Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Establishment Name: Contact/Owner Name: Number of Repeat Violations: Number of Violations COS:	employees; harge from Is led properly approved Y. N.)	/A			
Establishment Name: Contact/Owner Name: Should Hicks Should Hicks Should Hicks Should Hicks Physical Address: 2951 Ridge Rd Rockwall, TX Pest control: Orkin/monthly Hood Vest Hood Ut 5 for City has info Follow-up: Yes 2951 Ridge Rd Rockwall, TX Pest control: Orkin/monthly Hood Vest Hood Ut 5 for City has info Repeat Violations COS: Title Hood Ut 5 for 6 cach numbered item NO = not observed NA = not applicable COS = corrected on site Repeat violation Require Repeat Violations Repeat Violations Require Repeat Violations Repeat Violations Require Repeat Violations Repeat Violations Require Repeat Violations Requ	ation W-Wabox for R employees; tharge from seed properly approved Y. N.))/A			
2951 Ridge Rd Rockwall, TX	employees; harge from Is ed properly approved Y. N.)	atch			
Mark the appropriate points in the OUT box for each numbered item Mark to a checkmark in appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropriate box for IN, NO, NA, COS Mark and supported to the appropr	employees; harge from Is led properly approved Y. N.)				
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Protection from Contamination 18. Toxic substances properly identified, stored and use 9. Food Separated & protected, prevented during food	vasning Fruits				
	used				
proputation, storage, display, and tasting					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	d; proper				
11. Proper disposition of returned, previously served or reconditioned discarded 20. Approved Sewage/Wastewater Disposal System, previously served or disposal	, proper				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
O I N N C U N O A O Demonstration of Knowledge/ Personnel R O I N N C U N O A O T Food Temperature Control/ Identification	tion	R			
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	uate to				
22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated;	d: Chamical/				
Safe Water, Recordkeeping and Food Package Labeling	u; Chemicai/				
23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation Control of the Cold Water available; adequate pressure, safe		10			
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 27. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 27. Required records available (Shellstock tags; parasite destruction); Packaged Food labeled 28. Required records available (Shellstock tags; parasite destruction); Packaged Food labeled	ort sign postec	1)			
Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and processing methods; manufacturer instructions					
Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, pr	properly				
designed, constructed, and used	ised/				
designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First		R			
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Received by: (signature) Monique Alcala	Print: Monique Alcala	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: ey's Barbeque Pit	Physical A		ity/State: Rockwa	JI TY	License/Permit # FS-9268	Page 2 of	f <u>2</u>	
DICK	ey's Darbeque Fit	2931	TEMPERATURE OBSERVAT		III, IA	1 3-9200			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Ter	mp F	
WIC/turkey 4		41	cold wells/potato salad	40	reach i	n cooler/raw chick	en 4	10	
beef		39	sour cream	41	sausage		4	10	
Mac n cheese sauce		41	cheese	41	reach in cooler/Mac n cheese		se 4	12	
sausage under heat lamp 1		117-124	hot wells/beans	166	creamed spinach		h 4	12	
hot holding unit reach in/chicken		149	green beans	159					
brisket		176	Mac n cheese	168					
	turkey	145	white freezer ambient	-11					
þ	oulled pork	147	reach in cooler/par fried fries	47/52					
¥.	Ī	OB	SERVATIONS AND CORRECTIV	E ACTION	NS				
Item Number	AN INSPECTION OF TOOK ESTABLISHMENT HAS BEEN MADE. TOOK ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND								
	Serving line hand sink at 108 F.								
31									
	3 comp sink 115 F with sani sink setup to 200ppm quats								
	Prep hand sink 107 F								
3									
	Outage lasted about 25 minutes. All coolers and hot holding devices were covered and not opened during outage. Temps were in regulation at time of inspection 30 minutes later.								
W									
1									
W	Par fried fries (on sheet pan) made today at 12/within 2 hours to 70 then 4 hours to 41F or below Discussed aggressive cooling and not placing hot foods in reach in cooler under already cooled foods								
W	Fruit flies								
42									
	Sani bucket setup to 200 ppm quats								
45	· · · · · · · · · · · · · · · · · · ·								
42	Clean drink cabinet	/clean u	nder cabinets						
	Dumpster area was	ok at in	spection. Be sure to br	eak dov	vn boxe	es, etc			
	Ice cream machine								
			salt/pepper/sugar packe	ts					
45	Clean floors and under equipment								
							_		
Received (signature)	•		Print:	ΛΙ.	_1_	Title: Person In Charge/ O	wner		
Inspected	Monique Alcala		Monique	AIC	aıa	Manager			
(signature)		tez, 1	RS Christy Co	rtez,	RS	Samples: Y N #c	ollected		
Form EH 06	6 (Revised 09-2015)			<u> </u>		Samples, 1 IN #C	oncettu		