Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/16/2025		25	Time in: 2:15	Time out: 3:10		License/Pe			40				Est. Type Risk Category Page 1 of	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation							1	5-CO/Construction 6-Other TOTAL/SCO	RE							
Establishment Name: Salad and Go Contact/Owner Name: * Number of Repeat Violations: Number of Violations COS: 21071								٨								
		al A			Rockwall, TX	F	Pest control	l : 3-2025		Ho n/a	ood		Gı LF	reas	e trap : Follow-up: Yes 7-9-2025/250gal No 🗹	–
		Com	plia	nce S	Status: Out = not in co	mpliance IN =	in complianc	e NO) = no	t obse	rved		$\mathbf{A} = \mathbf{n}$	ot ap	pplicable $COS = corrected on site R = repeat violation W-Wat$	ch
Ma	rk tl	he ap	prop	riate	points in the OUT box for	each numbered	d item	Mark '							ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
Co	mpli I	iance N	Sta N	tus C		· ·			R	(Comp		e Stat		Tenen ner to execut o utays	R
U T	N	0	A	o s	Time and Ten (F = d	n perature for egrees Fahren		y		T	J N		A	o s	Employee Health	K
	~				1. Proper cooling time	and temperatu	ire				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	g temperature(4	41°F/ 45°F)			-	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	V				3. Proper Hot Holding	temperature(1	35°F)								Preventing Contamination by Hands	
	•	~			4. Proper cooking time	and temperatu	ure				~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USEQ	
		~			5. Proper reheating pro Hours)	cedure for hot	holding (165	5°F in 2			~				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	alth Control; p	procedures &	records							Highly Susceptible Populations	
					Ap	proved Source	ce				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	Γ
	_				7. Food and ice obtaine good condition, safe, a			Food in							precooked eggs only Chemicals	
					destruction 8. Food Received at pro	oper temperatu	ure				1				17. Food additives; approved and properly stored; Washing Fruits	
	~				check at rece						~				& Vegetables	
						n from Contai	mination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pr preparation, storage, di			food							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_			ned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned	of returned, pro	reviously serv	ved or			V				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	_				reconditioned disc		dation Ita	ma (2 Dai	nta)	wie la		Das.		Cor		
					111							Neu				
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledg	ge/ Personne	el	R R		O I U N	N O	N A	C O S	rective Action within 10 days Food Temperature Control/ Identification	R
		N O	N A		Demonstration 21. Person in charge pri and perform duties/ Ce	n of Knowledg	ge/ Personne stration of kr	el nowledge,		Ū	O I U N	N	N	C		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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	ment Name: d and Go	Physical A		City/State: Rockwall, 1	ГΧ	FS0004440	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT										
Item/Loc	eation	Temp F	Item/Location		ı/Locat	tion	Temp F						
	able/pico	41	under/pico	40									
b	lack beans	41	under/chicken	40									
	corn	41	online cooler/ambient	34									
SW	eet potatoes	41	under counter cooler ambient	34									
	chicken	41	under counter dressing cooler	32									
	hummus	41	WIC ambient	34									
	dressing	41											
ste	am well/soup	166											
		OF	SERVATIONS AND CORRECTI	VE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Hand sink 113F equ	uipped											
	3 comp sink 118F												
	Sani sink setup to 2	200ppm	quats										
	Quats test strips on site/current												
45	To clean floors/som	e food	debris										
42	To clean prep surfaces/some minor food debris												
	Front prep hand sink 108F equipped												
	Ice machine clean												
	Tea nozzles cleaned daily												
	Lemonade and frozen lemonade machines broken down and cleaned every 3 days												
	Sani buckets setup to 200ppm quats												
	All meats commercially precooked												
	All dressings comm	ercially	prepackaged										
	Central Kitchen in Garland is commercial kitchen commissary												
45	Some minor cleaning under shelves in WIC												
	Fans in WIC clean												
	Digital thermos/alcohol wipes to sanitize												
34	Observed a fly												
Received	•		Print:			Title: Person In Charge/ (Owner						
(signature)	Vake Renau		Jake Re	enau		Manager							
Inspected (signature)		tez, 1	RS Christy Co	ortez, R	S	County V	111						
Form EU 0	6 (Revised 09-2015)	<i>U</i> -		•		Samples: Y N # c	collected						