Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

7	ate: /2 1	1/2	202	25		Time out: 12:10		sense/Pe							Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U		omplai	_	4-	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/S	CORE
			nent y#		ne: 59 (Ridge)		Contact/C	Owner N	ame:						★ Number of Repeat Violat ✓ Number of Violations CO		10/0	0 /D
Pl	iysic	al A	ddre	ess:	Rockwall, TX		st control : T/7-14-202	5/mont	hlv	Ho n/a			Gr	ease	e trap :	Follow-up: Yes	12/8	0/B
		Com	ıpliaı	nce S	Status: Out = not in com	pliance IN = in	compliance	NO	not	obser	ved		\ = no	ot app	plicable COS = corrected on si	ite R = repeat vio	lation W-V	Watch
M	ark t	he ap	oprop	riate	points in the OUT box for ea	ach numbered it	em						_		ive Action not to exceed 3 days	k an 💢 in appropriate	e box for R	
C	mpli	iance	e Sta	tus C					R	_	ompl	iance	Stat	_	The sacration and the conceeds of unity.			R
U	N	0	A	o s	Time and Temp $(F = deg$	erature for Fo grees Fahrenhei				U T	N	N O		o s	Emplo	oyee Health		K
	7				Proper cooling time an	d temperature					~				12. Management, food employe knowledge, responsibilities, and	ees and conditional ad reporting	employees;	
_					2. Proper Cold Holding to	emperature(41°	F/ 45°F)								13. Proper use of restriction and		charge from	
3						r (· -	-,,				~				eyes, nose, and mouth	,		
3					3. Proper Hot Holding ter	mperature(135°	°F)								Preventing Cont	tamination by Han	ds	
		~			4. Proper cooking time ar	nd temperature					~				14. Hands cleaned and properl	ly washed/ Gloves u	sed properly	
		~			5. Proper reheating proce Hours)	dure for hot ho	olding (165°F	7 in 2			7				15. No bare hand contact with alternate method properly follo			
		•			,	h Control		1.							alternate method property folio	JWEU (ATTROVED	1, ,N,	,
		~			6. Time as a Public Healt	in Control; proc	redures & re	corus			1		1			ptible Populations		
					Аррі	roved Source					~				16. Pasteurized foods used; pro	quired	ered	
					7. Food and ice obtained	* *		d in							no raw šhelled eg	gs		
	~				good condition, safe, and destruction PFG	unadulterated;	parasite								Ch	iemicals		
					8. Food Received at prop	er temperature									17. Food additives; approved a	and properly stored;	Washing Fru	its
	•				check at receip	pt					~				& Vegetables			
					Protection f	rom Contamii	nation				~				18. Toxic substances properly i	identified, stored an	d used	
	~				9. Food Separated & prot preparation, storage, disp			d							Water	·/ Plumbing		
	~				10. Food contact surfaces Sanitized at 200 pp			and		3					19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
					11. Proper disposition of reconditioned	returned, previ	ously served	or							20. Approved Sewage/Wastew	rater Disposal System	n, proper	
L				Ш	reconditioned										disposal			
					- ·			/A D I										-
0	I	N	N	C				s (2 Poi	nts) 1	0	I	N	N	C	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration of	of Knowledge/	Personnel				I N		N A		Food Temperature	e Control/ Identific		R
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Received by: (signature) LaShanda Perry	Print: LaShanda Perry	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	way #4159 (Ridge)	Physical A 2850	Ridge Rd	City/State: Rockwa	all, TX	License/Permit # FS-8844	Page <u>2</u> of <u>2</u>			
Item/Loc	eation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion	Temp			
	front drink cooler	38	WIF ambient	-3	Tieny Edea		remp			
<u>-</u>				_						
steam wells/meatballs		107-138	WIC/tuna salad	43						
CC	old top/ham	50	turkey	43						
turkey		49	chicken	43						
ch	nicken salad	51	ham	43						
t	tuna salad	50								
vegg	ie cold top/all TCS	49-51								
under co	unter cooler/pickles for reference	40								
Item	I		SERVATIONS AND CORRECTI							
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Soda/tea nozzles V	/RS dail	у							
	Back hand sink 128F equipped									
19	Back hand sink dripping continuously/ to repair/hot water dripping/could deplete hot water/tank system									
35	To store employee drinks low/separate/not on prep surfaces									
36	To store wiping cloths in sani buckets/not on prep surfaces									
	Front hand sink 118F equipped									
3	Meatballs to hot ho	ld at 13	5+F/need to heat fully b	efore pla	acing in	steam wells				
2	All TCS in meat and veggie cold tops to cold hold at 41F or below									
	MUST repair asap/only small amounts of 2 hours or less/to discard all TCS at 4 hours									
	Slicer clean at inspection									
	Sani bucket at 200	opm qua	nts							
	3 comp sink 115F									
	Sani sink setup to 2	200ppm	quats							
47	Mop rack not setup over n	nop sink (n	o room as water heater is above). Need to	drain mo	os on rack into mop	bucket			
	Test strips on site/c	urrent								
W	Some minor cleanir	ng need	ed in floors of WIF							
2	WIC needs to cold hold at 41F or below. to use plastic curtains to help maintain temps/pulled back at inspection									
47	To replace WIC gasket to properly seal/shut									
	Digital thermo									
W	Shelves in under counter cooler/ to watch for rust									
Received (signature)		·,	LaShance Lashance	da Pe	errv	Title: Person In Charg				
Inspected			Print:				-			
(signature)	_		RS Christy Co	4						