curate and calibrate acceptance acceptance and calibrate acceptance acceptance and calibrate acceptance acceptan	Operation report sign ling e and properly d, used/	posted)	
W O U T 1	V V	N	N N	o s	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records av destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; productions of the content of the	resent, demonstratified Food Malanauthorized persont deeping and Labeling ar available; adequatilable (shellstot Food labeled with Approved ariance, Special electronic details obtained for spanufacturer instrationary and ariance for spanufacturer instrationary before Contamination of Food Contamination services and stamination	ration of known an ager/ Post ration of known and person of known	bowledge, ed annel age age are, safe arasite so so, and accooked an Label corrective ther	Action	W 2	I N V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used 32. Food and Ne designed, constr 33. Warewashin Service sink or of ys or Next Inspect	d Temping me ct Tem extra Markit ers pro rips Requiplishme Utensi and was confoorructed, mg Facia curb cl	thod used apperature ing and divided, according and divided, according and divided, according and used districts; insteading factorists and used in the second and used in the second according to the	d; Equipment Adisposition ccurate, and calibrate and calibrate for nit (Current/insponent, and Vendilities: Accessible at surfaces cleanal destalled, maintaine accility provided acceptable for the company of the comp	Operation report sign ling and properly d, used/	posted)	
W O U T 1	V V V	N	N N	o s	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Instantianum S 35. Personal Cleanlines 36. Wiping Cloths; prosessing processing processing processing services of the prevention of	resent, demonstratified Food Malanauthorized persont deeping and Labeling ar available; adequatilable (shellstot Food labeled with Approved ariance, Special electronic details obtained for spanufacturer instrationary and ariance for spanufacturer instrationary before Contamination of Food Contamination services and stamination	ration of known an ager/ Post ration of known and person of known	bowledge, ed annel age age are, safe arasite so so, and accooked an Label corrective ther	Action	W 2	t to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used 32. Food and No designed, constr 33. Warewashin Service sink or o ys or Next Inspect	d Temping me ct Tem ing me ct Tem ing me ct Tem ing me ing	perature thod used perature ing and d vided, ac rement, ent Perm ls, Equip shing faci d Contac and used ditties; ins leaning fa blabeling (Physic a surfaces on and li se proper	d; Equipment Adisposition curate, and calibrate and calibrate for nit (Current/insponent, and Vendilities: Accessible at surfaces cleanald stalled, maintaine acility provided ever Comes Fire dentification (Bulk Food) al Facilities a clean ghting; designate thy disposed; facil	dequate to Operation report sign ling e and properly d, used/ st d areas used ities maintai	posted)	
W O U T 1	V V V V V V V V V V V V V V V V V V V	N	N N	o s	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; processing methods (Disclosure/Rem 37. Environmental contact of the property of t	resent, demonstratified Food Ma inauthorized persord Reeping and Labeling are available; adequated with Approved ariance, Special electronic obtained for spanufacturer instructurer instru	ration of known anager/ Post resons/ persons/ pe	bowledge, ed annel age age are, safe as s, and accooked an Label accooked accooked an Label accooked a	Action	W 2	I N V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used 32. Food and No designed, constr 33. Warewashin Service sink or o ys or Next Inspect	ing me in	perature thod used apperature ing and d vided, ac rement, ent Pern ls, Equip shing fact and used and u	d; Equipment Adisposition curate, and calibrate and calibrate and calibrate and calibrate and calibrate and curate and calibrate and curate and curate and curate and curate actives. Accessible at surfaces cleanal destalled, maintained active active active and curate active active active and curate active act	dequate to Operation report sign ling e and properly d, used/ st d areas used ities maintai clean	posted)	
W O U T 1	V V V V V V V V V V V V V V V V V V V	N	N N	o s	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental cont 38. Approved thawing	resent, demonstratified Food Ma mauthorized persont deeping and Labeling or available; adequallable (shellstot Food labeled with Approved fariance, Special e obtained for spanufacturer instracturer instracturer instracturer Marianter/Buffet Plant) Violations of Food Contartect contamination services and set amination method er Use of Utens. t, & linens; prop	ration of known an ager/ Post resons/ persons/ p	bowledge, ed annel age age are, safe as s, and accooked an Label accooked accooked an Label accooked a	Action	W 2	I N V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooli Maintain Produc 28. Proper Date 29. Thermomete Thermal test str Permit 1 30. Food Estab 31. Adequate ha supplied, used 32. Food and No designed, constr 33. Warewashin Service sink or o ys or Next Inspect	ing me in	perature thod used apperature ing and d vided, ac rement, ent Pern ls, Equip shing fact and used and u	d; Equipment Adisposition curate, and calibrate and calibrate for nit (Current/insponent, and Vendilities: Accessible at surfaces cleanald stalled, maintaine acility provided ever Comes Fire dentification (Bulk Food) al Facilities a clean ghting; designate thy disposed; facil	dequate to Operation report sign ling e and properly d, used/ st d areas used ities maintai clean	posted)	

Received by: (signature) Raymundo Acevedo	Print: Raymundo Acevedo	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: enhead	Physical A		City/State: Rockwall	TX	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>				
Ttairi	Cilicad	1121	TEMPERATURE OBSERVA		, 1/	need carrong to poot					
Item/Loc	ation	Temp F	Item/Location	Temp F I	tem/Loca	tion	Temp F				
cold to	op/corn	47	rice in rice pot	168							
drav	vers/boiled eggs	37	white freezer	-5							
	corn	40	2 door cooler/beet	32							
reach	n in freezer ambient	19	lemon for reference	40							
2 doo	r reach in cooler/eggs	42									
	pork belly	41/41/41									
	broth	41									
unde	er counter freezer	19									
_		OB	SERVATIONS AND CORRECTI	VE ACTIONS			-				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRECT	ED TO TI	HE CONDITIONS OBSERV	/ED AND				
34	Dead roach/flipped										
34/47											
	Kitchen hand sink 120F equipped										
45	Need to clean air return vent/dusty										
2	Corn double panned in cold top/to store under to cold hold at 41F or below (especially between lunch and dinner)										
	Cooking equipment clean at inspection/ good										
35	To store employee drinks low/separate, not on prep tables . Avoid screw tops, use a cup with lid and straw instead										
	Soda nozzles WRS daily										
W	All employees to have food handlers within 30 days of hire										
45	Need to finish installing drywall in back storage, exposed drywall (need to seal) Quat and chlorine test strips on site/current										
	Dishwasher sanitizing at 100ppm chlorine										
	3 comp sink at 130F Digital thermo										
W		es /COS	/store under dishwashe	er/one hott	le onl						
31	To label spray bottles /COS/store under dishwasher/one bottle only No warewash hand sink										
	Using Steramine tabs for sanitizer										
45	To clean floors and										
Received	·		Print:			Title: Person In Charge/	Owner				
(signature)	Raymundo Aceve	do	Raymundo	Aceve	do	Manager					
Inspected (signature)		tez, 1	Christy Co	ortez, F	RS						
Form FIL 00	6 (Revised 09-2015)	0,		•		Samples: Y N #	collected				