Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/13/2025		25	Time in: 10:05	Time out: 10:40		ense/Pe		rrent/to pos			р	ost	Est. Type	Risk Category	Page 1	$_{\text{of}}\underline{\textbf{2}}$			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Con						Complai		4-Investigation 5-CO/Construction 6-Other					6-Other	TOTAL/	SCORE				
The Hole Thing								iame:	✓ Number of Violations COS:					OS:	17/8	3/R			
Physical Address: Pest control: Cantu/8-11-2025									Hood PDC/10-2024 Grease trap: Follow-up: Yes PDC/10-2024 Fatboy/500gal/3-11-2025 No Pollow-up: Yes Pollow-up: Y										
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\s' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													Watch						
О	Compliance Status						R	Compliance Status O I N N C						R					
T	N	N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature						U T		0	A	o s	12. Managemen		oyee Health yees and conditional	employees;			
	~				1. Proper cooling time and temperature						~				knowledge, resp			1 7	
	~				2. Proper Cold Holding temperature(41°F/45°F)						~				13. Proper use of eyes, nose, and		nd exclusion; No dis	charge from	
			~		3. Proper Hot Holding temperature(135°F)						Preventing Contamination by H					ntamination by Han	ds		
		~			4. Proper cooking time a	and temperature	;				~				14. Hands clear		ly washed/ Gloves u	sed properly	y
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare han	d contact with	ready to eat foods o owed (APPROVED		.)			
	~				6. Time as a Public Heal	th Control; prod	cedures & re	ecords								Highly Susce	eptible Populations		
					App	proved Source					16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required							ered	
					7. Food and ice obtained	I from approved		d in							eggs use	d for bal	king		
	~				good condition, safe, and destruction TX Bak	d unadulterated; kery, Dav	•								Chemicals				
	~	8. Food Received at prop		oper temperature					_				17. Food additiv & Vegetables	ves; approved a	and properly stored;	Washing Fr	uits		
		check at receipt						~					ances properly	identified, stored an	d used				
2			Protection from Contamination 9. Food Separated & protected, prevented during food				od								XX.	/m 1:			
3					preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and										19 Water from		r/ Plumbing rce; Plumbing install	ed: proper	
3					Sanitized at p	ppm/temperature	e				•				backflow device	•	_		
	~			11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sedisposal	ewage/Wastev	vater Disposal System	n, proper		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																			
	T	N.	NT.	C	Prio	ority Founda	tion Items	s (2 Poi		_	_	_		_	rective Action w	rithin 10 days			l p
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel		nts) 1	o U T	I N	Req N O	uire N A	Cor C O S			e Control/ Identific	ation	R
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Received by: (signature) Sang Yoon	Print: Sang Yoon	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Hole Thing	Physical A	^{ddress:} N Goliad	City/State: Rockwa	all TX	License/Permit # need current	Page <u>2</u> of <u>2</u>		
	10.0 11g	1 0000	TEMPERATURE OF		AII, 17 C				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F		
white	freezer	-12							
2 doo	cooler/heavy cream	41							
d	rink cooler	30							
d	drink cooler								
		OR	SERVATIONS AND CO	RRECTIVE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:					IE CONDITIONS OBSERV	ED AND		
31	Need to keep hand	sink acc	cessible/ no trash	can in front bl	ockina i	t			
	Front hand sink 100				<u> </u>	-			
	TPHC time stickers		-	foods					
	Shelf stable individu								
37	To defrost white fre	ezer, co	ndensation build	up					
10	One sani bucket se	tup to 10	00ppm, one sani	bucket setup to	o Oppm/	COS			
	warewash hand sin	k 107F	equipped						
	3 comp sink 113F								
45	Need to clean floors	s, some	food debris						
45	Need to clean caulk	king arou	und sinks, moldy,	replace behin	d 3 com	p sink			
32/39	Need to clean doug	jh mixer	s and store clear	1					
45	Need to clean floors	s in bacl	c storage						
42	Need to clean spee		<u> </u>						
45	To clean walls and					•			
35	Need to store employee								
9	Need to store raw shelled eggs low and separate in coolers, not over anything ready to eat or milk, etc								
42	Need to clean outsi	de of st	orage containers	, sugar, flour c	ontaine	S			
	gloves used								
Received			Print:	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		Title: Person In Charge/	Owner		
(signature)	Sang Yoon		San	g Yoon		Owner			
Inspected (signature)	Sang Yoon Oby: Chvisty Cov	tez, 1	RS Chris	ty Cortez,	RS	6 1 V V ···	11		
		U ·		<u>- </u>		Samples: Y N #	collected		