Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

Date: 7/23/2025 11:00 Time out: License/P FS-9			9342						Est. Type Risk Category Page 1	Page <u>1</u> of <u>2</u>						
		se o i ishm			tion: 1-Routine	2-Follow U		3-Compla		4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/State * Number of Repeat Violations:	CORE
La	ke	s F	Reg	gio	nal Community								Ι ~		✓ Number of Violations COS:	3/A
		al A Airp			d Rockwall, TX	Aw	st contro esom	e/monthl	y	Hoo Amei	od ircan	Fire		rease tbo	ronow-up. res	,,,,
M					Status: Out = not in cor points in the OUT box for	mpliance IN = in each numbered it	complian tem	nce N Mark	$\mathbf{O} = \text{not}$						pplicable $COS = corrected on site R = repeat violation W-V ox for IN, NO, NA, COS Mark an in appropriate box for R$	Watch
					•					re In	nmed	liate	Cort	recti	tive Action not to exceed 3 days	
O	mpliance Status				R	O	I	iance Sta N N O A		C	Employee Health					
T				S	1. Proper cooling time a	egrees Fahrenhei and temperature	1t)			T				S	12. Management, food employees and conditional employees;	
	~										~				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	
Ĕ	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 properly					
			5. Proper reheating procedure for hot holding (165°F in 2					+		-				15. No bare hand contact with ready to eat foods or approved	_	
			~		Hours)						~				alternate method properly followed (APPROVED Y. N.))
			~		6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations		
					Арг	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained		source;	Food in								
					good condition, safe, and unadulterated; parasite										Chemicals	
			destruction WalMart 8. Food Received at proper temperature				+						17. Food additives; approved and properly stored; Washing Fruits			
	~				check at rece	ipt					~				& Vegetables	
	Protection from Contamination								~				18. Toxic substances properly identified, stored and used			
	~		Food Separated & protected, prevented during food preparation, storage, display, and tasting			g food							Water/ Plumbing			
	~				10. Food contact surface Sanitized at _200_ p			aned and			~			-	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of	f returned, previ	iously se	rved or			7			1	20. Approved Sewage/Wastewater Disposal System, proper disposal	
	Ľ				reconditioned disca						Ľ					
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O U T	I N	N O	N A	C O S	Demonstration 21. Person in charge pre	of Knowledge/	Personi	nel			I N				Food Temperature Control/ Identification	R
				О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/ esent, demonstra tified Food Man	Personation of k	nel knowledge, osted		O U	I N	N	N	C O		R
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Received by: (signature) Balvinder Canta	Print: Balvinder Cantu	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
	Regional Community Center		Airport Rd	Rockwa	all, TX	FS-9342	1 450 <u>7</u> 01 <u>7</u>				
Item/Loc	otion	Torre E	TEMPERATURE (Itom/I	tion	T 1				
		Temp F	Item/Location	Temp F	Item/Loca	นงก	Temp I				
2 door reach in freezer		2									
2 door reach in cooler/lunch meat		56			1						
tea	for reference	51									
	butter	55									
		OB	SERVATIONS AND C	ORRECTIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YO	OUR ATTENTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSE	RVED AND				
	Hand sink 100F eq	uipped									
	3 comp sink 118F										
	Dishwasher high te	mp/sani	tizing per temp s	strips							
	Using Steramine ta	-		•							
	Sani spray bottles a			ige daily to kee	p at req	uired ppm/200	-400				
	Clients bring their o		<u> </u>	· · · · · · · · · · · · · · · · · · ·							
	Only cooking baked					•					
	Digital thermo		and the same same	,		<u> </u>					
42	To clean utensil drawers and organizers										
	Cooking done in sit			taff only							
	Eggs used for bakir			y							
	American Fire chec										
	Quat test strips and			her on site							
2	Discarded lunch meat an	-	•		red/ to col	d hold at 41F or be	elow				
			2.2 /// 100	223.0. and ropul	2 2.7 10 001						
Received (signature)	· ·		Print:	/inder Ca	ntu	Title: Person In Charg	e/ Owner				
	Dakvinder Cantu		Dall		iiiu						
Inspected (signature)	Balvinder Cantu Iby: Christy Cov	tez, F	RS Chris	sty Cortez,	RS	Samples: Y N	# collected				