Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

Da 8 /		5/2	202	25	Time in: 3:30	Time out: 4:40		FS-9							Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U		3-Compla		4-	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	CORE
			nent Catt		ոշ։ Co Restaurant ն	& Market	Cont	act/Owner l	Name:						★ Number of Repeat Violati ✓ Number of Violations CC		4010	4 /D
Ph	ysic	al A	ddre	ess:		Pes	st contr		0005	Но			Gr	ease	e trap :	Follow-up: Yes	16/8	4/B
20					Royse City, TX Status: Out = not in co.	$\frac{ \mathbf{E} \mathbf{N} }{ \mathbf{m} \mathbf{N} } = \mathbf{i} \mathbf{N}$	complia	ech/8-13-2	$\mathbf{O} = \text{not}$	Obser					Sheep/ Note that the sheet of t		lation W/- V	Watch
Ma					points in the OUT box for	each numbered it	em	Mark	'√' a ch	eckma	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mark	c an 💢 in appropriat	e box for R	wattii
Co	mpli	iance	e Sta	tus	Prio.	rity Items (3	Points	s) violations	S Requi	_	<i>ompl</i>				ive Action not to exceed 3 days	S		
O U	I N	N O	N A	0		nperature for Fo		ety	R	U		N O	N A	C O	Emplo	yee Health		R
Т	_			S	1. Proper cooling time a					Т				S	12. Management, food employe		employees;	
	~										~				knowledge, responsibilities, and			
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F	F)			/				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dise	charge from	
Ĕ					3. Proper Hot Holding t	temperature(135°	°F)								Duoyouting Cont	tominotion by Hon	.J.,	
	~				4. Proper cooking time	and temperature									14. Hands cleaned and properly	v washed/ Gloves u		
	~				5. Proper reheating prod			65°F in 2			~				gloves used 15. No bare hand contact with 1			_
		~			Hours)	cedure for not no	nding (1	.03 1 111 2			~				alternate method properly follo)
3					6. Time as a Public Hea	alth Control; proc	cedures	& records							Highly Suscer	ptible Populations		
Ĕ													T		16. Pasteurized foods used; pro	phibited food not off	fered	
					$\mathbf{A}\mathbf{p}_{\mathbf{j}}$	proved Source					~				Pasteurized eggs used when rece eggs cooked	quired		
					7. Food and ice obtained good condition, safe, and	nd unadulterated;	parasite								CI.			
	~				destruction Sysco	/BeneKeit	h								Cn	emicals		
	~				8. Food Received at pro	oper temperature					_				17. Food additives; approved as & Vegetables	nd properly stored;	Washing Fru	its
					check at rece	eipt										identified stored on	ducad	_
						from Contamin		C 1			~				18. Toxic substances properly i	identified, stored an	d used	\perp
	~				9. Food Separated & preparation, storage, dis	splay, and tasting	3	_								/ Plumbing		
3				~	10. Food contact surfact Sanitized at		,	aned and			~				19. Water from approved sourc backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disc						~				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	m, proper	
				\Box							ш							
		-	-		Pri	ority Founda	tion It	tems (2 Po	oints) ı						rective Action within 10 days			
O U	I N	N O	N A	C O		ority Founda n of Knowledge/			oints) 1	O U		Req N O	n N A	C O	rective Action within 10 days Food Temperature	· Control/ Identific	ation	R
O U T	N	N O	N A		Demonstration 21. Person in charge pro	n of Knowledge/	Person	nel knowledge,		0	I N	N	N	С				R
U		N O	N A	О	Demonstration 21. Person in charge pr and perform duties/ Cer 2 Working on	esent, demonstra	Person ation of lager/ Pe	knowledge, osted		O U	I	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature	d; Equipment Adea		R
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Received by: (signature) Kayla Wells	Print: Kayla Wells	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:	Physical A	ddress:	City/State:	ity TY	License/Permit # Pa	nge <u>2</u> of <u>2</u>				
Weils	duic do restaurant a market	2001	TEMPERATURE OBSERVA		Jity, IA	10-3-31					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F				
cold to	op/cut tomatoes	41	hot dogs on counte	51	meatloaf		41				
shre	edded cheese	41	small cold top/pimento chees	41	white freezer		-14				
unde	er/sliced cheese	41	par fried fries on counte	r 81-95	dessert reach in cooler		r 34				
steam	n wells/grilled onions	158			reach in freezer		-22				
grille	ed mushrooms	166	glass front under counter/chees	42	meat reach in freezer		-30				
grill d	rawers/sliced cheese	43	reach in cooler/butte	r 42	dessert reach in cooler		r 34				
piment	to cheese/chicken patties	52/ 44	reach in cooler/shredded cheese	41							
unde	er counter freezer	-4	reach in cooler/sliced chees	42							
T.	1		SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERVED	AND				
	Hand sink 100F equ	uipped									
38	Do NOT thaw meat	in stand	ding water. Must thaw	under rui	nning co	ool water					
10	Need to have sani b	oucket s	etup to 200ppm/COS/to	change	e every 2	2 hours					
45	Need to clean floors	s, walls,	food debris		-						
36			in sani buckets, not dir	ty on pre	p surfac	ces					
32	<u> </u>		ls where badly discolor	•	•						
37	Removed hair from		*	-							
2			ese in grill drawers as will r	ot cold ho	old at 41F	or below/discarded					
42			equipment/food debris								
2	Hot dogs placed in	cooler/n	nust cold hold at 41F or	below/ h	nad bee	n out for 30 minut	es				
6	Par fried fries were m	ade at 1	1/must be discarded at 4	hours/car	not sit o	n counter for longer					
	Much more organized	d in back room! new shelves and reach in coolers, 2 door reach in gone									
	Also using food save sani wipes @200ppm quats										
	Outside looks cleaner out the back door. Good.										
39	Need to store meat	presses	s/patty former clean/do	not leave	e with ra	w meat on					
2		•	d at 41F or below/move								
39			os at least every 4 hou		•						
35	1		ow and separate/ not or								
10	†	Need to store potato slicer clean									
	Gloves used										
	Digital thermo and current test strips										
	Digital alonno and carron tool carps										
Received			Print:			Title: Person In Charge/ Own	ier				
(signature)	Kayla Wells		│ Kayla V	Vells		Manager					
Inspected (signature)		ton 1	RS Christy C			<u> </u>					
Form FH-06	Cru usty COT	very, 1	Collinaty C	or toz,	110	Samples: Y N # coll	ected				