Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

				3:45 4:3	30	FOOD5052					Est. Type Risk Category Page 1					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner									ation		5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	CORE			
TΑ	۱ (٦	Го-	Go)			4.1	- 1	**					✓ Number of Violations COS: 12/8	7/B	
		al Ac So (Rockwall, TX	Ecola	control : ab/7-25-203	5	Ho n/a			w/l	rease Bur	e trap : Follow-up: Yes P		
Ma					Status: Out = not in compliance points in the OUT box for each nu	ce IN = in con umbered item	npliance Mark	$\mathbf{NO} = \mathbf{not}$						policable $COS = corrected on site R = repeat violation W-Vox for IN, NO, NA, COS Mark an X in appropriate box for R$	Watch	
					-				re In	nmed	liate	Cort	recti	tive Action not to exceed 3 days		
O U	npli I N	pliance Status N N C Time and Temperature for Food Safety					R	О	O I N U N O		N C		Employee Health			
T	14	U	O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T		U	A	o S	Employee Health 12. Management, food employees and conditional employees;		
	~				1. Froper cooling time and tem	регасите				~				knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding temper	rature(41°F/	45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
J					3. Proper Hot Holding temperature/125°E\					•				eyes, nose, and modul		
	~			3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands		
		~		4. Proper cooking time and temperature			(1650E): 0			~				14. Hands cleaned and properly washed/ Gloves used properly		
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N N	.)			
		6. Time as a Public Health Control; p.			ntrol; proced	ures & records							Highly Susceptible Populations			
														16. Pasteurized foods used; prohibited food not offered		
					Approved	l Source				~				Pasteurized eggs used when required NO EGGS		
					7. Food and ice obtained from a good condition, safe, and unada									Chemicals		
	-				destruction Core Mark	(Chemicais		
	~				8. Food Received at proper tem	nperature				~				17. Food additives; approved and properly stored; Washing Fru & Vegetables	iits	
					D	<u> </u>			_					18. Toxic substances properly identified, stored and used		
<u> </u>	1		Protection from Contamination 9. Food Separated & protected, prevented during food						~				1 1 2			
	~		preparation, storage, display, and tasting											Water/ Plumbing		
	/				10. Food contact surfaces and I Sanitized at 200 ppm/ter	Returnables	; Cleaned and			/			-	19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of return		sly served or		_				1	20. Approved Sewage/Wastewater Disposal System, proper		
	~				reconditioned	, p	,			~				disposal		
	_		-	-	Duianite I	Foundatio	T: (A.D.		-	tions	D	•	~			
	- 1		27.	- C	Friority i	roundano	on Items (2 P							rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration of Kno			oints) 1	O U	I N	N O	N A	C O	Food Temperature Control/ Identification	R	
O U T					Demonstration of Kno 21. Person in charge present, d and perform duties/ Certified F	nowledge/ Pe	ersonnel on of knowledge	R	0	I N	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
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Received by: (signature) Robin Cullum	Print: Robin Cullum	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: Го-Go)	Physical A 2105	ddress: So Goliad	City/State: Rockwa	all, TX	FOOD5052	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA		T = =							
Item/Loc	ration	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
beer W	IC (no TCS) ambient	48	chile dispenser	140								
	WIC	28-38	pretzel cheese dispense	137								
back s	storage 2 door freezer	-5										
back	storage 2 door cooler	33										
san	ndwich cooler	34										
ice cr	eam freezer reach in	-6										
packa	aged cheese cooler	48-54										
crea	mer dispenser	34										
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO T	HE CONDITIONS OBSER	RVED AND					
	Prep hand sink											
	Using Pizza Hut 3	comp sir	k for warewashing									
	Using spray bottles	•										
		•	urface contact sani wi	വുട ത്ര20	0 nnm /	nuate						
42	To clean shelves th		·	003 @20	о ррпп	quais						
29	Need hanging therr											
	7 7											
37			es off of floor to clean		! - \^	//						
37			tanding water and a to			near dairy						
28 42	Need to date mark		s once opened/to disca	rd at day	/ /							
31			<u> </u>	anar tay	vols							
	-		123F/need soap and p	•		or to aloon						
			storage/store items 6	inches d	11 01 110	JI to clean						
29	Need hanging them											
34	One live beetle/to o	•										
	Coffee pots cleaned											
	Hand sink by coffee	•		1	4 F f	-l	- f 4!					
2	Ice block on back of cheese cooler/all items discarded as over 41F for unknown amount of time											
	Tea nozzles cleaned daily											
	Digital thermo/electronic records kept											
Received (signature)	•		Print: Pohin (٠٠١١١٠٠	m	Title: Person In Charge						
	Kobin Cullum		Robin (ulluر_	111	Manager						
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collected					