Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

7/2	22/	20	25	2:40	3:10		ense/Perm		•				Est. Type	Risk Category	Page 1 of	<u>f_2</u>
Pur	ose	of In	spec	tion: 1-Routine	2-Follow U	Up 3-C Contact/C	omplaint		4-In	ivest	igati	on	5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/SC	ORE
				cupboard		Montar			-				✓ Number of Violations C		2/08	/Λ
	Physical Address: Pest control: The Can Man/5-21-2					5-21-202		Hood Grease			Follow-up: Yes No		2/98/A			
	Co	mplia	nce S	Status: Out = not in co	ompliance IN = ir	n compliance	NO = 1						pplicable COS = corrected on	site R = repeat vio	lation W-Wa	atch
Mark	tne	approp	oriate	points in the OUT box for									ox for IN, NO, NA, COS Mative Action not to exceed 3 da	rk an 🗙 in appropriat ys	e box for R	
0	l N	nce Sta	C	Time and Ten	nperature for F	Food Safety	R		О	nplia I 1	N N	C				R
U I	N (O A	O S	(F = d)	legrees Fahrenhe	eit)			U T	N (O A	OS		loyee Health	1	
·	/			Proper cooling time	and temperature	e			١,	/			12. Management, food employ knowledge, responsibilities, a		employees;	
		2. Proper Cold Holding temperature(41°F/ 45°F)			_	13. Proper use of restriction and exclusion; No			nd exclusion; No disc	charge 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 ugloves used				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)		in 2			/			15. No bare hand contact with ready to eat foods or appro- alternate method properly followed (APPROVED Y						
		~		6. Time as a Public He	alth Control; pro	ocedures & re	cords						Highly Suga	antible Denulations		
												T	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
				Ар	proved Source	•							Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO eggs			
				7. Food and ice obtaine good condition, safe, a			1 in							L		
٠				destruction	s/see nex	•							C	hemicals		
·	/			8. Food Received at pro		е			Π.				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	;
				check at rece								+	18. Toxic substances properly	identified stored an	d used	
			1	9. Food Separated & pr	n from Contam		d		•	<u> </u>						
·	1			preparation, storage, di									Wate	er/ Plumbing		
·				10. Food contact surfact Sanitized at			and		Π.				19. Water from approved sour backflow device	rce; Plumbing installe	ed; proper	
				11. Proper disposition			0.0	_	'`				20. Approved Sewage/Wastey	votor Dianocal System	m proper	
·	/			reconditioned	or returned, prev	viously serveu	OI			/			disposal	water Disposar Syster	iii, proper	
			<u> </u>		· · · · · · · ·											
-				Pri	iority Found	ation Items	(2 Points	s) vio					rrective Action within 10 days	s		
		N N A	CO		n of Knowledge		(2 Points		O U	I I	equii N N O A	C		s re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

Received by: (signature) Montana Hoefler	Print: Montana Hoefler	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Kitschy Cupboard	Physical A	ddress: I San Jacinto	City/State:	all, TX	License/Permit # FS-9505	Page <u>2</u> of <u>2</u>				
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	freezer	3									
		OB	SERVATIONS AND COR	RECTIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
1.0111001	NOTED BELOW: Business name is Montai	na Haaflar	Designs II C dbo Tho I	Citechy Cunhoon	d/droppin	the dhalsama au	nore				
	Name going forward				u/uroppini	g the uba/same ow	Hers				
					me chanc	ne is on front of bui	ldina				
	Name change paperwork and CO hasn't been finalized with city although name change is on front of building										
	Selling jams, jellies, salsas from Big Cock Ranch and Stonewall Kitchen/properly labeled, manufacture licensed										
	Selling WIO bread and frozen pizza/properly labeled										
37	Selling Amazing Dip Company dips, queso, frozen cheesecakes/properly labeled Time to defrost freezer										
01											
	Coffee beans in bulk, scooped by employees into bags Coffee from Coffee City USA in Tyler, Texas										
	Gloves used, scoop washed daily										
	No sampling										
	3 comp sink 122F										
	Using bleach for sanitizer										
	Chlorine test strips		current								
42	To clean and organize area around 3 conp sink										
	warewash hand sink 126F equipped										
	Transmitted of the Teor oquipped										
Received (signature)	•	u	Print: Monta	ana Hoe	fler	Owner	e/ Owner				
Inspected (signature)		tez, 1	RS Christy	/ Cortez,	RS	Samples: Y N	# collected				